

SPRING
Graduation Celebration

springer mountain chicken meatballs with oregano and thyme
in a bright and rustic tomato sauce

verlasso salmon cakes finished with lemon aioli and fresh herbs

painted hills sirloin steak sandwich with roasted tomatoes,
organic arugula, black pepper aioli, locally baked ciabatta

greek salad skewer with crisp romaine, feta, cucumber, grape tomato +
kalamata olive vinaigrette

deviled farm eggs with pickled pepper relish

spring spinach fritter over zucchini tahini puree with fresh lemon squeeze

petite leek and farmer potato puff pastry tart garnished with herb salad, red wine vinaigrette

SUMMER
Fête Al Fresco

buttermilk fried bone-in springer mountain chicken + hot sauce and honey

bbq pulled beeler's pork tossed in papaw's bbq sauce
+ sliced southern sandwich bread

georgia tomato caprese salad with fresh mozzarella, organic basil, balsamic reduction

cucumber and avocado salad with red bell peppers, crumbled feta and herbed citrus vinaigrette

grilled sweet potato wedges with farmer veggie top chimichurri

cabbage and grilled corn slaw with creamy cilantro and southern
swiss dairy buttermilk dressing

sweet watermelon, fresh peaches and plump blueberries



FALL
Rustic Harvest

georgia chevre rolled in bourbon candied pecans with mint presented alongside red seedless grapes, dried cranberries, crisp croccantini and fresh thyme sprigs

creamy organic butternut squash soup spiked with a touch of cayenne and local honey, garnished with housemade crema and toasted pumpkin seeds

berkwood ham and gruyere grilled brioche sandwich
with local apple butter and grainy mustard

rosemary roasted springer mountain chef's cut chicken breast + house made harvest moustarda

kale marinated in apple cider vinaigrette with shaved brussels sprouts, crunchy pomegranate arils, rye croutons, shredded parmesan

roasted baby carrots drizzled with greek yogurt parsley dressing, fresh parsley leaves

lemon ricotta ravioli, sage brown butter sauce, toasted almonds

chef's selection of locally baked artisan breads + whipped butter

WINTER
New Year Noshies

baked brie filled with house preserves and toasted walnuts
wrapped in flaky puff pastry

herb grilled springer mountain chicken skewers
+ apple onion compote and fresh herbs

smoky tomato braised local turnip greens

slow braised black eyed peas served alongside house made green tomato chow chow

roasted garlic mashed potatoes with butter



local lettuces, boiled farm eggs, clothbound cheddar, sliced scallions + creamy herb dressing
savory cornbread with anson mills heirloom cornmeal + whipped butter

