

# {lunch}

monday-friday 11:30am-3:00pm

## { appetizers } .....

**boiled peanuts**, sea salt 3

**bacon wrapped dates**, buttermilk blue cheese 4

**crawfish remoulade**, grilled bread 5

**spring pea & crab salad**, lemon ricotta & herbs 6

**braised shortrib & cheddar sliders** 6

**southern cheese plate**, flat creek cheddar, flat creek heavenly blue, sweet grass green hill, local honey, house preserves, grilled bread 12

## { soups & salads } .....

**field greens**, red wine vinaigrette, fresh herbs, spiced pecans, goat cheese 5

**romaine hearts**, parmesan-cornbread croutons, creamy dressing 5

**local arugula**, almond crusted goat cheese, roasted beets, chives, orange vinaigrette 7

**iceberg wedge**, tomato, applewood bacon, blue cheese 5

**creamy tomato basil soup**, garlic croutons 3/5

**soup of the day** 4/6

## { entrees } .....

**southern fried chicken**, cream gravy, mac & cheese, garlic green beans 12

**pan roasted north georgia trout**, lemon, garlic, chive, & tomato butter with mashed potatoes and swiss chard 10

**peanut roasted chicken**, red skin potatoes, broccoli, & scallions 11

**rosemary grilled hanger steak**, mashed potatoes, asparagus, poached farm egg, parmesan 12

**big green egg smoked beef brisket**, tomato bbq sauce, fried spring vidalias 11

**farm egg carbonara**, house-cured pancetta, spring peas, fettuccini, black pepper, & parmesan 10

**shrimp & grits**, roasted peppers, caramelized onions, cream sherry 12

**chicken cobb salad**, grilled chicken, bacon, chopped egg, tomato, avocado, blue cheese, romaine & red wine vinaigrette 10

**grilled flank steak salad**, portabella, tomato, blue cheese, fried onions & romaine lettuce 10

**the local vegetable plate**, spring peas, baby carrots, grilled asparagus, fried spring vidalia onions, swiss chard, and cornbread 12

..... chef andrew smith

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