

Happy Mother's Day from Lake Rabun Hotel & Restaurant!

Appetizers

Soup of the Day \$7 *gluten free*

A Daily Highlight of the Season's Freshest Ingredients

LRH House Salad \$8

Local Lettuces, Fresh Vegetables from Local Farms, Candied Pecans, Applewood Smoked Blue Cheese, Grilled Apples, Bacon Dressing

Lakemont Caesar Salad \$7

Baby Romaine Lettuce, House-made Dressing, Parmesan Crisp and Biscuit Croutons

Cornmeal Fried Green Tomatoes \$8 Gluten-free

Massaged Kale, Buttermilk Feta Dressing and Spring Pea, mint Relish

Pimento Cheese Fritters \$9

House made, Pimento Cheese Fritters with Muscadine Mustard Jam

Entrees

Southern Style Crab Oscar \$15

Poached Farm Eggs on a Buttermilk Biscuit with Sherry Sautéed Blue Crab, Hollandaise, Asparagus, Pecan Smoked Bacon & Home Fries

Local Country Ham Eggs Benedict \$12

Poached Farm Eggs on English Muffin, Home Fries, Pecan Smoked Bacon, Local Cheddar Grits & Hollandaise

Smoked Seafood Cakes \$13

Herbed Lemon Couscous and Asparagus

Fried Chicken & Waffle \$13

Buttermilk Marinated Boneless Breast, Home Fries, Local Cheddar Grits & Pecan Smoked Bacon

Lake Rabun Hotel Breakfast Platter \$12

Pancakes, Buttermilk Biscuit with Blalock Sausage Gravy, Scrambled Farm Eggs, Home Fries, Local Cheddar Grits & Pecan Smoked Bacon

Farmer's Market Quiche \$12

Made Fresh Seasonal Vegetables, Bacon & your choice of Side Salad or Fruit Parfait

Carved Prime Rib \$25 *gluten free*

Mashed Potatoes and Seasonal Vegetables, Served with Au Jus and Horseradish