

Autumn Harvest 2020

(MENU SUBJECT TO CHANGE DAILY,
PLEASE CALL AHEAD FOR TODAY'S
MENU)

Firsts

Local Meats & Cheeses 15

Rotating Selection of Regional Meat and Cheese,
LRH Preserves, House Pickles

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 8

Chef's Choice of the Freshest Seasonal Ingredients

Angry Mussels 17

Prince Edward Island, Bacon, Local Jalapenos,
Onions, Grilled Sourdough

River and Sea

Pecan Crusted Rainbow Trout** 26

Sweet Potato Puree, Roasted Sweet Potatoes, Roasted
Brussels, Lemon Caper Butter Sauce

Catch of the Day Market Price

Seasonal Wild-Caught Seafood

Seafood Pasta 27

Scallops, Shrimp, Mussels, White Wine, Garlic,
Parsley, Hand Cut Pasta

****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 6-9

Saturday 5-9

Mountain and Field

Beef Filet Mignon** 35
Fondant Potatoes, Grilled Broccolini,
Black Garlic Demi

Weekly Vegetarian Offering 16
Seasonal Vegetarian Dish with Rotating
Accompaniments

Grilled Pork Tenderloin** 29
Confit Sweet Potato, Crispy Brussel Sprouts,
Maple Bacon Demi

North Carolina Beef Short Rib** 29
Red Wine Braised, Garlic Mashed Potatoes,
Roasted Mushrooms, Green Onion
Chimichurri

Burger of the Month 17
Hickory Smoked Bacon, LRH 1000 Island,
Toasted Brioche, Hand Cut Fries

**Coffee & Chocolate Cured
Border Springs Lamb Shank** 34
Farro, Squash, Lacinato Kale, Maitake Mushrooms

Desserts

Homemade Apple Cobbler 9
Chef's Choice with Local Apples, Seasonal Fruits,
and Vanilla Ice Cream

Vanilla Bean Crème Brûlée** 7
Garnished with Seasonal Berries

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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