



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

– FIRST –

**OVEN ROASTED QUAIL**

Ricotta Gnocchi | Local Mushrooms | Benton's Bacon | Sage Stuffing

**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** | *served with all second courses*

**CHEDDAR BRIOCHE**

Whipped Truffle Butter

ADDITIONAL BREAD SERVICE

**PARISIAN CARROT VELOUTE**

Tarragon Oil

**SAUSAGE & LENTIL SOUP**

Red Lentils | Pheasant Sausage | Rich Broth

**RABBIT & DUMPLINGS**

Rich Broth | Dijon Dumplings

**CAESAR**

Grilled Baby Romaine | Parmesan Crisp | Traditional Dressing

**C&F SALAD**

Crisp Greens | Pickled Shallots | European Cucumber | Heirloom Tomatoes | Burrata | Buttermilk or Lemon Truffle Dressing

**MEDITERRANEAN SALAD**

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\***

Hearth Grilled Colorado Lamb Rack 12oz | C&F Vegetables | Pommes Puree | Ancho Chili Gastrique

**C&F BURGER\***

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

**BRASSTOWN FILET MIGNON\***

6oz | Pommes Dauphinoise | C&F Vegetables | Port Wine Demi-Glace

**PROVENÇAL TROUT\***

8oz River Trout | Concasse Tomatoes | Lemon | Capers | Baby Dutch Potatoes | C&F Vegetables

**BLACKENED COCONUT CURRY SNAPPER**

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

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

6oz | Pommes Dauphinoise | C&F Vegetables | Port Wine Demi-Glace

**PORK CHOP\***

Hearth Grilled Lady Edison Farms Double Bone Pork Chop 14oz | C&F Vegetables | Pommes Dauphinoise Porcini Mushroom Sauce

**GAME SAUSAGE TRIO**

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

**WILD BOAR OSSO BUCCO**

Wild Mushroom Risotto | Saffron Demi

**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\*

Delmonico Rib Eye 14oz |  
Hanger Steak 8oz |  
Brasstown Filet Mignon 6oz or 10oz |  
American Wagyu Strip (BMS 6-7) 12oz |  
Brick Chicken 12oz |  
Pork Chop 14oz |  
Game Sausage Trio |  
*Pheasant | 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 | Roasted Butternut Squash with Sage  
Brown Butter | Creamed Spinach | Asparagus with  
Lemon & Garlic | Haricot Vert | Sweet Cream  
Brussel Sprouts with Candied Pecans | Traditional  
Southern Collard Greens | C&F Vegetables

### POTATOES

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

### ACCOMPANIMENTS

Lobster Tails  
Foie Gras

## – VEGETARIAN –

### PAK ORA (VE)

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

### MEDITERRANEAN SALAD

VEGAN BY REQUEST

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

### PARISIAN CARROT VELOUTE

Tarragon Oil

### JACK FRUIT BBQ

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

### C&F SALAD

VEGAN BY REQUEST

Weekly Vegetables | Burrata | Crisp Greens | Pickled  
Shallots | Heirloom Tomatoes | Buttermilk or Lemon  
Truffle Dressing

### CRISPY ARTICHOKE

VEGAN BY REQUEST

Celeriac | White Balsamic Crema

### C&F GARDEN BURGER

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

### CITY ROOTS WILD MUSHROOM GNOCCHI

Local Mushrooms | Blistered Tomatoes | Peruvian  
Peppers | Cheese from the Goat Lady

### C&F GARDEN STEAK (VE)

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