



Support Local Farmers

Simply Homegrown
Market at Clayton City
Hall Saturdays 9am-2pm

www.northeastga.
locallygrown.net

\$15 corking fee per
bottle of wine

Local law prohibits
serving alcohol before
12:30 on Sunday

An 20% gratuity will be
added to parties of 6 or
more.

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.

Reservations:

Book online 24 hours a
day at
www.lakerabunhotel.co
m

By phone: 706-782-4946

Restaurant Hours:

DINNER

Wednesday – Friday:
6 to 10 pm
Saturday 5 to 10 pm

BRUNCH

Sun: 11:00 am – 3:00 pm

Menu items subject to
change without notice

Brunch Menu

Salads/Appetizer

Curried Carrot & Fennel Soup \$6

With cilantro oil

Local Greens, Cranberries, Walnuts, Goat Cheese and Bacon Vinaigrette \$9

Smoked NC Rainbow Trout Rillettes \$10

Cured and hot smoked with applewood on house brioche caraway croutons. Served with deviled farm eggs, smoked paprika, salad of fresh spring onions

Pimento Cheese Fritters with a Hot Pepper Jelly Mustard Sauce \$8

LRH Mac n Cheese \$7

Made with wild Louisiana Crawfish, Cajun tasso ham, local scallions, creole

Entrees

Southern Style Crab Oscar \$15

Poached eggs, served atop a buttermilk biscuit with sherry sautéed blue crab, Hollandaise, local collard greens or sugar snap peas, bacon, and home fries

Eggs & Local Country Ham Benedict \$12

on English muffin with two poached eggs, home fries, bacon, local grits, and hollandaise

Jumbo Lump Crab Cake \$15

potato gnocchi, local collard greens, and roasted red-pepper brown butter sauce

Sweet Onion, Swiss and Sundried Tomato Quiche \$12

With asparagus, fruit & granola parfait, pecan wood bacon and a petite salad with a roasted shallot vinaigrette

Low Country Shrimp & Grit Bowl \$18

Wild gulf shrimp, local grits, andouille sausage, mushrooms, peppers, scallions and shrimp gravy

Fried Chicken & Waffle \$13

buttermilk fried boneless Springer Mountain chicken breast, served with pure maple syrup, home fries, local cheddar grits and bacon

Grilled Rainbow Trout Caesar Salad \$13

on romaine lettuce with our creamy Asiago Caesar dressing

Vegetable Plate \$13

phyllo wrapped vegetable strudel filled with local butternut squash and rutabaga, with sautéed spinach, roasted local sweet potatoes and Hakurei turnips, watercress pesto