



# MENU

ALL VEGETABLE PRODUCE & EGGS ARE FROM OUR FARM - LONG CANE FARM - CERTIFIED ORGANIC

## \$15 MENU – LUNCH & BRUNCH

wednesday to sunday 11:00 am – 3:00 pm

### FIRST COURSE (choose one)

#### CUP OF GARDEN FRESH GAZPACHO

cool tomato-cucumber, fresh basil & chipotle sour cream

#### SELECTION OF ORGANIC FARM LETTUCES

grilled eggplant, black figs & crumbled feta with red pepper vinaigrette

### SECOND COURSE (choose one)

#### TYRONE'S OAK SMOKED BRISKET SANDWICH

with house bbq sauce & oil vinegar slaw on rustic sourdough served with choice of kettle chips or late season tomato-watermelon caprese

#### CURRY GRILLED CHICKEN BREAST OVER ORGANIC FARM LETTUCES

with house peach chutney, toasted almonds, shaved carrots, kirby cucumbers, heirloom tomatoes & a honey-basil vinaigrette

### THIRD COURSE (choose one)

#### CHOCOLATE SWIRL CHEESECAKE BITES

with georgia peaches & caramel crème

#### ALMOND LACE COOKIE & WHITE CHOCOLATE MOUSSE

with georgia peaches & lavender syrup

## \$25 MENU - DINNER

friday & saturday evenings 6:00 pm - 9:00 pm

### FIRST COURSE (choose one)

#### TOMATO BASIL BISQUE

claw crab & spanish sherry

#### SELECTION OF ORGANIC FARM LETTUCES

fresh mozzarella, port wine pears & blackened pecans with e.v.o oil

### SECOND COURSE (choose one)

#### IRON SKILLET SEARED PORK TENDERLOIN

with blackberry brandy ketchup, "au gratin" croquettes, grilled okra, heirloom tomatoes & vidalia onion

#### OAK GRILLED GA TROUT

with charred silver queen corn, red pepper, young arugula & a citrus-brown butter vinaigrette over basil pesto orzo

### THIRD COURSE (choose one)

#### CHOCOLATE SWIRL CHEESECAKE BITES

with georgia peaches & caramel crème

#### ALMOND LACE COOKIE & WHITE CHOCOLATE MOUSSE

with georgia peaches & lavender syrup