



**Terrace Burger** \$13  
*Served with a small house salad or French fries  
7oz Grass Fed Local Beef Burger, Smoked Bacon,  
Garlic Mayonnaise, Local Cheddar, H&F Brioche Bun*

**Terrace Club Sandwich** \$12  
*Served with a small house salad or French fries  
Grilled Springer Mountain Chicken Breast, Local  
Smoked Bacon, Tomatoes, Holly Springs Cheese,  
Garlic Mayo, H & F Ciabatta*

**Flat Creek Lodge Mushroom Au Gratin** \$10  
*Grilled Artisan Bread*

**Terrace Local Cheese Platter** \$16  
*Featuring Local Artisan Cheeses,  
Local Honey Comb and Preserves with Artisan Bread*

**Shrimp & Grits** \$9  
*Wild Georgia Shrimp, Local Andouille Sausage  
& Creamy Logan Turnpike Mill Grits*

**BBQ Springer Mountain Chicken Wings** \$10  
*Local Blue Cheese Dressing, Local Vegetables*

**Terrace Crab Cake** \$13  
*Organic Mesclun Greens, Local Mustard Sauce*

**Crispy Local Okra** \$9  
*Chowchow dip*

**Duck Confit Stuffed Portabella** \$11  
*Local Arugula, Vidalia Onion Preserve,  
Local Micro Greens*

**Kettle Macaroni & Cheese** \$9  
*Featuring local Artisan Dairy's*

**Flat Creek Lodge Cheese Sticks** \$10  
*Organic Tomato Fondue*

**Local Tomato & Mozzarella Salad** \$9  
*Arugula, Basil, Balsamic reduction*



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