

# TERRACE

## small plates

<b>Chicken Liver Mousse</b>	<b>\$9</b>
<i>Pickled Pearl Onion, Elderberry Preserve, Toasted Cranberry Walnut Bread</i>	
<b>Shrimp &amp; Grits</b>	<b>\$9</b>
<i>Wild Georgia Shrimp, Local Andouille Sausage &amp; Creamy Logan Turnpike Mill Grits</i>	
<b>v Local Tomato &amp; Mozzarella Salad</b>	<b>\$9</b>
<i>Arugula, Basil, Balsamic Reduction</i>	
<b>v Local Summer Squash Risotto</b>	<b>\$9</b>
<i>Farm Fresh Poached Egg</i>	
<b>Terrace Crab Cake</b>	<b>\$13</b>
<i>Organic Mesclun Greens, Local Mustard Sauce</i>	
<b>Duck Confit Stuffed Portabella</b>	<b>\$11</b>
<i>Arugula, Vidalia Onion Preserve, Local Micro Greens</i>	
<b>v Flat Creek Lodge Mushroom Au Gratin</b>	<b>\$10</b>
<i>Grilled Artisan Bread</i>	

## soups & salad

<b>Seasonal Soup of the Day</b>	<b>\$6</b>
<b>v Local Corn Bisque</b>	<b>\$8</b>
<i>Herb Oil</i>	
<b>v Ellis Greens</b>	<b>Half Order \$4/\$7</b>
<i>Organic Mixed Greens with Local Carrots, Radish, &amp; Sliced Cucumbers, White Balsamic Dressing</i>	
<b>v Seasonal Salad</b>	<b>Half Order \$6/\$11</b>
<i>Organic Mixed Greens, Local Fruit, Candied Walnuts, Local Crumbled Goats Cheese, Sherry Vinaigrette</i>	
<b>Spinach &amp; Watercress Salad</b>	<b>Half Order \$7/\$12</b>
<i>Apple, Local Smoked Bacon, Spiced Pecans, White Truffle Aioli</i>	
<b>v Romaine Heart Salad</b>	<b>Half Order \$6/\$11</b>
<i>Local Aged Goats Cheese, Brioche Crostini, Herbed Garlic Aioli Dressing</i>	

## add to any salad

<b>Springer Mountain Chicken Breast</b>	<b>\$5</b>
<b>3 Grilled Wild Georgia Shrimp</b>	<b>\$7</b>
<b>6oz All Natural Flat Iron Steak</b>	<b>\$9</b>

## entrees

<b>Slow Roasted Duck Breast</b>	<b>\$25</b>	<b>Pan Roasted Enchanted Springs Trout</b>	<b>\$29</b>
<i>Summer Bean Stew, Wilted Arugula, Roasted Georgia Peach</i>		<i>Sautéed Seasonal Beans, Jumbo Lump Crab, Shrimp Bisque</i>	
<b>Seared North Atlantic Scallops</b>	<b>\$26</b>	<b>Grass Fed Flat Iron Steak</b>	<b>\$26</b>
<i>Creamy Heritage Farro, Grilled Corn, Crispy Pine Street Market Bacon, Citrus Reduction</i>		<i>Boulangere Potatoes, Creamed Native Corn, House-Made Steak Sauce</i>	
<b>v Grilled Marinated Tofu and Local Seasonal Vegetable Plate</b>	<b>\$18</b>	<b>Roasted Springer Mountain Chicken Breast</b>	<b>\$19</b>
<i>Herbed Pesto</i>		<i>Terrace Mac and Cheese, Roasted Seasonal Squash, Thyme Jus</i>	
<b>Herb Crusted Pacific Coast Halibut</b>	<b>\$29</b>	<b>Grilled All Natural Pork Chop</b>	<b>\$24</b>
<i>Local Crème Fraiche Anson Mills Polenta, Oven Roasted Heirloom Tomatoes</i>		<i>Herbed Mashed Potato, Summer Succotash, Organic Apple Cider Demi</i>	

**v denotes Vegetarian Option**

*Consumption of raw or uncooked Meats, Poultry, Eggs, Fish, or Shellfish may increase the consumer's risk of foodborne illness.*