

SUPPER

STARTERS

BAKED OYSTERS*	18
Seasonal Flavors	
SHRIMP AND SCALLOP FONDUE	17
Smoked Gouda, Fontina, Gruyere, Parmesan Naan	
TUNA TARTARE NACHOS*	18
Wakame Salad, Unagi, Wasabi Cream, Sesame Seeds	
LAMB LOLLIPOP CHOPS*	20
Pomegranate Balsamic Reduction	
FIRECRACKER SHRIMP	17
Sriracha Drizzle, Unagi, Yum Yum Sauce, Sesame Seeds	
PORK BELLY	16
Maple Bourbon Glaze, Peppadew Crudo	
SHRIMP AND CRAWFISH FRITTERS	17
Cheddar and Monterey Jack Cheese, Fire Roasted Poblano Peppers and Corn Salsa, Remoulade, Chives	

Sitting under the 200 year old oak tree, in the shadows of the old Butt House, relax and sip a cocktail as the Appalachian Mountains bring in the cool winds. Nestled in the historic downtown, everything seems more simple; a reminder of times past.

Come hang with us next door at The Dogwood, visit us at Grace Prime Steakhouse or grab a brew at Cartecay River Brewery in Ellijay!

SOUP & SALADS

add chicken 8 - add shrimp 9 - add salmon 12

TOMATO AND BURRATA SALAD	17
Fresh Fruits, Arugula, White Wine Vinaigrette, Balsamic Reduction	
CAESAR SALAD	14
Shaved Parmesan, Garlic Croutons, Parmesan Crisps, House Made Dressing	

SOUP DU JOUR.	14
Chef's Daily Creation	
WEDGE SALAD	14
Iceberg, Candied Bacon, Crumbled Gorgonzola, Pickled Red Onion, Tomatoes, Cucumbers, Blue Cheese Dressing	
GRILLED PEACH & ARUGULA SALAD	16
Blueberries, Goat Cheese, Crispy Prosciutto, White Wine Vinaigrette	

ENTREES

STUFFED SALMON.	36
Brie Cheese, Crab, Shrimp, Roasted Red Peppers, Green Goddess Sauce, Carrot Ribbons	
BLACK & BLEU FILET MIGNON*	54
Gorgonzola Butter, Brown Sugar Onion Jam, Roasted Garlic Mashed Potatoes	
BONE-IN PORK CHOP*	36
Smothered in Three Cheeses and Mushroom & Sherry Cream Sauce, Roasted Garlic Mashed Potatoes	
BLACK SHEEP MEATLOAF	32
Beef, Pork, Four Cheeses, Fresh Herbs, Tomato & Mushroom Ragout, Parmesan Au Gratin & Collard Greens	
14OZ HAND CUT RIBEYE*	45
Black Garlic Demi-Glace, Herb Gremolata, Crispy Fried Shallots, Roasted Garlic Mashed Potatoes	
HALF ROASTED DUCK	35
Sweet and Spicy Cranberry Demi, Vanilla Bean Sweet Potato Mash	
NEW ORLEANS FRIED CHICKEN	29
Jalapeno Sausage, Crawfish, Gouda Cream Sauce, Peppadew Crudo, Roasted Garlic Mashed Potatoes	
BEER BRAISED LAMB SHANK	41
Brown Ale Bordelaise, Roasted Garlic Mashed Potatoes	
CITRUS & HERB CRUSTED TROUT	42
Pan Fried, Honey Beurre Blanc, Roasted Garlic Mashed Potatoes, Sauteed Broccoli	

SHARABLE SIDES

BACON MAC AND CHEESE	12
COLLARD GREENS	10
FRENCH FRIES	8
MASHED POTATOES	10
AU GRATIN	10
BACON BRUSSEL SPROUTS	12

DAILY FEATURES

SUNDAY

12OZ HAND CUT PRIME RIB*	42
Horseradish Cream Sauce, Roasted Garlic Mashed Potatoes, Rosemary Au Jus	

Please notify your server of any allergy or sensitivity to the following: milk, egg, fish, crustacean shellfish, tree nuts, wheat, peanuts, soybeans, and sesame.
*These items are served raw or undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.