

Summer Harvest 2019

(Subject to Change Weekly, Call us for
Delicious Updates!)

Firsts

add 5 Grilled Shrimp.....8

Baby Greens 9**

Artisan Lettuce, Strawberry, Goat Cheese
Candied Pecans, Honey-Lemon Vinaigrette

Watermelon Tomato Salad 8**

Cucumber, Mint, Greek Yogurt, Toasted
Quinoa, Chili-Citrus Vinaigrette

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

Roasted Beet Salad 12

Watercress, Fennel, Beet Chips, Ricotta,
Toasted Farro, Coriander Vinaigrette

Tomato Gazpacho 8**

Pickled Tomato, Roasted Corn,
Green Onion Oil

River and Sea

Pecan-Crusted Mountain Trout 24**

Pole Beans, Caramelized Onion,
Prosciutto, Pickled Okra-Chardonnay
Sauce

Roasted Salmon 26**

Grilled Corn Succotash, Kale, Green Tomato &
Pepper Gremolata

Wild Halibut 28 **

Basil Risotto, Confit Eggplant, Green Olive
Tapenade, Cured Lemon

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)

Grilled Filet Mignon 34**
Spiced Broccolini, Charred Peach, Potato Puree,
Pickled Mustard Seeds, Shallot Jus

Grilled Pork Loin 26**
Braised Collard Greens, Cheesy Polenta, Wild
Mushrooms, Confit Garlic Pork Jus

Pastrami-Spiced Chicken Breast 24**
Soft Herbed Grits, Summer Squash, Cipollini
Onion, Chicken Jus

Grilled Angus Tenderloin Burger 13.50
Arugula, Tomato, House-Made Pickles, Onion Jam,
House-made "1000 Island" Aioli, White Cheddar

Red Wine-Braised Short Ribs 28**
Olive Oil Smashed Potatoes, Roasted
Baby Carrots, Okra, Red Wine Jus

Weekly Vegetarian Audible 14
Seasonal Vegetarian Dish with Rotating
Accompaniments

Desserts

Classic French Crème Brûlée 7**
Garnished with Seasonal Berries

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

Chocolate Lava Cake 8
Malden Salt, Strawberry Sherbet

Lemon Mousse 6
Pecan Streusel, Blueberries, Candied Lemon

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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