

# Late Summer Harvest

## Firsts

add 5 Grilled Shrimp.....9

### LRH House Salad 9\*\*

Artisan Lettuce with Candied Pecans, Fresh Pears, Local Goat Cheese, & Fresh Herb-Raspberry Vinaigrette

### Ploughman Board 15

Charcuterie, Artisanal Cheeses, Seasonal Spreads, Aioli, House-Made Pickles and Bread

### The Warren Wedge 9\*\*

A Romaine Wedge with Pickled Red Onion, Fresh Tomatoes, Artisan Bleu Cheese, Applewood Bacon, House-Made Buttermilk Ranch

### Pimento Cheese Fritters 9

Pimentos, Cheddar with a hint of Bleu, Scallions, Local Pepper Jelly

### Fried Oysters 12

Lightly Breaded Flash Fried Oysters, Pimento Pepper House-Made Pickles, Anson Mills Polenta

### Gazpacho 7\*\*

Chilled Summer Vegetable Puree Garnished with a Refreshing Tomato-Basil Salad

## River and Sea

### Pecan-Crusted Trout 24\*\*

Pan-Roasted Trout, *Anson Mills* Carolina Gold Rice, Purple Stock Pea Hoppin' John, Pot-likker Jus

### Wild Harvest Scallops 26\*\*

Pan-Seared Scallops, Herbed Cous Cous, Asian Pears, Goodnight Brothers Artisanal Country Ham, Brie, Pear Reduction

### Shrimp and Grits 23\*\*

Jumbo Gulf Shrimp, *Sylvan Falls Mills* Grits, Roasted Red Pepper Shrimp Coulis, Crumbled Applewood Smoked Bacon, LRH Chow Chow

### Catch of the Day Market Price

Seasonal Wild-Caught, Sustainable 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

## Grilled Filet Mignon 34\*\*

Grilled 8oz Filet Mignon, Buttermilk Mashed Potatoes, Sweet Potato  
Bacon-Bleu Cheese-Chive Butter, Fresh Herb Demi Glace

## Chicken Duet Provencal 24\*\*

Herbed Springer Mountain Farms Chicken Breast & Quarter, Buttermilk Mashed Potatoes, Noble Wine Cellars Petit Manseng Jus

## Rack of Lamb 29\*\*

Herb-Roasted Rack of Lamb, Red Wine Reduction, Buttermilk Mashed Potatoes, Mint Jelly

## Pork Loin Chop 26\*\*

Grilled Bone-In 16oz Pork Loin Chop, Warm Salad, Southern Style Slaw, Carolina Gold and Alabama White Barbecue Sauces

## Grilled Angus Burger 13.50

Chef's Burger of the Month served with Hand-Cut Fries or choice of Side Salad

## Daily Vegetarian Entrée 14\*\*

Chef's Choice and Seasonally Inspired with Rotating Accompaniments

## Desserts

### Classic French Crème Brûlée 7\*\*

Fresh Cream, Vanilla Bean, Caramelized Crust

### Café Du Monde Beignets 7

Topped with Powdered Sugar, Chocolate Glaze, & Strawberry Cream

### Flourless Chocolate Torte 8\*\*

Shade Creek Farm Blueberry Gastrique, Powdered Sugar

### Homemade Cobbler 7

Chef's Choice made with Seasonal Fruits

### Ricotta Pear Cannoli 8

House-made Cannoli Shell, Local Honey Ricotta Filling, Local Pear Reduction

### 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:

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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