

Summer Harvest 2020

Firsts

add 5 Grilled Shrimp.....9

Baby Greens 10

Artisan Lettuce, Strawberry, Goat Cheese, Candied Pecans, Honey Lemon Vinaigrette

Tomato Salad 10**

Tomatoes, Pickled Shallots, Feta Cheese, Oregano, Toasted Chickpeas, Sherry Vinaigrette

Summer Melon Salad 10

Lemon Greek Yogurt, Blueberries, Arugula, Crispy Spiced Pepita Seeds, Chili Lime Vinaigrette

The Warren Wedge 9**

Little Gem Lettuce, Pickled Red Onion, Tomato, Bleu Cheese, Applewood Bacon, House Buttermilk Dressing

Pimento Cheese Fritters 9

Pimentos, House Cheese Blend, Local Pepper Jelly

Soup of the Day 7

Chef's Choice of the Freshest Seasonal Ingredients

River and Sea

Pecan-Crusted Mountain Trout 26**

Peas, Watercress, Prosciutto, Quinoa, Lemon Caper Butter Sauce

Pan Seared Salmon 27

Mixed Summer Squash, Herbed Farro, Roasted Peppers, Tomato & Chili Pepper Vinaigrette, Basil

Shrimp & Grits 19

Creamy Grits, Andouille Sausage, Peppers, Gulf Shrimp

Catch of the Day Market Price

Seasonal Wild-Caught Seafood

****Gluten-Free Menu item**

The consumption of raw or undercooked shellfish, meat or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

Dinner Wednesday-Friday, Sunday 6-10

Saturday 5-10

Sunday Brunch 11-2 (NO ALCOHOL SOLD BEFORE 12:30 ON SUNDAYS)

Mountain and Field

Roasted Chicken Breast 26

House-Made Herbed Gnocchi, Potato Puree, Peas, Carrots, Arugula, Whole Grain Chicken Jus

Red Wine-Braised Short Ribs 29**

Roasted Corn Polenta, Wild Mushrooms, Carrots, Grilled Green Onion Chimichurri

Grilled & Brined Pork Loin 27

White Cheddar Grits, Fennel, Peaches, Arugula, Toasted Pistachio Pork Jus

Dry-Aged New York Striploin** 33

Seared Fingerling Potatoes, Crispy Green Beans, Confit Garlic, Fried Shallots, Beef Demi

Grilled Angus Tenderloin Burger 14

Bibb Lettuce, Tomato, House-Made Pickles, Sriracha Bacon, 'LRH' 1000 Sauce, Yellow Cheddar, Red Onion, Wheat Bun, French Fries

Weekly Vegetarian Offering 16

Seasonal Vegetarian Dish with Rotating Accompaniments

Desserts

Classic French Crème Brûlée 7**

Garnished with Seasonal Berries

Homemade Cobbler 9

Chef's Choice made with Seasonal Fruits, Vanilla Ice Cream

Amaretto Chocolate Mousse 7**

Orange Whipped Cream, Toasted Almonds, Chocolate Dust

Strawberry Polenta Shortcake 9

Corn Cream & Basil

Our Philosophy:

We strive to provide the freshest, local ingredients available from season to season in an effort to support health and local sustainability.

Our History:

Lake Rabun is one of the most coveted spots in the Southeast to vacation and return to the joys of full engagement with nature: her forests, streams, cascading rivers, waterfalls, quiet coves, and majestic mountains. Days here are filled with water skiing and rafting, swimming, tubing, boating, fishing, hiking and so much more. The Lake Rabun Hotel was built in 1922 by the founder of the Lake Rabun Community, August Andrea, and through its continuous operation, has become an institution of the lake. Fully restored in 2008, it carries on the tradition of creating memorable experiences and is an example of true Southern hospitality with a mountain flavor. Our restaurant focuses on bringing Seasonal American Cuisine with a Southern Touch using only the finest locally grown and raised ingredients through its Farm to Table program.

There will be an \$8 split charge for any entrée, Menu items and prices are subject to change. A 20% gratuity will be added to parties of 6 or more.

\$15 corking fee per bottle of wine.

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