

BREAD BASKET / 3

assorted breads & compound butter

WARM 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

FRENCH ONION SOUP / 8

beef broth, vidalia onions, crostini, swiss and gruyere cheese, chives

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

vanilla scented parsnips, smoked leek hearts, white russian puree

CHITARA PASTA / 17

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

SHRIMP & GRITS / 23

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

BRAISED LAMB / 27

tomato and lamb ragu, gnocchi, herbed ricotta, mint

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

potato gratin, baby carrots with pearl onions, chimichurri

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

