



"Good food is the basis of true happiness." Escoffier

– FIRST –

**TUNA DUO**

Tartare – Crudo | Stonefruit | Cucumber | Avocado | Seaweed | Endive | Chili

**CHORIZO STUFFED DATES**

Medjoul Dates | Manchego | Peppadew Sauce

**SCALLOPS\***

Celeriac | Crispy Artichokes | Brown Butter Apples | White Balsamic Crema

**MUSSELS\***

Poulette or Coconut Curry | Hearth Grilled Baguette

**SMOKED TROUT**

Hickory Smoked | Pommery Mustard | Caper Berries | Hearth Roasted Tomatoes | Baby Kale Salad

**OSTRICH CARPACCIO\***

Lightly Smoked | Parmesan | Micro Salad | Truffle | Pickled Shallots | Hearth Grilled Baguette

**LOLLYPOPS\***

**WAGYU | LAMB**

Port Wine Onions | Pommes Puree | Micro Salad | Peruvian Peppers | Ancho Chili Gastrique

– SECOND –

**BREAD SERVICE**

**CHEDDAR BRIOCHE** served with all second courses

Whipped Truffle Butter  
ADDITIONAL BREAD SERVICE \$4

**PAPA MOUNTAIN ARTISAN CHEESE BREAD \$6**

Naturally Gluten Free

**SAUSAGE & LENTIL SOUP \$8**

Red Lentils | Pheasant Sausage | Rich Broth

**CAESAR \$9**

Grilled Baby Romaine | Parmesan Crisp | Traditional Dressing

**HEIRLOOM TOMATO CARPACCIO \$8**

Burrata | Ripped Herbs | Aged Balsamic | GA Olive Oil Powder

**ENDIVE SALAD \$9**

Buttermilk Blue | Crisp Lardoons | Heirloom Tomatoes | Champagne Dressing

**MEDITERRANEAN SALAD \$9**

Baby Kale | Hearts of Palm | Roasted Red Peppers | Kalamata Olives | Barrel Aged Feta | Marinated Artichokes | Chimichurri Vinaigrette

– THIRD –

**BRICK CHICKEN\***

Brick Pressed Double Lobe Statler Breast 12oz | Lemon | Rosemary | Collard Greens | Baby Dutch Potatoes

**LAMB DUO\***

Hearth Grilled Colorado Lamb Rack & Loin | Spiced Carrots | Asparagus | Pommes Puree | Ancho Chili Gastrique | Huckleberry

**C&F BURGER\***

House Grind | Brioche Bun | American Cheese | C&F Sauce | Caramelized Shallots | Lettuce | Tomato | C&F Pickles | Truffled House Chips | Cabernet Ketchup

**MOUNTAIN TROUT\***

8oz | Ancient Grains | Roasted Broccoli | Fried Capers | Beurre Blanc

**BLACKENED COCONUT CURRY SNAPPER**

Risotto | Red Curry | Cashews | Sugar Snap Peas | Roasted Butternut Squash

**NORTH CAROLINA BISON FLANK STEAK**

Grilled Stonefruit | Spicy Sweet Potatoes | Chimichurri

**BRASSTOWN FILET MIGNON & LOBSTER TAIL\***

Pommes Dauphinoise | C&F Vegetables | Port Wine Demi-Glace

**LADY EDISON PORK CHOP\***

Hearth Grilled Pork Chop 12oz | Creamed Corn | Stewed Tomatoes | Field Pea Chow Chow

**GAME SAUSAGE TRIO**

Venison | Elk | Duck | Pommes Purée | Sour Kraut | Pommery Mustard | Red Cabbage

**4 COURSE TASTING MENU**

*With Wine Pairing  
Premier Wine Pairing  
(Half Portions)*

**CHEF'S TABLE EXPERIENCE 8 COURSE**

*With Wine Pairing  
Premier Wine Pairing  
(72 Hour Notice)*

**PROGRESSIVE AMERICAN**

*Progressive American cuisine emphasizes local or regional ingredients and traditions, often augmenting these with elements from haute cuisine or international fare.*



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**– Hearth Grilled Primal Cuts –**  
**A LA CARTE MENU**

**PRIMAL CUTS\***

Brasstown Delmonico Rib Eye 14oz  
CAB Hanger Steak 8oz  
Brasstown Filet Mignon 6oz or 10oz  
American Wagyu Strip (BMS 6-7) 12oz  
Joyce Farms Brick Chicken 12oz  
Lady Edison Pork Chop 12oz  
Bison Flank Steak  
Game Sausage Trio  
*Venison | Elk | Duck*

**SAUCES**

Béarnaise | Ancho Chili Gastrique | Huckleberry |  
Wild Cherry Bourbon | Peppercorn | Chimichurri |  
Cabernet | Porcini Mushroom | Port Wine Demi

**SIDES**

Pan Roasted Mushrooms | Honey Thyme Parisian  
Carrots | Creamed Spinach | Asparagus with  
Lemon & Garlic | Haricot Vert | Sweet Cream  
Brussel Sprouts with Candied Pecans | Traditional  
Southern Collard Greens | C&F Vegetables |  
Wild Mushroom Risotto

**POTATOES**

Pommes Puree | Pommes Dauphinoise |  
Truffled House Chips | Baby Dutch Potatoes

**ACCOMPANIMENTS**

Lobster Tails  
Foie Gras

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**– VEGETARIAN –**

**PAK ORA**

VEGAN  
Indian Fritters | Mild Spice | Cast Iron Fried  
Two Chutneys: Mint & Tamarind

**HEIRLOOM TOMATO CARPACCIO**

Burrata | Ripped Herbs | Aged Balsamic |  
GA Olive Oil Powder

**JACK FRUIT BBQ**

VEGAN BY REQUEST  
Ga Sauce | Hearth Dried Pineapple |  
C&F Pickles Polenta Fries | Barrel Aged Feta

**ENDIVE SALAD**

Buttermilk Blue | Heirloom Tomatoes | Champagne  
Dressing

**CRISPY ARTICHOKE S**

VEGAN BY REQUEST  
Celeriac | White Balsamic Crema

**MEDITERRANEAN SALAD**

VEGAN BY REQUEST  
Baby Kale | Hearts of Palm | Roasted Red Peppers |  
Kalamata Olives | Barrel Aged Feta | Marinated  
Artichokes | Chimichurri Vinaigrette

**C&F GARDEN BURGER**

House Made Vegan Patty | Brioche Bun | Goat  
Cheese | C&F Sauce | Caramelized Shallots | C&F  
Pickles | Lettuce | Tomato | Truffled House Chips |  
Cabernet Ketchup

**C&F GARDEN STEAK**

VEGAN BY REQUEST  
House Blend | Asparagus | Baby Dutch Potatoes |  
Peppadew Sauce

**WELLINGTON**

Cremini Mushrooms | Spinach | Puff Pastry |  
C&F Vegetables | Tomato Chutney

**THREE COURSE VEGETARIAN TASTING MENU | *With wine pairing***

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\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS