

# Spring Harvest 2021

Bread Service Included  
Black Pepper Scones with Butter

## Snacks

Add 5 Shrimp (Scampi).... 6

Add Steak Tips.... 12

Wedge Salad\*\* 10

Lettuce, Peppered Bacon, Tomatoes, Bleu  
Cheese Dressing and Crumbles, Toasted  
Sunflower Seeds

Lobster Bisque \*\* Cup 6 Bowl 12

Smoked Trout Dip\*\* 11

Blueberry Compote, Smoked Trout Dip

Brussels Sprouts\*\* 9

Lemon Ginger, Vinaigrette

Pimento Cheese Fritters 9

Pimentos, House Cheese Blend, Local Pepper  
Jelly

Classic Caesar 11

Romaine Blend, Parmesan, Garlic Croutons

Cornmeal Dusted Oysters (1/2 lb) 11

Secret Sauce

## River and Sea

Blackened Scallops (5) 30

Green Beans, Rice,  
Lemon Butter Sauce

Pecan Crusted Rainbow Trout\*\* 32

Broccoli, Red Potatoes, Lemon Beurre Blanc

Shrimp and Grits\*\* 30

Stone Ground Grits, Sweet Peppers, Andouille  
Red Eye Gravy

**\*\*Gluten-Free Menu item**

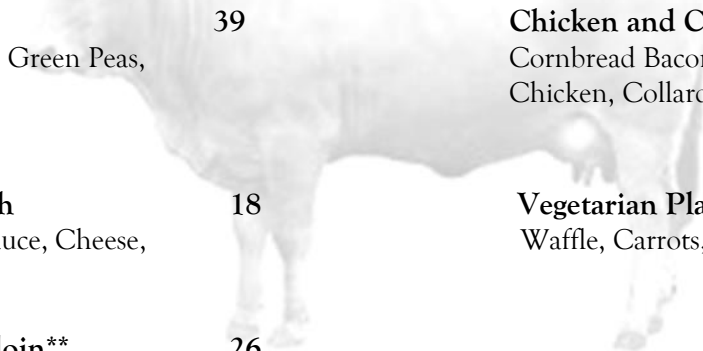
The consumption of raw or undercooked shellfish, meat or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

Dinner Wednesday-Friday, Sunday 6-9

Saturday 5-9

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

# Mountain and Field



<b>Steak Filet** 8oz</b>	<b>39</b>	<b>Chicken and Cornbread Waffles</b>	<b>24</b>
Roasted Red Potatoes, Green Peas, Foie Gras Butter		Cornbread Bacon Waffle, Honey-Glazed Chicken, Collards	
<b>Burger of the Month</b>	<b>18</b>	<b>Vegetarian Plate (Roasted)</b>	<b>17</b>
Sesame Bun, Secret Sauce, Cheese, French Fries		Waffle, Carrots, Collards	
<b>Sliced Pork Tenderloin**</b>	<b>26</b>		
Whiskey-Honey Glaze, Red Potatoes, Broccoli			

## Desserts

<b>Lemon Crème Brûlée</b>	<b>12</b>	<b>Cobbler</b>	<b>10</b>
		Whipped Cream	

NO SUBSTITUTIONS

### 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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