

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

TOMATO SOUP / 8

grilled cheese, basil oil, micro greens

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

WATERMELON SALAD / 11

tomatoes, fried okra, balsamic, chive vinaigrette, mint, fresh mozzarella

**SMOKED CHICKEN
WINGS / 11**

spicy mango bbq sauce w/ cilantro buttermilk ranch

MARGHERITA PIZZA / 11

red sauce, garlic, basil, fresh mozzarella

CHEESE PLATE / 13

apple butter, fig compote, mixed greens, candied nuts, assorted crackers (add charcuterie +5)

HUMMUS PIZZA / 13

garlic oil, arugula, tomatoes, kalamata olives, crumbled feta

**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

moroccan style red sauce, olive oil, grilled portabello mushrooms, vinegar, rosemary crispy onions

SHRIMP & GRITS / 23

smoked gouda grits, shitake mushrooms, Greenland farms zucchini & squash, sherry cream sauce

RACK OF LAMB* / 29

tabbouleh salad, tzatziki sauce, red bell pepper coulis

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

gnocchi, fresh tomatoes, garlic, basil, pomodoro sauce, fresh mozzarella

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

GOUDA 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

GNOCCHI / 8

with pomodoro sauce

ENTREES

