

MENU

THIS IS A SAMPLE MENU AND DOES NOT REFLECT
WHAT IS CURRENT ON OUR ROTATING MENU

FRITTATA \$6 Changes daily (gf, v)

SOUP \$12

Creamy corn bisque with saffron and chiles, topped with crispy onions and yogurt, comes with a slice of buckwheat jalapeño cornbread (gf, v)

SALAD \$12

Heirloom tomatoes, Dan's pears, and local grapes with tomato vine vinegar and olive oil, tomato chutney, whipped ricotta, breadcrumb, basil (v)

**SANDWICH
& CHIPS \$15**

Shaved country ham, Cumberland cheese, butter, arugula, housemade mustard on a LUNCH sourdough baguette

**PLATE
LUNCH \$16**

Chicken shawarma with crunchy vegetables, herbs, green sauce, and hearth bread

SIDES \$5

Little Soup (gf, v)
Little Green Salad (gf, v)

SNACKS

TOMATO PIE \$7

Parmesan custard, oregano (v)

**SMOKED TROUT
DIP \$12**

Hearth bread, trout roe

CANTALOUPE \$9

Ricotta, ham, focaccia, mint

**FARMS WE ARE
PROUD TO FEATURE**

University Farm • Cove Creek Farm • Sequatchie Cove Farm • Lost Cove Farm • Myers Farm • Sequatchie Cove Creamery • Sunburst Trout • Baker Family Pastures • Halcyon Farm • Bountiful Harvest Farm • Gautier & Sons Seafood