

Happy Easter!!

The Lake Rabun Hotel and Restaurant

Appetizers

Basket of Assorted Sweet Breads, Biscuits, and Muffins \$7

Lakemont Caesar Salad \$7 Gluten-Free

Romaine Lettuce, House-Made Caesar Dressing, Biscuit Croutons, Parmesan Crisp, Garlic Confit

LRH House Salad \$9 Gluten-Free

Local Lettuces, Crumbled Blue Cheese, Dried Cranberries, Candied Walnuts, Tomatoes, Warm Bacon-Sherry Vinaigrette

Pimento Cheese Fritters \$8

House made, Pimento Cheese Fritters with Muscadine Mustard Jam

Crab Bisque \$7

Goat Cheese Crème Fraîche and Chive Oil

Cornmeal Fried Green Tomatoes \$8 Gluten-free

LRH Comeback Sauce, Sylvan Mills Farm Grits, Green Tomato-Corn Relish

Entrees

Southern Style Crab Oscar \$15

Poached Farm Eggs on a Buttermilk Biscuit with Sautéed Blue Crab, Hollandaise, Asparagus, Bacon and Home Fries

Local Country Ham Eggs Benedict \$12

Poached Farm Eggs on English Muffin, Home Fries, Bacon, Local Cheddar Grits and Hollandaise

Pecan-Crusted Georgia Mountain Trout \$23 Gluten-free

Anson Mills Hoppin' John, Lemon-Caper Butter Sauce

Buttermilk Fried Chicken & Waffle \$13

Boneless Breast Marinated in Buttermilk and Jalapeno, Home Fries, Local Cheddar Grits and Bacon

Lake Rabun Hotel Breakfast Platter \$12

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

LRH Clam Pasta \$16

Linguine tossed with Crushed Red Pepper, Fresh Clams, Parmesan, and a White Wine Butter Sauce

Harvest Quiche \$10

Made with Farm Fresh Vegetables. Served with Bacon and Choice of Fruit Parfait or Petite Salad

Easter Holiday Carved Prime Rib \$22 *gluten free*

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