

TERRACE BISTRO

DINNER

V Indicates Vegetarian

STARTERS

Seasonal Soup of the Day <i>Daily Market Variety</i>	MP
Low Country Crab Fritters <i>Served with Creole Remoulade Sauce</i>	\$12
Kettle Macaroni <i>Costa's Rotelli Pasta, Flat Creek Gouda and Parmesan Cheeses, Herb Crust</i>	\$10 V
Springer Mountain Chicken Flatbread <i>Grilled Chicken, Pesto Spinach, Artichoke, Roasted Red Peppers, Goat Cheese</i>	\$14
Skillet Shrimp <i>Tomato Concasse, Fresh Herbs Garlic, Onion, White Wine Sauce Served with Crusty Garlic Bread</i>	\$14
Single or Combination Slider Duet <i>Painted Hills Beef, Whole Grain Mustard, Arugula and or Coca Cola Pulled Pork, Cole Slaw ,Pickle</i>	\$10

Roasted Garlic Hummus <i>served with Warm Pita Points, Crisp Vegetables</i>	\$10 V
Spinach and Artichoke Dip <i>served with H&F Semolina Toast Points</i>	\$10V
Fried Green Tomato <i>Horseradish-Buttermilk Dressing</i>	\$10 V
Parmesan Truffle Fries <i>Truffle Salt, Grated Parmesan Cheese</i>	\$8 V
Sweet Potato Fries <i>Honey-Dijon Sauce</i>	\$8 V
Artisanal Cheese Plate <i>Dried Fruit, Apple, Spiced Pecan, Honey</i>	\$14 V

SALADS

Simple Greens <i>Mixed Greens, Julienne Carrots, Diced Cucumber, Sliced Red Radish, Champagne Vinaigrette</i>	\$8 V
Shaved Kale Caesar <i>Julienne Carrots, Parmesan Dressing Garlic Croutons</i>	\$10 V
Seasonal Salad <i>Mixed Greens, Toasted Walnuts , Feta Cheese Apples, Sherry Vinaigrette</i>	\$10 V

Roasted Beet and Citrus <i>Baby Beets, Arugula, Goat Cheese, Pecans Orange Segments, Shaved Fennel, Tarragon Vinaigrette</i>	\$10 V
Spinach Salad <i>Feta Cheese, Candied Walnuts, Red Grapes, Shaved Shallots, Poppy Seed Vinaigrette</i>	\$10V
Romaine Wedge <i>Pickled Red Onion, Blue Cheese Crumbles, Cherry Tomatoes, Hard Boiled Egg, Red Wine Vinaigrette.</i>	\$10V

ADD: Chicken \$5 / Shrimp \$7 / Steak \$9 to any salad

ENTREE

Fried Springer Mountain Chicken Breast <i>Yukon Potatoes Hash, Braised Greens Maple Hot Sauce</i>	\$24
St. Louis Ribs House-made BBQ Sauce <i>Macaroni and Cheese, Cole Slaw</i>	\$22 Half Rack \$32 Full Rack
Grilled Steak & Fries <i>8oz. Angus Flat Iron Steak, Truffle-Parmesan Fries, Arugula Salad</i>	\$22
Braised Beef Short Rib <i>Whipped Yukon Potatoes ,Mushroom Ragout, Seasonal Vegetables</i>	\$24
Ellis Beef Burger <i>Painted Hills Beef, H&F Bun, Cheddar Cheese, Garlic Mayonnaise, Lettuce, Tomato, Smoked Bacon</i>	\$15
Fish Taco <i>Blackened Grouper, Jicama Slaw, Cilantro Lime Sour Cream, Flour Tortilla</i>	\$18
Black Bean and Vegetable Tacos <i>Cilantro Lime Sour Cream, Salsa, Flour Tortilla</i>	\$18V

Stuffed Roasted Acorn Squash <i>Quinoa Eggplant Pilaf, Seasonal Vegetables, Basil Tomato Sauce</i>	\$20V
Goat Cheese Ravioli Pasta <i>Tomato Broth, Roasted Seasonal Vegetables, Virgin Olive Oil, Fresh Herbs</i>	\$20V
Grilled Northern Georgia Trout <i>Pecan Butter, Fingerling Potatoes, Seasonal Vegetables</i>	\$24
Jumbo Lump Crab Cake <i>Celery Root Puree, Arugula-Fennel Salad, Avacado Crema</i>	\$28
Seared Scallops <i>Sweet Corn Relish, Julienne Vegetables, White Balsamic Reduction, Fresh Herbs</i>	\$28
Shrimp & Grits <i>Patak's Andouille Sausage, Tomato-Herb Garlic Butter Sauce, Stone Ground Creamy Grits</i>	\$22
Pan Seared Red Gulf Grouper <i>Citrus Salsa, Wild Rice, Seasonal Vegetables</i>	\$26

Consumption of raw or uncooked meats, poultry, eggs or shellfish may increase the consumer's risk of food borne illness

A 20% gratuity may be added to parties of 6 or more