



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

– FIRST –

**TUNA DUO \$14**

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

**CHORIZO STUFFED DATES \$10**

Medjoul Dates | Manchego | Peppadew Sauce

**SCALLOPS\* \$16**

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

**MUSSELS\* \$12**

Poulette or Coconut Curry | Hearth Grilled Baguette

**SMOKED TROUT \$10**

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

**OSTRICH CARPACCIO\* \$14**

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

**LOLLYPOPS\***

**LAMB \$5 EACH**

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

**HEIRLOOM TOMATO CARPACCIO \$8**

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

**CAESAR \$9**

Grilled Baby Romaine | Parmesan Crisp | Traditional Dressing

**ENDIVE SALAD \$12**

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\* \$24**

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

**LAMB DUO\* \$36**

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

**C&F BURGER\* \$13**

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

**MOUNTAIN TROUT\* \$24**

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

**BLACKENED COCONUT CURRY SNAPPER \$30**

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

**NORTH CAROLINA BISON FLANK STEAK \$30**

Grilled Stonefruit | Spicy Sweet Potatoes | Chimichurri

**BRASSTOWN FILET MIGNON & LOBSTER TAIL\* \$40**

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

**LADY EDISON PORK CHOP\* \$26**

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

**GAME SAUSAGE TRIO \$26**

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

**4 COURSE TASTING MENU \$60**

*With Wine Pairing +40*

*Premier Wine Pairing +80*

*(Half Portions)*

**CHEF'S TABLE EXPERIENCE 8 COURSE \$120**

*With Wine Pairing +80*

*Premier Wine Pairing +160*

*(72 Hour Notice | 6 Guest Minimum)*

**PROGRESSIVE AMERICAN**

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



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

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

**PRIMAL CUTS\***

Brasstown Delmonico Rib Eye 14oz | \$30  
Brasstown Filet Mignon 6oz \$28 | 10oz \$38  
Joyce Farms Brick Chicken 12oz | \$20  
Lady Edison Pork Chop 12oz | \$22  
Bison Flank Steak | \$28  
Game Sausage Trio | \$20  
*Venison | Elk | Pheasant*

**SAUCES \$2**

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

**SIDES \$4**

Pan Roasted Mushrooms | Honey Thyme Parisian  
Carrots | Creamed Spinach | Asparagus with  
Lemon & Garlic | Haricot Vert | Pineapple Roasted  
Brussels | Traditional Southern Collard Greens |  
C&F Vegetables | Wild Mushroom Risotto +2

**POTATOES \$3**

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

**ACCOMPANIMENTS**

Lobster Tails | one \$15 | two \$25

– **VEGETARIAN** –

**PAK ORA \$6**

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

**HEIRLOOM TOMATO CARPACCIO \$8**

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

**JACK FRUIT BBQ \$8**

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

**ENDIVE SALAD \$9**

Buttermilk Blue | Heirloom Tomatoes | Champagne  
Dressing

**CRISPY ARTICHOKE \$9**

VEGAN BY REQUEST  
Celeriac | White Balsamic Crema

**MEDITERRANEAN SALAD \$9**

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

**C&F GARDEN BURGER \$13**

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 \$20**

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

**WELLINGTON \$22**

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

**THREE COURSE VEGETARIAN TASTING MENU \$30 | *With wine pairing +30***

**PROGRESSIVE AMERICAN**

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

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