

**BREAD BASKET / 3**

assorted breads & compound butter

**OLIVES / 5**

citrus & herb marinated Mediterranean olives

**CAFÉ SALAD / 5**

herbs & vinaigrette

(add crispy goat, bleu cheese or hand pulled mozzarella +2)

**ROASTED BROCCOLI / 7**

almonds, shaved parmesan, roasted carrots, orange emulsion

**FRIED GREEN TOMATO  
NAPOLEON / 8**

jalapeno candied bacon, pimento cheese, pepper jelly

**SALT ROASTED BEETS / 9**

arugula, pickled bread & butter golden beets, salt roasted red beets, candied pepitas herbed goat cheese

**WEDGE SALAD / 9**

iceberg wedge, bleu cheese dressing, bacon, fried green tomatoes, red pepper jam, chives

**GOAT CHEESE BRULEE / 10**

flatbread, sundried tomatoes, local honey, roasted red peppers, balsamic reduction

**POTATO GNOCCHI / 11**

mushrooms, asparagus, parmesan cream sauce, pernod, herbs

**SMOKED CHICKEN  
WINGS / 11**

spicy mango bbq sauce w/ cilantro buttermilk ranch

**MARGHERITA PIZZA / 11**

red sauce, garlic, basil, fresh mozzarella

**PEI MUSSELS / 12**

pesto, garlic, tomatoes, fennel, lemon, garlic, parmesan, herbs, toasted bread

**CHEESE PLATE / 13**

apple butter, gingered orange marmalade, candied nuts, toasted focaccia (add charcuterie +5)

**SAUSAGE PIZZA / 13**

italian sausage, peppadew peppers, herbed ricotta

**SMALL  
PLATES**

**THE E.C. BURGER / 14**

TN Hereford beef, pimento cheese, tomato jam, jalapeno bacon, house pickles, pommes frites

**DIVER SEA SCALLOPS / 24**

arugula, charred corn, pickled blueberries & red onions with thyme & blackberry sauce

**CHITARA PASTA / 17**

yellow squash puree, crispy eggplant, roasted tomatoes, tomato paint

**SHRIMP & GRITS / 23**

wiesenbergertabasco cheddar grits, exotic mushrooms, green onion, bacon lardons

**RACK OF LAMB / 27**

harissa, hummus, olives, crumbled goat cheese, mint, & pinenuts

Entrée split charge \$4

20% gratuity added to parties of 6 or more

\*consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illnesses

**SPRINGER MTN FARMS CHICKEN / 20**

“chicken n biscuits” buttermilk fried chicken breast, apple butter, gravy, chili oil

**BOUILLABAISE / 24**

tomato, leeks, onion, garlic, fennel, saffron, lobster stock. Steamed scallop, shrimp, mussels, and white fish. Rouille sauce with Tuscan bread

**PORK CHOP / 24**

grilled 12oz bone in, green chile mac and cheese, collard greens, orange chile vinaigrette

**GRILLED NY STRIP / 32**

tomato compote, smoked tomato butter, heirloom tomato & asparagus salad

**SIDES**

**ASPARAGUS / 5**

with tomato butter

**POMMES FRITES / 5**

**CHEDDAR GRITS / 5**

**COLLARD GREENS / 5**

**GREEN CHILE MAC N CHEESE / 5**

**FRIED GREEN TOMATOES / 5**

with red pepper jam

**TOMATO &**

**ASPARAGUS SALAD / 5**

with fresh basil vinaigrette

**ENTREES**

