

Late Summer Harvest

Shared-Soup-Salads

add 5 Grilled Shrimp.....9

Roasted Beet Salad 8

Roasted Golden and Red Beets, Marscarpone,
Dill Oil, Balsamic, LRH Garden Mint

Local House Salad 9

Summer Mix Greens, Tangerine-James Henry Bourbon
Vinaigrette, Deviled Almonds, Fresh Plum, Goat Cheese,
Pickled Okra

Lakemont Caesar Salad 7

Romaine, House-Made Caesar Dressing, Biscuit Croutons,
Parmesan Crisp

The Warren Wedge 7

A Romaine wedge with crisp bacon, Red Onion,
Cherry Tomatoes, Southern Ranch, Bleu Cheese Crumbles

Pimento Cheese Fritters 9

Pimentos, Cheddar with a hint of Bleu, Scallions,
Peach Habanero Jam

Heirloom Tomato Stack 8

Layers of Local Varieties, Bleu Cheese, Basil,
Remoulade

Low Country Crab Cake 10

Lady Pea Tomato Salsa, Chive and Herb Oil,
Shoestring Potatoes

Soup du Jour 7

This Season's Freshest Ingredients

Mountain and Field

Choose 2 items from the Garden and Grain Selections

Grilled Filet Mignon 32

Veal Demi-Glace, Balsamic Gelée, Roasted
Carrot Gremolata

"Nashville Hot" Chicken 22

Red Jalapenos, Local Honey, Celery Root, Hakurei
Turnip, Candied Pork Rind, Buttermilk Biscuit Puree

Sous Vide Pork Tenderloin 25

Tangerine and Local Bourbon Infused,
Whole Grain Mustard Jus, Fermented Corn

Grilled Angus Burger 13.50

Chef's Burger of the Month served with Hand-cut
Fries or a selection from Garden and Grain

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)

River and Sea

Choose 2 items from the Garden and Grain Selections

Pecan Crusted Rainbow Trout 24

GA Pecans, Citrus Caper Relish, Salsa Verde, Grilled Lemon

Grilled Wild Salmon 25

Grapefruit, Local Honey, Beet Marmalade, Cucumber Crème Fraiche, Crystallized Basil

Grilled Coastal Shrimp Skewer 22

Chili Oil, Pineapple Pico, Cranberry Lime Gastrique

Catch of the Day Market Price

Seasonal Wild-Caught Seafood

Garden and Grain

Additional sides & Selections Vary Daily

Caprese Salad

Braised Lady Peas

Sautéed Summer Squash

Long-Cooked Green Beans

BBQ Grilled Carrots

Wild Rice Pilaf

Roasted Garlic Mashed Potatoes

Thai Quinoa Salad:
Cilantro, Bell Pepper, Carrot,
Lime Vinaigrette

Grilled Asparagus

Side House Salad

Sautéed Curried Okra & Corn

Corn Salad:
Basil, Goat Cheese, Cherry
Tomatoes

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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