

INTERIM

RESTAURANT AND BAR

STARTERS

GAZPACHO

CRÈME FRAÎCHE & AVOCADO

8

CRAB FRITTERS

CUCUMBER, HONEYDEW MELON, MINT & GREEK YOGURT

13

MACARONI & CHEESE CASSEROLE

HERB AND PARMESAN CRUST & COUNTRY HAM

9

SEARED YELLOWFIN TUNA

RATATOUILLE & OLIVE VINAIGRETTE

15

GRILLED MISSISSIPPI QUAIL

COLLARD GREENS, TASSO HAM & PICKLED GREEN BEANS

14

CHEESE PLATE

(CHEF'S WEEKLY SELECTION OF THREE CHEESES)

LAVENDER HONEY & TOASTED BRIOCHE

12

SALADS

HEIRLOOM TOMATO SALAD

FRESH MOZZARELLA, BASIL, GRILLED CIABATTA

& BALSAMIC REDUCTION

13

CAESAR SALAD

GRANA PADANO CHEESE, WHITE ANCHOVIES, GARLIC-HERB CROUTONS

& TRADITIONAL DRESSING

9

ARUGULA SALAD

GRILLED FIGS, CRISPY PANCETTA, GOAT CHEESE, CANDIED PISTACHIOS

& BALSAMIC VINAIGRETTE

10

HOUSE GREEN SALAD

ORANGE AND HAZELNUT DRESSING

7

ENTRÉES

SPRINGER MOUNTAIN CHICKEN BREAST

RICOTTA GNOCCHI, ARUGULA & CREAM CORN

24

FISH OF THE DAY

SUMMER SQUASH RISOTTO, WILTED SPINACH

& LEMON-BASIL BUTTER

MARKET PRICE

PAN SEARED SCALLOPS

CORN AND LIMA BEAN SUCCOTASH, CRISPY RED POTATOES, PANCETTA

& BASIL PISTOU

28

CASHEW ENCRUSTED SCOTTISH SALMON

SPINACH, EGGPLANT, ORZO PASTA & CHERRY TOMATO RELISH

25

GRILLED *NEWMAN FARMS* PORK CHOP

DELTA GRIND CHEESE GRITS & SMOKED TOMATO AND OKRA STEW

28

INTERIM BURGER

NEOLA FARMS BEEF, *NEWMAN FARMS* PEPPERED BACON, WHITE CHEDDAR,
LETTUCE, PICKLE, TOMATO, ROASTED GARLIC AIOLI & HOUSE-CUT FRIES

14

GRILLED BEEF TENDERLOIN

ROASTED RED POTATOES, FRENCH GREEN BEANS, CRISPY VIDALIA ONIONS
& RED WINE JUS

29

VEGETABLE PLATE

CHEF'S SELECTION OF FOUR
FARMERS MARKET VEGETABLES

15

PENNE PASTA

ITALIAN SAUSAGE, YELLOW SQUASH, CHERRY TOMATOES, BASIL,
FONTINA CHEESE & RED SAUCE

19

EXECUTIVE CHEF~ JACKSON KRAMER

SOUS CHEF~ JOSH BELENCHIA

20% GRATUITY ADDED TO PARTIES OF 8 OR MORE.

AN ADDITIONAL DOLLAR CHARGE FOR ALL SUBSTITUTIONS

AND BASED ON AVAILABILITY.