

Winter Harvest 2020

Firsts

add 5 Grilled Shrimp.....8

Baby Greens 9

Artisan Lettuce, Seasonal Fruit, Goat Cheese, Candied Pecans, Balsamic Honey Mustard Dressing

Orange & Endive Salad 8**

Mint, Creamy Feta Cheese, Pickled Onion, Pistachios, Chili-Citrus Vinaigrette

Fork & Knife Caesar 8

Parmesan Dressing, Anchovy, House Focaccia Bread

The Warren Wedge 9**

Little Gem Lettuce, Pickled Red Onion, Fresh Tomato, Artisan Bleu Cheese, Applewood Bacon, House-Made Buttermilk Ranch

Pimento Cheese Fritters 9

Pimentos, House Cheese Blend, Local Pepper Jelly

Soup Du Jour 7

Chef's Choice Weekly Soup Special

River and Sea

Pecan-Crusted Mountain Trout 26**

Crispy Fingerling Potatoes, Wild Mushrooms, Baby Arugula, Caramelized Cippolini Onion, Lemon-Caper Butter Sauce

Pan Seared Salmon 26

Farro, Braised Swiss Chard, Citrus Herb Yogurt, Orange & Roasted Pepper Chimichurri

Shrimp & Grits 18

Creamy Grits, Andouille Sausage, Peppers, Gulf Shrimp

Catch of the Day Market Price

Seasonal Wild-Caught Seafood

****Gluten-Free Menu item**

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

Dinner Wednesday-Friday, Sunday 6-10

Saturday 5-10

Sunday Brunch 11-2 (NO ALCOHOL SOLD BEFORE 12:30 ON SUNDAYS)

Mountain and Field

Roasted Chicken Breast 24**
Smashed Sweet Potato, Mixed Chicory, Apple & Bacon Vinaigrette, Chicken Jus

Grilled Angus Tenderloin Burger 13.50
Arugula, Tomato, House-Made Pickle, LRH "1000" Island Dressing, White Cheddar

Red Wine-Braised Short Ribs 28**
Rosemary Polenta, Mustard Greens, Roasted Root Vegetable, Confit Garlic Gremolata

Rigatoni Bolognese 18
House-Blend Meat Sauce, Marinara, Rigatoni Pasta, Garnished with Parmesan and Basil

Weekly Vegetarian Offering 16
Seasonal Vegetarian Dish with Rotating Accompaniments

Beef of the Week Market Price
Chef's Choice Cut Steak Special

Desserts

Classic French Crème Brûlée 7**
Garnished with Seasonal Berries

Homemade Cobbler 9
Chef's Choice made with Seasonal Fruits, Vanilla Ice Cream

Chocolate Mousse
Orange Compote, Candied Pecans, Toasted Marshmallow

Our Philosophy:

We strive to provide the freshest, local ingredients available from season to season in an effort to support health and local sustainability.

Our History:

Lake Rabun is one of the most coveted spots in the Southeast to vacation and return to the joys of full engagement with nature: her forests, streams, cascading rivers, waterfalls, quiet coves, and majestic mountains. Days here are filled with water skiing and rafting, swimming, tubing, boating, fishing, hiking and so much more. The Lake Rabun Hotel was built in 1922 by the founder of the Lake Rabun Community, August Andrea, and through its continuous operation, has become an institution of the lake. Fully restored in 2008, it carries on the tradition of creating memorable experiences and is an example of true Southern hospitality with a mountain flavor. Our restaurant focuses on bringing Seasonal American Cuisine with a Southern Touch using only the finest locally grown and raised ingredients through its Farm to Table program.

There will be an \$8 split charge for any entrée, Menu items and prices are subject to change. A 20% gratuity will be added to parties of 6 or more.
\$15 corking fee per bottle of wine.

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