

Soup of the Day (Cup/Bowl)	5/8	Black Eyed Pea Burger Lettuce, Tomato, Garlic Aioli, Crispy Onions, with Russet Fries	13
Caesar Salad (Full or Side) *Add Grilled Chicken, Steak, or Salmon +6/+12/+12	6/12	Sewanee Inn Double Burger Bacon Jam, Port Salute, Lettuce, Tomato, Crispy Onions, with Russet Fries	16
Watercress Salad (Full or Side) Benton's Country Ham, Sequatchie Coppinger, Currants, Pistachio, Honey-Citrus Vinaigrette	9/13	Smoked Potato & Ricotta Agnolotti Sweet Onion Butter, Braised Venison, Beef Garum, Black Garlic, Crispy Herbs	27
Winter Citrus Salad Shaved Fennel, Caramelized White Chocolate, Alabama Goat Cheese, Frisee, Vinaigrette	13	Nature's Wealth Chicken Braised Chicken Thigh, Dirty Rice, Roasted Chicken Jus, Sous Vide Egg	22
Truffle Parmesan Fries Garlic Aioli	8	Rabbit & Campanelle Pasta Ragout of Beech Mushrooms, Fava Beans, Pearl Onion, Cream Parmesan, Fried Sage	29
Nashville Hot Frog Legs House Pickles, Celery Root Slaw, Hawaiian Bread	14	Crispy Skin Canadian Salmon Carrot Puree, Lentils, Root Vegetables, Citrus Butter	27
Mexican Cauliflower Tempura Battered, Mole, Lime Crema, Green Onion, Radish, Cotija	13	Chesapeake Bay Striped Bass Marble Potato, Benton's Bacon, Charred Onion, Creamy Herbed Clam Broth	29
Braised Benton's Bacon Pomegranate Molasses, Frisee, Cured Egg Yolk	15	*30 Day Dry Aged Prime Ribeye Celery Root Mash, Fennel Confit, Cipollini Onion, Pomegranate Demi	38
Artisan Cheese Board Preserves, Pickled Vegetables, Stone Ground Mustard and Baguettes	15		
House Made Charcuterie Preserves, Pickled Vegetables, Stone Ground Mustard and Baguettes	15		



We locally source many of these items thanks to Rooted Here, the South Cumberland Food Hub

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition