

lunch tier 1 \$40 PER PERSON

APPETIZERS CHOOSE 1

ANTIPASTA SKEWERS

cheese + olive + prosciutto + basil

GRILLED TENDERLOIN BAGUETTE

baguette + horseradish aioli + cheddar + chive

RICOTTA & HONEY

water wafer + ricotta + honey + almond + thyme

CAPRESE SKEWERS

tomato + housemade mozzarella + basil + balsamic reduction

PROSCIUTTO ASPARAGUS

grilled asparagus + pecorino + roasted red pepper + prosciutto

STUFFED MUSHROOM

spinach cheddar / crab brie / chorizo goat cheese

SALAD

CHOOSE 1

served with warm bread and whipped butter

BISTRO HOUSE

baby greens + gorgonzola + toasted almond + dried cranberry + white balsamic vinaigrette

CAESAR

crisp romaine lettuce + garlic croutons + pecorino + caesar dressing

ENTREES

COBB SALAD

grilled chicken + gorgonzola + cheddar + 80 Acres cherry tomatoes + bacon + hard boiled egg + scallions + mixed greens + avocado cream + creamy garlic dressing

EGGPLANT LINGUINE (vegetarian)

crisp fried eggplant + marinara + mozzarella + mushroom + basil + rosé sauce

BEEF MEDALLIONS

6oz medallions + bacon, onion and gruyère gratin + blistered tomatoes + asparagus + horseradish truffle butter

DESSERT CHOOSE 2

APPLE ALMOND FRANGIPANE TART

granny smith apples + puff pastry + almond filling + bourbon caramel + vanilla ice cream

TIRAMISU CREAM PUFF

large profiterole + chocolate craquelin + tiramisu cream + chocolate sauce

ANGEL FOOD CAKE

vanilla bean angel food cake + vanilla pastry cream + mixed berries + whipped cream

LEMON RASPBERRY PANNA COTTA

lemon panna cotta + raspberry sauce + honeycomb toffee

lunch tier 2

\$30 PER PERSON

APPETIZERS

CHOOSE 1

ANTIPASTA SKEWERS

cheese + olive + prosciutto + basil

GRILLED TENDERLOIN BAGUETTE

baguette + horseradish aioli + cheddar + chive

RICOTTA & HONEY

water wafer + ricotta + honey + almond + thyme

CAPRESE SKEWERS

tomato + housemade mozzarella + basil + balsamic reduction

SALAD

CHOOSE 1

served with warm bread and whipped butter

BISTRO HOUSE

baby greens + gorgonzola + toasted almond + dried cranberry + white balsamic vinaigrette

CAESAR

crisp romaine lettuce + garlic croutons + pecorino + caesar dressing

ENTREES

EGGPLANT LINGUINE (vegetarian)

crisp fried eggplant + marinara + mozzarella + mushroom + basil + rosé sauce

FISH TACOS

blackened + corn tortillas + sour cream + pico de gallo + guacamole + cucumber slaw

5 POINTS RANCH WATER BUFFALO BURGER

double patty + lettuce + tomato + pickle + cheddar + fried onion + horseradish aioli

TUSCAN CHICKEN SANDWICH

Springer Mountain chicken + mozzarella + prosciutto + zucchini + spinach aioli

SIDE ITEMS: kennebec potato wedges or soup of the day

DESSERTCHOOSE 1

APPLE ALMOND FRANGIPANE TART

granny smith apples + puff pastry + almond filling + bourbon caramel + vanilla ice cream

TIRAMISU CREAM PUFF

large profiterole + chocolate craquelin + tiramisu cream + chocolate sauce

ANGEL FOOD CAKE

vanilla bean angel food cake + vanilla pastry cream + mixed berries + whipped cream





APPETIZERS CHOOSE 3

ANTIPASTA SKEWERS

cheese + olive + prosciutto + basil

GRILLED TENDERLOIN BAGUETTE baguette + horseradish aioli + cheddar + chive

SMOKED SALMON

cucumber + herbed cream cheese + dill + onion + capers

RICOTTA & HONEY

water wafer + ricotta + honey + almond + thyme

CAPRESE SKEWERS

reduction **PROSCIUTTO ASPARAGUS**

tomato + housemade mozzarella + basil + balsamic

grilled asparagus + pecorino + roasted red pepper + prosciutto STUFFED MUSHROOM

spinach cheddar / crab brie / chorizo goat cheese

CRAB CAKES jalapeno tarter + watermelon radish slaw

SALAD

CHOOSE 2 served with warm bread and whipped butter

BISTRO HOUSE

baby greens + gorgonzola + toasted almond + dried cranberry + white balsamic vinaigrette

CHOP cheddar + 80 Acres cherry tomatoes + bacon + hard boiled

egg + scallions + mixed greens + avocado

CAESAR crisp romaine letuce + garlic croutons + pecorino + caesar

dressing

ENTREES CHOOSE 4

pan seared scallops + risotto + sweet pea + roasted chicken + mashed potato + green beans mushroom + crisp

SEARED DIVER SCALLOPS

prosciutto **FILET MINON 8oz**

bacon, onion and gruyère gratin + blistered tomatoes + asparagus + horseradish truffle

PORK CHOPS dry rubbed and smoked + cheddar Geechie Boy grits + hot

apple slaw + bacon vinaigrette

STUFFED SALMON sweet crab + smoked bacon + brie + whipped potatoes + asparagus + lemon beurre blanc

ROASTED CHICKEN

roasted chicken + mashed potato + green beans + bell pepper + mushrooms + demi glace

HALIBUT

pan seared + carrot + mushrooms + bok choy + citrus miso broth

EGGPLANT PASTA crisp fried eggplant + marinara + house made Italian pork fennel sausage + mozzarella + mushroom + basil + rosé

sauce

DESSERT CHOOSE 2

APPLE ALMOND FRANGIPANE TART

granny smith apples + puff pastry + almond filling + bourbon caramel + vanilla ice cream

large profiterole + chocolate craquelin + tiramisu cream + chocolate sauce

TIRAMISU CREAM PUFF

ANGEL FOOD CAKE vanilla bean angel food cake + vanilla pastry cream + mixed

berries + whipped cream LEMON RASPBERRY PANNA COTTA

lemon panna cotta + raspberry sauce + honeycomb toffee

APPETIZERS

CHOOSE 1

ANTIPASTA SKEWERS

cheese + olive + prosciutto + basil

dinner tier 2 \$65 PER PERSON

APPETIZERS CHOOSE 2

ANTIPASTA SKEWERS cheese + olive + prosciutto + basil

GRILLED TENDERLOIN BAGUETTE

baguette + horseradish aioli + cheddar + chive

RICOTTA & HONEY

water wafer + ricotta + honey + almond + thyme

CAPRESE SKEWERS

tomato + housemade mozzarella + basil + balsamic

reduction **PROSCIUTTO ASPARAGUS**

grilled asparagus + pecorino + roasted red pepper + prosciutto

STUFFED MUSHROOM spinach cheddar / crab brie / chorizo goat cheese

SALAD

CHOOSE 1

served with warm bread and whipped butter

BISTRO HOUSE

baby greens + gorgonzola + toasted almond + dried

cranberry + white balsamic vinaigrette

CHOP

cheddar + 80 Acres cherry tomatoes + bacon + hard boiled egg + scallions + mixed greens + avocado

crisp romaine letuce + garlic croutons + pecorino + caesar dressing

CAESAR

ENTREES CHOOSE 4

FILET MINON 5oz bacon, onion and gruyère gratin + blistered tomatoes +

asparagus + horseradish truffle **PORK CHOPS**

apple slaw + bacon vinaigrette

dry rubbed and smoked + cheddar Geechie Boy grits + hot

STUFFED SALMON

sweet crab + smoked bacon + brie + whipped potatoes + asparagus + lemon beurre blanc

ROASTED CHICKEN roasted chicken + mashed potato + green beans + bell

pepper + mushrooms + demi glace

HALIBUT pan seared + carrot + mushrooms + bok choy + citrus miso broth

EGGPLANT PASTA crisp fried eggplant + marinara + house made Italian pork

fennel sausage + mozzarella + mushroom + basil + rosé sauce

DESSERT

CHOOSE 1

APPLE ALMOND FRANGIPANE TART granny smith apples + puff pastry + almond filling +

bourbon caramel + vanilla ice cream TIRAMISU CREAM PUFF

large profiterole + chocolate craquelin + tiramisu cream + chocolate sauce

vanilla bean angel food cake + vanilla pastry cream + mixed berries + whipped cream

ANGEL FOOD CAKE

LEMON RASPBERRY PANNA COTTA lemon panna cotta + raspberry sauce + honeycomb toffee



RICOTTA & HONEY water wafer + ricotta + honey + almond + thyme

CAPRESE SKEWERS tomato + housemade mozzarella + basil + balsamic reduction

SALAD

CHOOSE 1

served with warm bread and whipped butter

BISTRO HOUSE baby greens + gorgonzola + toasted almond + dried

cranberry + white balsamic vinaigrette **CAESAR**

crisp romaine lettuce + garlic croutons + pecorino + caesar

dressing

sweet crab + smoked bacon + brie + whipped potatoes + asparagus + lemon beurre blanc

PORK CHOPS

dry rubbed and smoked + cheddar Geechie Boy grits + hot apple slaw + bacon vinaigrette

STUFFED SALMON

ROASTED CHICKEN roasted chicken + mashed potato + green beans + bell pepper + mushrooms + demi glace

EGGPLANT PASTA crisp fried eggplant + marinara + house made Italian pork

fennel sausage + mozzarella + mushroom + basil + rosé sauce

CHOOSE 1 APPLE ALMOND FRANGIPANE TART

granny smith apples + puff pastry + almond filling +

bourbon caramel + vanilla ice cream TIRAMISU CREAM PUFF

ANGEL FOOD CAKE vanilla bean angel food cake + vanilla pastry cream + mixed

DESSERT

berries + whipped cream

large profiterole + chocolate craquelin + tiramisu cream + chocolate sauce

> **LEMON RASPBERRY PANNA COTTA** lemon panna cotta + raspberry sauce + honeycomb toffee



all brunch items are served with fresh fruit salad and skillet potatoes

brunch tier 1 \$21 PER PERSON

brunch tier 2

\$17 PER PERSON

ENTREES

CHOOSE 4

applewood smoked bacon + white cheddar + greens + 80 Acres tomatoes

BLT OMELETTE

VEGGIE OMELETTE

mushrooms + onion + zucchini + bell pepper + spinach + gruyere cheese

FRENCH TOAST

challah bread + organic cream + vanilla bean batter + fruit compote

SHRIMP 'N GRITS

Geechie Boy grits + creole gravy + pork belly + fried eggs + shrimp

EGGS BENEDICT

Blue Oven english muffin + Braveheart steak + truffle mushroom + seared greens + poached eggs + hollandaise

APPETIZERS

CHOOSE 4

PANCAKES

3 cakes + applewood smoked bacon + warm maple syrup

BISTRO BREAKFAST

2 eggs + applewood smoked bacon + toast

BACON & CHEDDAR OMELETTE

applewood smoked bacon + white cheddar

SPINACH & FETA OMELETTE

spinach + feta

BISCUIT 'N GRAVY

fresh-baked biscuit + pork sausage gravy + seared greens

brunch buffet \$27 PER PERSON

EGG CHOICE

CHOOSE 1

BLT OMELETTE

applewood smoked bacon + white cheddar + greens + 80 Acres tomatoes

VEGGIE OMELETTE

mushrooms + onion + zucchini + bell pepper + spinach + gruyere cheese

SCRAMBLED EGGS

cage-free eggs

MEAT OPTION

CHOOSE 1

APPLEWOOD SMOKED BACON PORK BREAKFAST SAUSAGE

FEATURE ITEMS

CHOOSE 2

HUEVOS

local corn tortillas + salsa roja + feta + fried eggs + black beans + chorizo

FRENCH TOAST

challah bread + organic cream + vanilla bean batter + fruit compote

SHRIMP 'N GRITS

Geechie Boy grits + creole gravy + pork belly + fried eggs + shrimp

PANCAKES

3 cakes + applewood smoked bacon + warm maple syrup

BISCUIT 'N GRAVY

fresh-baked biscuit + pork sausage gravy + seared greens