

# TERRACE

## small plates

<b>Chicken Liver Mousse</b>	\$9
<i>Pickled Pearl Onion, Elderberry Preserve, Toasted Cranberry Walnut Bread</i>	
<b>Shrimp &amp; Grits</b>	\$9
<i>Wild Georgia Shrimp, Andouille Sausage and Creamy Logan Turnpike Mill Grits</i>	
<b>Ruby Red and Golden Beet Carpaccio</b>	\$8
<i>Sweet Grass Dairy Blue Cheese, Local Arugula, White Balsamic</i>	
<b>Crispy Poached Farm Fresh Egg</b>	\$9
<i>Grilled Asparagus, White Truffle Emulsion</i>	
<b>Terrace Crab Cake</b>	\$13
<i>Organic Mesclun Greens, Local Mustard Sauce</i>	
<b>Duck Confit Stuffed Portabella</b>	\$11
<i>Arugula, Vidalia Onion Preserve, Local Micro Greens</i>	
<b>Ellis Tapenades</b>	\$10
<i>Baked Vidalia Onion Dip and Roasted Garlic-White Bean Hummus served with Artisan Bread</i>	

## soups & salad

<b>Seasonal Soup of the Day</b>	\$6
<b>Creamy Tomato Soup</b>	\$8
<i>Mini Crab Cake, Basil Oil</i>	
<b>Ellis Greens</b>	Half Order \$4 / \$7
<i>Organic Mixed Greens with Local Carrots, Radish, and Sliced Cucumbers, White Balsamic Dressing</i>	
<b>Spring Salad</b>	Half Order \$6 / \$11
<i>Organic Mixed Greens, Local Strawberries, Candied Walnuts, Local Crumbled Goats Cheese, Sherry Vinaigrette</i>	
<b>Warm Spinach &amp; Frisse Salad</b>	Half Order \$7 / \$12
<i>Apple, Local Smoked Bacon, Spiced Pecans, Warm Sorghum Vinaigrette</i>	
<b>Romaine Heart Salad</b>	Half Order \$6 / \$11
<i>Local Aged Goats Cheese, Brioche Crostini, Herbed Garlic Aioli Dressing</i>	

## add to any salad

<b>Springer Mountain Chicken Breast</b>	\$5
<b>3 Grilled Wild Georgia Shrimp</b>	\$7
<b>6oz All Natural Flat Iron Steak</b>	\$9

## entrees

<b>Blue Crab Stuffed Enchanted Springs Georgia Mountain Trout</b>	\$28	<b>Slow Roasted Duck Breast</b>	\$25
<i>Sautéed Snap Beans, Shrimp Bisque</i>		<i>Anson Mill Farro Pilaf, Grilled Asparagus, Madeira Jus</i>	
<b>Grass Fed Flat Iron Steak</b>	\$26	<b>Wild Caught Georgia Shrimp and Blue Crab Risotto</b>	\$26
<i>Spiced Potato Spears, Collard Greens, Classic Chow Chow, Crispy Leeks</i>		<i>Local Chorizo, Spinach &amp; Arugula, Crispy Shallots</i>	
<b>Roasted Springer Mountain Chicken Breast</b>	\$19	<b>Crispy, Pan Seared Wild Stripped Bass</b>	\$27
<i>Mashed Potatoes, Local Seasonal Vegetables, Wild Mushroom Jus</i>		<i>Fingerling Potatoes, Flat Creek Lodge Oyster Mushroom, Seasonal Vegetable Nage</i>	
<b>Bourbon Glazed All Natural Pork Chop</b>	\$24	<b>Grilled Marinated Tofu and Local Seasonal Vegetable Plate</b>	\$18
<i>Creamy Logan Turnpike Mill Grits, Roasted Local Vegetables</i>		<i>Herbed Pesto</i>	

Consumption of raw or uncooked Meats, Poultry, Eggs, Fish, or Shellfish may increase the consumer's risk of foodborne illness.