

## Lunch Menu

### Soup

#### **Mushroom Cream Soup**

Crispy Ham, Parsley Puree  
Cup 4 Bowl 6

#### **Red Bean-Chorizo Soup**

Basil Puree, Smoked Lindale  
Cup 4 Bowl 6

### Salads

#### **Spinach Salad**

Honey Thyme Vinaigrette,  
Pecanwood Smoked Bacon,  
Goat Cheese, Candied Walnuts  
Small 6 Large 9

#### **Organic Greens**

Honey-Peppadew Vinaigrette,  
Pickled Celery, Cajun Cheddar,  
Fried Peanuts  
Small 6 Large 9

#### **Fried Oyster Salad**

Baby Spinach, Avocado Buttermilk  
Dressing, Sunflower Seeds, Piquillo  
Peppers, Balsamic Reduction 15

#### **Almond Chicken Salad**

Organic Greens, Blood Orange  
Dressing, Smoked Cashews, Cured  
Fennel, Bacon 11

#### **Crab Cake Salad**

Baby Spinach, Roasted Red Pepper  
Vinaigrette, Tobacco Onions, Pickled  
Mushrooms, Tasso Ham 15

#### **Grilled Salmon Salad**

Organic Greens, Balsamic  
Vinaigrette, Citrus Goat Cheese,  
Peppadew, White Truffle Crema 14

### Sandwiches

Served with a choice of: Fresh Fruit,  
French Fries, Potato Salad

#### **Summerfield Farms**

##### **Classic Burger\***

Bibb Lettuce, Tomato, Bacon, Ashe  
County Cheddar, Challah Bun 11

#### **Almond Chicken Salad Sandwich**

Lettuce, Tomato, Sriracha Aioli,  
Ginger Pickled Peppers, Multigrain  
Bread 10

#### **Smoked Pork Sandwich**

Coffee Rubbed Pork Butt, Carolina  
Red Sauce, Sweet Curry Slaw,  
Tobacco Onions, Potato Bun 10

#### **Undercurrent Burger\***

Lettuce, Tomato, Lindale, Grilled  
Bacon, Roasted Poblano Aioli,  
Challah Bun 12

#### **Giacomo's Rosemary Ham Wrap**

Port Salut, Pickles, Tomato, Lettuce,  
Garlic Aioli, Buttermilk Fried Onions,  
Chile Wrap 11

#### **Grilled Bistro Sandwich**

Brie, Lettuce, Roasted Tomato,  
Smoked Cherry Compote, Potato  
Bread 13

### Entrees

#### **Hazelnut Dusted Carolina Trout**

Plantation Rice, Country Ham <sup>GB</sup>,  
Kale, Sesame-Peppadew Puree,  
Chowchow 15

#### **Skillet Seared Salmon\***

Feta Risotto, Kale, Balsamic Onion,  
Sun Dried Tomato, Rosemary-  
Forest Mushroom Cream 15

#### **Grilled Pork Tenderloin**

Sweet Potato Quinoa Pilaf, Kale,  
Lusty Monk Paprika Puree,  
Rosemary-Pink Peppercorn Aioli,  
Pumpkin Seeds 15

#### **Grilled Chicken Breast**

German Potato Salad, Braised  
Cabbage, Smoked Apples,  
Sorghum-Cranberry Glaze,  
Alabama White Sauce 15

We add a service charge of 20% to parties of 5 or more

\*Denotes menu items that are cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.