

Appetizers

Steak, Pear & Goat Cheese Flatbread	\$14
Peppered Steak, Fresh Basil, Cream Sauce, Honey, Herbs, Goat Cheese, Caramelized Onion & Pears	
Buffalo Chicken Flatbread	\$13
Grilled Chicken, Cheddar Cheese, Cream Sauce, Buffalo Sauce, Red Onion, Bacon, Diced Tomatoes	
BBQ Chicken & Bacon Flatbread	\$13
BBQ Sauce Drizzle, Cream Sauce, Grilled Chicken, Bacon, Cheddar Cheese, Red Onions & Diced Tomatoes	
Brulée Goat Cheese Spread	\$12
Chevre Cheese, Blackberries, Blueberries, Caramelized Pear, Candied Orange, Served with Toasted Crostini	
Fried Green Tomatoes	\$9
House made Pimento Cheese, Bacon, Sweet Pepper Jalapeño Jam, Scallions, Sriracha Buttermilk Sauce	
Loaded Fries (or) Tots Basket	\$7
Bacon, Cheddar, Buttermilk Ranch & Green Onions	
Mozzarella Sticks	\$5
Crispy Mozzarella & Marinara Dipping Sauce	
Wings	½ dozen \$8, 1 dozen \$15
Choose from BBQ, Mild, Hot, Sweet Thai Chili, Lemon Pepper, Maple Rosemary Sauce. Served with Buttermilk Ranch or Blue Cheese.	

Salads

Cobb Salad	\$12
Romaine, Tomatoes, Hard Boiled Eggs, Turkey, Feta, Bacon, Red Onion, House Creamy Buttermilk Dressing	
Spinach & Fig	Side \$4.75, Full \$9.50
Baby Spinach, Spiced Syrup Marinated Figs, Blueberries, Goat Cheese, Pickled Shallots & Tomatoes	
Caesar	Side \$3.50, Full \$7
Sliced Romaine, Shaved Parmesan, Caesar Dressing, Fresh Cracked Pepper	

Pastas

Rosemary Caldo	\$29
Herbed Bechemel, Shallots, Garlic, 3 Diver Scallops, Bacon, Parmesan Cheese, Pappardelle	
Cajun Shrimp	\$26
Tri-Colored Bell Peppers, Smoked Sausage, Tiger Shrimp, Onion, Garlic Herbs, Cajun Sauce, Pappardelle	
Chicken Alfredo	\$23
Seared Chicken Breast, House Made Alfredo, Parmesan, Tagliatelle Pasta	
Giardino	\$20
Tomatoes, Tri-Color Bell Peppers, Squash, Zucchini, Artichoke, Fresh Basil, Marinara, Tagliatelle	

Add Salmon, Mahi Mahi or Shrimp \$9

Entrées

Caramelized Orange Duck Breast	\$32
Orange & Brown Sugar Seared and Glazed, Fondant Potatoes, Blackberries, Cauliflower, Candied Orange	
Scallops with Sweet Cream Corn	\$30
Seared Diver Scallops, Cream Corn, Red Veined Sorrel, Kuluga Caviar, Romanesco	
Tiger Shrimp & Grits	\$28
Tiger Shrimp, Tri-Colored Peppers, Smoked Sausage, Onions, Garlic, Smoke Gouda, Scallions	
Maple Glazed Salmon	\$28
Butter & Herb Basmati Rice, Tri-Color Cauliflower	
16oz Pork Chop	\$28
Thick Cut, Choice of two sides	
Rocky Top Chicken Breast	\$24
Melted Cheddar, Bacon, Caramelized Onions & Scallion Cream. Yukon Mashed Potatoes & Asparagus	
12oz Hamburger Steak	\$22
Grilled Angus Beef, Sautéed Mushrooms, Onions, Rosemary Demi Glace. Choice of 2 sides.	
Currahee Cheeseburger	\$11
½ lb Black Angus, Currahee Burger Sauce, Butter Toasted Brioche Bun, Choice of Cheese and Tots, Fries or Sweet Potato Fries	
Chicken Sandwich (Grilled or Fried)	\$11
Cheddar, Duke's Mayo, Butter Toasted Brioche Bun	

Prime & Dry Aged Cuts

16oz Ribeye	\$38
Prime Grade, Caramelized Shallot & Herb Butter	
16oz T-bone	\$40
Prime Grade, Caramelized Shallot & Herb Butter	
8oz Filet of Beef	\$35
Prime Grade, Caramelized Shallot & Herb Butter	
16oz Dry Aged Buckhead Beef Ribeye	Market
30 Day Dry Aged, Prime Grade, Caramelized Shallot & Herb Butter	
32oz Dry Aged Buckhead Beef Porterhouse	Market
30 Day Dry Aged Prime Grade, Carmalized Shallot & Herb Butter	

Served with your choice of two sides

Sides

Smoked Gouda Mac & Cheese	Yukon Mashed Potatoes	Gouda Grits
Sautéed Green Beans	Baked Potato	
Asparagus	Buttered Rice	