

TERRACE

LOCAL, SUSTAINABLE, RESPONSIBLE

Preserved Tomato Soup <i>Cypress Grove grilled cheese garnish</i>	\$10
Daily Soup <i>Whatever we find that's local and delicious</i>	\$8
Roasted Local Beets <i>Local goat cheese, sea salt and freshly milled pepper</i>	\$9
Antebellum Yellow Hominy Grits <i>From Anson Mills in Columbia, South Carolina</i>	\$7
Rhubarb and Strawberry Slaw <i>White balsamic, fresh whole herbs</i>	\$5
Asparagus Gratin <i>Cypress Grove Lamb Chopper cheese</i>	\$9
Georgia Organic Collards <i>Rich hamhock stock</i>	\$6
Kettle Macaroni and Cheese <i>Sparkman's Georgia cream, Cypress Grove Lamb Chopper Cheese</i>	\$9
Roasted Walker Farms Potatoes <i>Red thumb fingerlings, fresh herbs, sea salt</i>	\$9
Sweet Pea and Mushroom Ravioli <i>Radish salad, fresh herbs</i>	\$10
Destiny Organic Greens Salad <i>Assorted greens, local strawberries, citrus shallot dressing</i>	\$8
Spinach and Baby Beet Salad <i>Candied pecans, local strawberries, Maytag blue cheese</i> With Chicken \$16	\$11
Spicy Amish Chicken Wings <i>House made Blue cheese dressing, local vegetables</i>	\$13
"Pork-n-Beans" <i>Cured crispy pork belly, heirloom shell beans</i>	\$12
Terrace Mini-Burger <i>Grass-fed beef, Holeman & Finch soft buns</i>	one \$11 two \$19
Pulled Pork Mini-Slider <i>House made BBQ, rhubarb strawberry slaw</i>	one \$9 two \$17
Crispy Calamari <i>Aioli dipping sauce</i>	\$11
Ellis Crab Cake <i>Organic baby greens, creole mustard sauce</i>	\$13

LARGE PLATES

Enchanted Springs Georgia Mountain Trout <i>Virginia blue crab brown butter</i>	\$24
Ellis Room Meatloaf <i>Roasted asparagus, organic Florida tomato gravy</i>	\$21
Grass-Fed Flat Iron Steak <i>Dakota beef, local vegetables and a vidalia onion slaw</i>	\$26
Roasted Amish Chicken Breast <i>Brown rice and spring leek risotto</i>	\$19