

# TERRACE

## STARTERS

<b>Shrimp and Grits</b> Stone Ground Cheese Grits, Crispy Andouille Sausage, Herb Garlic Butter Sauce	<b>\$9</b>
<b>Fried Green Tomato Chips</b> Housemade Buttermilk Dressing	<b>\$8 V</b>
<b>Squash &amp; Goat Cheese Fritters</b> Hidden Springs Honey	<b>\$8 V</b>
<b>Mushroom Pate</b> Blueberry Pepper Jelly, H&F Rye Toasts	<b>\$9 V</b>
<b>Kettle Macaroni</b> Local Artisan Dairies	<b>\$8</b>
<b>Jumbo Lump Crab Cake</b> Ellis Greens, Fairywood Thickett Apple Chow Chow	<b>\$14 V</b>

## SOUP & SALADS

Add to any salad: Grilled Chicken \$5, Georgia Shrimp \$7 or 6oz Flat Iron Steak \$9

<b>Seasonal Soup of the Day</b>	<b>\$6</b>
<b>Ellis Greens</b> Mixed Greens, Shaved Carrots, Sliced Cucumber, Julienne Radish, Champagne Vinaigrette	<b>\$4 / \$7 V</b>
<b>Seasonal Salad</b> Mixed Greens, Seasonal Fruit, Nuts, Local Cheese, Sherry Vinaigrette	<b>\$6 / \$11 V</b>
<b>Romaine Salad</b> Organic Roma Tomatoes, Fried Green Tomato Chips, Flat Creek Lodge Grana Padano, Basil Garlic Aioli	<b>\$6 / \$11 V</b>
<b>Terrace Chopped Salad</b> Butternut Squash, Roasted Beets, Shaved Fennel, Carrots, Cucumber, Radish, Local Goat Cheese, Toasted Squash Seeds, Red Grapes, Baby Arugula, Crispy Potatoes, Sherry Vinaigrette	<b>\$8 / \$15 V</b>
<b>Shaved Kale Salad</b> Pickled Carrots, Almonds, Roasted Mushroom Vinaigrette	<b>\$7 / \$12 V</b>

## SANDWICHES

<b>Terrace Burger</b> <b>8oz Grass Fed Local Beef Burger, Smoked Bacon,</b> Garlic Mayonnaise, Lettuce, Flat Creek Lodge Cheddar, H&F Brioche Bun	<b>\$13</b>	<b>Harvest Vegetable Panini</b> Spinach, Local Feta, Sauteed Mushrooms, Roasted Butternut Squash, H&F Ciabatta	<b>\$11</b>
<b>Springer Mountain Chicken Salad Sandwich</b> H&F Cranberry Walnut Bread	<b>\$11</b>	<b>Farm Egg Sandwich</b> 2 Scrambled Farm Eggs, Smoked Bacon, Local Gouda, Spinach, H&F Brioche Bun	<b>\$10 V</b>
<b>Terrace Club Sandwich</b> Grilled Springer Mountain Chicken Breast, Local Smoked Bacon, Atlanta Fresh Mozzarella, Garlic Mayo, H&F Multigrain	<b>\$12</b>	<b>Pulled Pork Sandwich</b> Cider BBQ Sauce, House-made Pickles, Red Onions	<b>\$10</b>
<b>Brie Melt</b> Warm Brie, Crisp Apples, Cranberry Relish, Baby Arugula, H&F Multigrain	<b>\$10 V</b>	<b>Crab Cake Sandwich</b> Apple Slaw, H&F Brioche	<b>\$14</b>
<b>Add Turkey or Bacon \$2</b>		<b>Flat Iron Steak Sandwich</b> Caramelized Onions, Oyster Mushrooms, Herb-Chimichuri Mayo, H&F Ciabatta	<b>\$14</b>

## ENTREE

<b>Enchanted Springs Trout</b> Sweet Potato Mash, Georgia Apples, Baby Arugula, Toasted Pecans, Creole Mustard Aioli	<b>\$17</b>
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Consumption of raw or uncooked meats, poultry, eggs, or shellfish may increase the consumer's risk of food borne illness.

V Indicates Vegetarian

## Our Farms

Anson Mills Heirloom Grains
Ashland Farms Specialty Micro Greens
Atlanta Fresh Creamery Local Yogurt
Caly Road Creamery Cheese
Costa's Pasta
Dubberly's Seafood Georgia Shrimp & Clams
Enchanted Springs Mountain Trout
Fairywood Thicket Farm Preserves, Jellies, & Jams
Farmer Jeff's Heirloom Produce & Vegetables
Flat Creek Lodge Mushrooms & Cheeses
Greendale Farms Cheese
H&F Bread Company Artisan Breads
Hidden Springs Farm Honey & Honey Comb
High Road Creamery Sorbet & Ice Cream
Logan Turnpike Mills Grits
Mathews Farms Strawberries
Niman Ranch Beef & Pork
Noring Farms Heirloom Produce
Pine Street Market Bacon & Sausage
Plainville Farms Heritage Turkey
Sparkman's Dairy Butter & Cream
Split Cedar Farms Kale, Collards, Beets
Springer Mountain Farms Chicken
Sweet Grass Dairy Cheese
Sweet Water Growers Produce