



"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

– 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