

<b>Soup of the Day</b> (Cup/Bowl)	5/8	<b>Black Bean and Quinoa Burger</b>	11
		House-Made Veggie Burger, Lettuce, Tomato, Mustard Aioli, Russet Fries	
<b>Hand-Cut Russet Fries</b>	6	<b>Sewanee Inn Burger</b>	13
Stoneground Mustard Aioli		Bacon, Comte Gruyère, Pickled Red Onions, Lettuce, Tomato, and Russet Fries	
<b>Spiced Brussels Sprouts</b>	8	<b>Rigatoni Pasta</b>	15
Flash Fried, Lemon Aioli		Fennel Orange Tomato Cream Sauce Add Grilled Chicken, Steak, or Salmon	+4/+7/+9
<b>Caesar Salad (Full or Side)</b>	5/9	<b>BBQ Shrimp</b>	15
Add Grilled Chicken, Steak, or Salmon	+4/+7/+9	New Orleans Style with Grilled Baguette	
<b>Baby Arugula Salad (Full or Side)</b>	6/11	<b>Steak-Frites</b>	15
Thyme Roasted Grapes, Toasted Walnuts, Pecorino, and White Balsamic Vinaigrette		Hand Cut Russet Fries, Red Wine Demi-Glace	
<b>Chicken Strips</b>	10	<b>Shrimp Gumbo</b>	18
Hand-Cut and Battered, with Biscuits and Sawmill Gravy		Classic Creole Stew of Vegetables and Andouille Sausage	
<b>Pork Schnitzel Sliders</b>	12	<b>Pan Roasted Chicken Breast</b>	19
Braised Cabbage, Arugula, and Stone Ground Mustard, and Aioli. Served with Russet Fries		Celery Root Mashed Potatoes, Grilled Broccolini, and Sundried Tomato-Pine Nut Salad	
<b>Potato Crusted Goat Cheese</b>	14	<b>Grilled Bone-in Pork Chop</b>	22
Tomato Relish, Olive Tapenade, Lemon and Baguette		Bacon Grits, Mustard Greens, with a Maple-Bourbon Gastrique	
<b>Artisan Cheese Board</b>	16	<b>Flatiron Steak</b>	24
Fruit, Fig Compote, Baguette & Crackers		Herb Roasted Fingerling Potatoes, Sautéed Spinach, and Oyster Mushroom-Marsala Jus	
<b>Misto Salami</b>	16	<b>Trout Almondine</b>	27
Assorted Aged Meats, Tapenade, Pickles, Baguette & Crackers		Wild Rice and Rainbow Carrots	

