

SUPPER

STARTERS

BAKED OYSTERS*	18
<small>Seasonal Flavors</small>	
SHRIMP AND SCALLOP FONDUE	17
<small>Smoked Gouda, Fontina, Gruyere, Parmesan Naan</small>	
TUNA TARTARE NACHOS*	18
<small>Wakame Salad, Unagi, Wasabi Cream, Sesame Seeds</small>	
LAMB LOLLIPOP CHOPS*	19
<small>Pomegranate Balsamic Reduction</small>	
FIRECRACKER SHRIMP	16
<small>Sriracha Drizzle, Unagi, Yum Yum Sauce, Sesame Seeds</small>	
PORK BELLY	16
<small>Maple Bourbon Glaze, Peppadew Crudo</small>	
SHRIMP AND CRAWFISH FRITTERS	17
<small>Cheddar and Monterey Jack Cheese, Fire Roasted Poblano Peppers and Corn Salsa, Remoulade, Green Onions</small>	

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
<small>Fresh Fruits, Arugula, White Wine Vinaigrette, Balsamic Reduction</small>	
CAESAR SALAD	14
<small>Shaved Parmesan, Garlic Croutons, Parmesan Crisps, House Made Dressing</small>	

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

ENTREES

GREEN GODDESS SALMON.	34
<small>Fresh Herb and Yogurt Puree, Rainbow Carrot Ribbons</small>	
BLACK & BLEU FILET MIGNON*	52
<small>Gorgonzola Butter, Roasted Portabella Mushroom, Brown Sugar Onion Jam, Roasted Garlic Mashed Potatoes</small>	
BONE-IN PORK CHOP*	36
<small>Smothered in Three Cheeses and Mushroom & Sherry Cream Sauce, Roasted Garlic Mashed Potatoes</small>	
LOBSTER RAVIOLI	37
<small>Scallops, Shrimp, Black Garlic Champagne Cream Sauce, Parmesan Cheese</small>	
BLACK SHEEP MEATLOAF	30
<small>Beef, Pork, Four Cheeses, Fresh Herbs, Tomato & Mushroom Ragout, Parmesan Au Gratin & Collard Greens</small>	
MOJO STEAK AND FRITES*	43
<small>Zesty Citrus Marinade, Buttery Parmesan Frites</small>	
HALF ROASTED DUCK	35
<small>Sweet and Spicy Cranberry Demi, Vanilla Bean Sweet Potato Mash</small>	
NEW ORLEANS FRIED CHICKEN	29
<small>Jalapeno Sausage, Crawfish, Gouda Cream Sauce, Peppadew Crudo, Roasted Garlic Mashed Potatoes</small>	
BEER BRAISED LAMB SHANK	41
<small>Brown Ale Bordelaise, Roasted Garlic Mashed Potatoes</small>	

SHARABLE SIDES

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

DAILY FEATURES

SUNDAY

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

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.

BRUNCH

STARTERS

BAKED OYSTERS*	18
Seasonal Flavors	
SHRIMP AND SCALLOP FONDUE	17
Smoked Gouda, Fontina, Gruyere, Parmesan Naan	
TUNA TARTARE NACHOS*	18
Wakabe Salad, Unagi, Wasabi Soy Cream, Sesame Seeds	
LAMB LOLLIPOP CHOPS*	19
Pomegranate Balsamic Reduction	
FIRECRACKER SHRIMP	16
Yum Yum Sauce, Sriracha Drizzle, 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, Green Onions	

Now serving our freshly-baked Cinnamon Rolls made in house! Pair it with a delicious French Press made with Rev Roasted coffee!

CINNAMON ROLLS 6 FOR \$8
FRENCH PRESS COFFEE \$8.50

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

ENTREES

SALMON CAKE BENEDICT*	22
English Muffin, Sunny Side Up Eggs, Fried Caper and Lemon Hollandaise, Loaded Potato Casserole	
RIBEYE CHIMICHURRI*	30
Cooked Medium and Sliced, Sunny Side Up Egg, Onion Jam, Loaded Potato Casserole	
CHICKEN AND RED VELVET WAFFLE	20
Nashville Style Hot Chicken, Cream Cheese Glaze, Maple Syrup, Candied Pecans	
PBLT*	18
Deep Fried Pork Belly, House Made Pickles, Over Easy Egg, Caramelized Onion Aioli, Steak Fries	
SHRIMP BISCUIT	22
Buttermilk Biscuit, House Made Louisiana Style BBQ Sauce, Cheddar and Monterey Jack Cheese	
HUEVOS RANCHEROS*	18
Toasted Tortillas, Chorizo, Cheddar, Sunny Side Up Eggs, Black Bean Puree, Avocado Crema, Tomatillo Salsa	
BLACK SHEEP BURGER*	17
8 Oz. Smash Patty, Comté Cheese, Sweet Onion Jam, House Made Pickles, Steak Fries	
BRAISED SHORT RIB*	24
Sunny Side Up Egg, Loaded Potato Casserole, Grilled Baguette	

Don't forget to ask about our \$4 Mimosas or \$6 Bloody Mary cocktails served Saturday from 11-3 and Sunday 12:30-3!

HAIR OF THE SHEEP \$16
Vodka, Zing Zang Bloody Mary Mix, Celery Salt & Tajin Rim, Bacon, Shrimp, Pork Belly, Pepperoncini, Pickled Okra, Cocktail Onion & Olive

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