



Starters

White Bean Soup

Bacon, fresh herbs
7.00

Roasted Chicken Tortilla Soup

Avocado and pico de gallo
7.00

Grilled Chicken Quesadilla

Avocado and pico de gallo quesadilla
with roasted tomato salsa
10.00

Fried Green Tomatoes

Goat cheese, peach jam
10.00

Crab Cake

Roasted corn, chive aioli
12.00

Lamb and Ricotta Cannelloni

Roma tomato stew
12.00

Sesame Seared Scallop

Roasted eggplant puree, cucumber and
daikon sprouts
\$ 13.00

Habanero - Peach – Lacquered Chicken Wings

Carrot and celery curls
\$ 12.00

Salads

Caesar Salad

Chopped romaine lettuce, traditional dressing,
fresh parmesan, white anchovy and
warm garlic Crouton
12.00

Add Chicken **4.00** | Add Shrimp **4.00**

Volcano Spice Seared Ahi Salad

Sesame ponzu vinaigrette, field greens
kaiware sprouts, baby tomatoes
15.00

Traditional Cobb Salad

Grilled chicken, smoked bacon, egg, avocado,
blue cheese, tomatoes,
tossed with lemon Dijon dressing
15.00

Baby Romaine, Arugula and Fennel Salad

Toasted walnuts, bleu cheese
cranberry vinaigrette
10.00

Sandwiches

Angus Burger

8 oz grilled burger, crisp lettuce, sliced tomato and
red onion garnishes. French fries and mustard herb dip
14.00

Chicken Sandwich

Grilled chicken on ciabata, sliced tomato, crisp lettuce and
herb spread. Served with a fresh cucumber salad
13.00

English - Style Club Sandwich

Shaved turkey, smoked bacon, fried egg, and Dijon spread
13.00

Grilled Eggplant and Tomato Wrap

Feta cheese, olives, pepperoncini
Home made chips
\$ 12.00

Georgia Rainbow Trout Sandwich

Vidalia onions, sweet peppers
Rustic ciabatta
\$14.00

Maple Smoked Pork Sandwich

Cracked black pepper BBQ
Sweet potato fries
\$13.00

Flat Breads

Tomato and Mozzarella

Fresh mozzarella cheese, Roma tomatoes, fresh basil, extra virgin olive oil

12.00

Feta Cheese and Chicken

Herb marinated feta cheese, oven dried tomatoes, fresh basil, roasted chicken

14.00

Specialties

Grilled New York Strip Steak

Asparagus, arugula & Parmesan Reggiano, balsamic, extra virgin olive oil, roasted pine nuts

36.00

Pan Seared Steelhead Salmon

Black beans, fire roasted corn
tomatillo relish

22.00

Slow Roasted Angus Beef

Cabernet glaze
Thomasville stone - ground grits
candied carrots

28.00

Braised Pork Shank

Horseradish-chive whipped potatoes,
sauteed green beans, peppers, local vidalia onions

28.00

Pan Seared Organic Chicken

Wild mushroom, golden raisin, red lentil ragout

26.00

Baja Baqueta Seabass

Spring vegetable ragout, and roasted tomato vinaigrette

42.00

Red Pepper Linguini

Sautéed porcini mushrooms, oven roasted yellow tomatoes, opal basil
fresh garlic, extra virgin olive oil

18.00

Add Shrimp **4.00** | Add Chicken **4.00**

Desserts

Maple Pumpkin Cheese Cake

Cinnamon tuille, marshmallow foam

8.00

Des Alpes Chocolate Cake

Brandy cherries, sweet cream

8.00

Georgia Peach Cobbler

Vanilla honey bee ice cream

8.00

Frangipane Apple Tart

Praline ice cream

8.00

Raw or undercooked food may be hazardous to your health
An 18% Gratuity will be added to parties of six or more