

Featured Farms:

Brasstown Beef
Blalock Meats
Chattooga Belle Farms
Copper Creek Coffee
Fackler Farm
Leah Lake Farms
La Gracia
Lady Bug Farms
LoganBerry Heritage Farm
Mill Gap Farm
Mountain Earth Farms
Osage Farms
Soque Lovers Garden
Split Creek Dairy
Springer Mountain Farms
Stack Farm
Sweet Grass Dairy
Taylor Family Farm
Tiger Mountain Orchard

Support Local Farmers :

Simply Homegrown Market
-or-
locallygrown.net

There will be a \$5 split charge for any entrée

An 18% gratuity will be added to parties of 8 or more.

The consumption of raw or under-cooked shellfish, meat or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Reservations:

Book Online 24 Hours a Day at:
lakerabunhotel.com

By Phone:
706-782-4946

Please Like us on Facebook:
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Hours:

DINNER
Wed - Sat: 6 to 10 pm

BRUNCH

Sat: 11:30 am - 3 pm
Sun: 10:30 am - 3 pm



Dinner Menu

Appetizers & Salads

add a grilled scallop & shrimp skewer to any salad...7 or chicken...5

Butternut Squash Soup **5**

garnished with apples and house made crème fraiche

Lakemont Ceasar **7**

parmesan shortbread & biscuit croutons

Local Greens Salad **9**

cranberries, candied walnuts, local chevre, with bacon vinaigrette

Fried Green Tomatoes

9 add blackened

shrimp 5

corn flour fried green tomatoes, grits, Cajun spiced country ham cream sauce

Flash-Fried Shrimp **12**

seven shrimp, apple- Asian pear slaw, house made cocktail sauce

House Made Duet of Dips **7**

house made pimento cheese, black eyed pea hummus with bagel chips

Herbed Local Goat Cheese Flan **9**

lettuce, house made local fig jam, roasted Georgia pecans, house made crackers, apple-candied ginger vinaigrette

Cheese & Antipasto Platter **11**

assorted Georgia made cheeses, marinated olive-vegetable relish, house made pickles, salami, whole-grain mustard, house made crackers, grilled bread

Mains

choose one farm fresh vegetable from our daily selections

Jumbo Lump Crab Cakes **one 14 two 19**

3-ounce cake, roasted garlic mashed potatoes, crispy fried shallots, Béarnaise sauce

Pumpkin Seed Encrusted Trout **22**

sweet potato cakes, orange scented-sun dried cranberry butter sauce

Grilled Filet Mignon **28**

roasted garlic mashed potatoes, bleu cheese mousse, roasted shallot-red wine sauce, grilled portabella mushrooms

Stuffed Chicken Breast **20**

airline chicken breast stuffed with apple wood smoked bacon and spinach, braised lentils, cream sherry sauce

Shrimp & Andouille Sausage Grit Bowl **small 13 large 18**

grilled andouille sausage, shrimp, bell peppers, green onions, tomatoes, grits, shrimp gravy

Caramelized Sea Scallops **24**

potato gnocchi in a roasted garlic-apple wood smoked bacon cream, apple-green tomato relish

Local Beef & Pimento Cheese Burger **11**

6-ounce house ground beef patty, house made pimento cheese, fried green tomatoes, Kaiser roll served with your choice of pommes frites or farm fresh vegetable

Apple Cider Braised Piedmontese Beef Short Ribs **20**

breed of cattle originated in the foothills of Italy prized for its low fat beef which results in fewer calories, higher protein, and higher Omega 3 fatty acids, braised with apple cider, served with roasted garlic mashed potatoes

35 Andrea Lane, Lakemont, Georgia 30552