

Winter Harvest

Firsts

add 5 Seared Shrimp.....9

Local House Salad 9**

Artisan Lettuce with Candied Walnuts,
Local Goat Cheese, Candied Beets,
& Blood Orange Vinaigrette

Fried Green Tomatoes 10**

Cornmeal-Dusted Fried Green Tomatoes,
Country Ham Gravy, Wilted Arugula

The Warren Wedge 8**

Romaine Wedge with Pickled Red Onion, Fresh
Tomato, Artisan Blue Cheese, Applewood Bacon,
House-Made Buttermilk Ranch

Pimento Cheese Fritters 9

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

Fried Oysters 12**

Cornmeal-Breaded Flash-Fried Oysters, Pimento-
Pepper Aioli, House-Made Pickles, Local Grits

New England Clam Chowder 7**

Chopped Quahog Clams, Potatoes,
Fresh Thyme

River and Sea

Pecan-Crusted Mountain Trout 24**

Pan-Roasted Trout, Dill Carolina Gold Rice Pilaf,
Potlikker Beurre Blanc

Asiago Roasted Swordfish 29**

Pan-Seared Swordfish, Asiago, Orzo Pilaf,
Blood Orange Jus

Shrimp and Grits 24**

Jumbo Gulf Shrimp, Grits, Country Sausage,
Tomato Gravy, Home-Made Chow Chow

Catch of the Day Market Price

Seasonal Wild-Caught 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 Thursday-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 Beef Tenderloin Au Poivre, Buttermilk
Mashed Potatoes, Sautéed Mushrooms and Bacon

Grilled Pork Loin Chop 26**

Heritage Breed Pork, Two Potato Hash with Vidalia
Onions & Spinach, Southern Barbeque Sauce

Pan-Roasted Chicken Breast 24**

Springer Mountain Chicken Breast, Buttermilk
Mashed Potatoes, Warm Honey-Mustard Sauce

Grilled Angus Tenderloin Burger 13.50

Mushrooms, Bacon, Swiss Cheese,
Chive Aioli

Braised Lamb Shank 28**

Red wine Braised Lamb Shank, Buttermilk
Mashed Potatoes, Mint Gremolata

Weekly Vegetarian Audible 14

Seasonal Vegetarian Dish with Rotating
Accompaniments

Desserts

Classic French Crème Brûlée 7

Fresh Cream, Vanilla Bean, Caramelized Crust

Homemade Cobbler 7

Chef's Choice made with Seasonal Fruits

Decadent Chocolate Torte 8**

Grand Marnier Caramel, Powdered Sugar,
Blood Orange

Southern Banana Pudding 6

Vanilla Wafers, Organic Bananas,
Vanilla Pudding, Chocolate-Peanut Butter
Mousse, Candied Pecans

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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