

TERRACE BISTRO

LUNCH STARTERS

Seasonal Soup of the Day	\$MP
Sweet Potato Fries	\$6 V
Fried Green Tomato <i>House-made Buttermilk Dressing</i>	\$8 V
Artisanal Cheese Plate	\$14 V

SALADS

Simple Greens \$7 V

Mixed Greens, Shaved Carrots, Sliced Cucumber, Julienne Radish, Champagne Vinaigrette

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

Chopped Cobb Salad \$12

Avocado, Boiled Cage Free Eggs, Grape Tomatoes, Bacon, Blue Cheese, Black Eye Peas, Crisp Greens Peppercorn Buttermilk Dressing

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

Shrimp & Kale Caesar Salad \$15

Shaved Kale, Grilled Shrimp, Tomatoes, Parmesan Dressing

Herb Chicken Caesar Salad \$12

Springer Mountain Chicken, Crisp Romaine, Parmesan Cheese, House Caesar Dressing

Grilled Chicken Seasonal Fruit Salad \$13

Grilled Springer Mountain Chicken Breast, Mixed Greens, Seasonal Fruit, Nuts, Local Cheese, Sherry Vinaigrette

SANDWICHES

Terrace Burger \$14

8oz Grass Fed Local Beef Burger, Smoked Bacon, Garlic Mayonnaise, Lettuce, Flat Creek Lodge Cheddar, H&F Brioche Bun

Terrace Club Sandwich \$13

Grilled Springer Mountain Chicken Breast, Apple Smoked Bacon, Local Gouda, Garlic Mayo, H&F Multigrain

Turkey Brie Melt \$13

Warm Brie, Crisp Apples, Cranberry Relish, Baby Arugula, H&F Multigrain

Fried Chicken Sandwich \$13

Buttermilk Fried Chicken Breast, Garlic Mayonnaise, Lettuce, Tomato, Pickles, H&F Bun

Grilled Cheese & Tomato \$12V

Local Cheese on Grilled Semolina Bread, Cup of Tomato Bisque

Black Bean and Vegetable Tacos \$13V

Cilantro Lime Sour Cream, Salsa, Flour Tortilla

Bacon, Lettuce & Fried Green Tomatoes \$12

Apple Smoke Bacon, Lettuce, Fried Green Tomatoes with Mayonnaise, H&F Semolina Bread

Farm Egg Sandwich \$12

Two Scrambled Farm Eggs, Smoked Bacon, Local Gouda, Spinach, H&F Brioche Bun

Coca Cola Pulled Pork Sandwich \$13

Cilantro Cole Slaw, House-made Pickles, Red Onions

Crab Cake Sandwich \$15

Lump Crab Cake, Arugula, Roasted Red Pepper Aoli, H&F Bun

Traditional Reuben \$13

Comed Beef, Sauerkraut, Swiss Cheese, Russian Dressing Rye Bread

Turkey Rachael \$13

Smoked Turkey, Coleslaw, Swiss Cheese, Russian Dressing H&F Wheat Bread

ENTRÉES

Shrimp & Grits \$15

Wild Shrimp, Patak's Andouille Sausage, Stone Ground Cheese Grits, Herb Butter

Steak & Fries \$15

Flat Iron Steak, Parmesan Fries, Arugula Greens

Kettle Macaroni \$10V

Costa's Rotelli Pasta, Local Gouda and Parmesan Cheeses, Herb Crust ADD: Chicken \$5 / Shrimp \$7

Fish Taco \$15

Blackened Grouper, Jicama Slaw, Cilantro Lime Sour Cream, Flour Tortilla

SOFT DRINKS & BOTTLED WATER

Coke, Diet Coke, Sprite, Gingerale, Lemonade, Club Soda: \$3

Ice Tea, Sweet Tea: \$4

Aqua Panna Still Water: \$5 / \$10

San Pelligrino Sparkling Water: \$5 / \$10

ALCOHOLIC BEVERAGES

Domestic Beers: \$6

Imported and Crafted Beers: \$7

Ask about our selections of wines

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

Indicates Vegetarian **V**

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