



APPETIZERS

- OLIVES** citrus & herb marinated Mediterranean olives* 5
- BREAD BASKET** assorted breads, citrus & honey compound butter 3
- SMOKED CHICKEN WINGS** spicy mango bbq sauce w/ cilantro buttermilk ranch* 11
- FRIED GREEN TOMATO NAPOLEON** jalapeño candied bacon, pimento cheese, pepper jelly 9
- CHEESE PLATE** apple butter, fig compote, candied nuts, assorted crackers (add charcuterie +5)* 13
- GOAT CHEESE BRULEE** flatbread, sun-dried tomatoes, local honey, roasted red peppers, balsamic reduction 11

SMALL PLATES

- MARGHERITA PIZZA** red sauce, garlic, basil, fresh mozzarella 11
- HUMMAS PIZZA** garlic oil, arugula, tomatoes, kalamata olives, crumbled feta 13
- ROASTED BROCCOLI** almonds, shaved parmesan, roasted carrots, orange emulsion* 7
- WEDGE SALAD** bleu cheese dressing, bacon, fried green tomatoes, red pepper jam, chives* 10
- CAFÉ SALAD** herbs vinaigrette (add crispy goat, bleu cheese or hand pulled mozzarella +2)* 6
- FRENCHONION SOUP** beef broth, caramelized onions, house croutons, baked cheese and herbs 9
- ROASTED BEETS** arugula, pickled golden beets, salt roasted red beets, candied pepitas, herbed goat* 10
- BABY KALE SALAD** purple cabbage, kale, toasted caraway, roasted sunflower seeds candied lemon* 11
- POTATO GNOCCHI** grilled portabella mushrooms, browned rosemary butter, green apples, pine nuts, arugula, Lemon-thyme sauce 12

ENTREES

- RACK OF LAMB** tabbouleh salad, tzatzki sauce, red bell pepper coulis 30
- GRILLED NY STRIP** potato gratin, baby carrots with pearl onions, chimichurri* 32
- CHITARA PASTA** goat fond roasted red bell pepper, roasted tomatoes, olive tapenade 17
- SHRIMP & GRITS** smoked gouda grits, shiitake mushrooms, zucchini & squash, sherry cream sauce* 25
- PORK CHOP** grilled 12oz bone in, green chili mac and cheese, collard greens, orange chili vinaigrette* 24
- THE E.C. BURGER** TN Hereford beef, pimento cheese, tomato jam, jalapeño bacon, house pickles, fries 14
- PAN-SEARED SALMON** caramelized butternut squash, roasted onion petals, peppadew pepper paint 25
- SPRINGER MTN FARMS CHICKEN** pan-seared chicken, fresh mozzarella, pomodoro sauce, E.C. gnocchi, parmesan 22
- BOUILLABAISE** tomato, leeks, onion, garlic, fennel, saffron, lobster stock. Steamed scallop, shrimp, mussels, and white fish. rouille sauce with Tuscan bread* 24

SIDES / 6

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| POMMES FRITES | FRIED GREEN TOMATOES | ASPARAGUS | COLLARD GREENS |
| GREEN CHILE MAC N CHEESE | CHEDDAR GRITS | TOMATO & ASPARAGUS SALAD | |

Entrée split charge \$4
20% gratuity added to parties of 6 or more
Items featuring (*) may be prepared as gluten free.
-consuming raw or undercooked meats, seafood, or eggs may increase your risk of food borne illnesses