



*"Good food is the basis of true happiness." E.*

**– First –**

**MUSSELS**

Poulette or Thai Curry | Hearth Grilled Baguette

**FROMAGE A RACLETTE**

Prosciutto | Arugula | Pickled Shallots | Peruvian Pepper  
Vinaigrette | Hearth Grilled Baguettes

**CHARCUTERIE**

Weekly Selection | C&F Jams & Pickles | Crisps

**GIANT NIGERIAN PRAWNS**

BBQ Gumbo | Hatch Chili Cornbread

**OSTRICH CARPACCIO**

Lightly Smoked | Parmesan | Micro Salad | Truffle |  
Pickled Shallots | Hearth Grilled Baguette

**LOLLYPOPS: WAGYU OR LAMB**

Port Wine Onions | Pommes Puree | Micro Salad |  
Peruvian Peppers | Ancho Chili Gastrique

**– Second –**

**BREAD SERVICE** *(served with all second courses)*

**CORNBREAD BOULE OR PRETZEL LOAF**

Whipped Truffle Butter | Brew Pub Mustard

---

**C&F SALAD**

Burratta | Crisp Greens | Pickled Shallots | Cucumber |  
Heirloom Tomatoes | Buttermilk or Lemon Truffle Dressing

**HEARTH DRIED PINEAPPLE SALAD**

Shishito Peppers | Peaches | Crisp Greens | Chimichurri  
Vinaigrette

**TABLE SIDE CAESAR | (FOR TWO)**

Traditional

**PARISIAN CARROT VELOUTE**

Poached Pear | Tarragon Oil

**– Third –**

**BRICK CHICKEN**

Brick Pressed Double Lobe Statler Breast 14oz | Lemon |  
Rosemary | Collard Greens | Pommes Dauphionoise

**PORK CHOP**

Hearth Grilled Lady Edison Farms Double Bone Pork Chop  
12oz | C&F Vegetables | Pommes Dauphionoise | Porcini  
Mushroom Sauce

**LAMB**

Hearth Grilled Colorado Lamb Rack 12oz | C&F  
Vegetables | Pommes Puree | Ancho Chili Gastrique

**BRONZINI**

Hearth Grilled Whole Bronzini | Concasse Tomatoes |  
Lemon | Capers | Fries

**THAI COCONUT CURRY SEAFOOD**

Mussels | Scallops | Shrimp | Fish | Traditional Broth |  
Hearth Grilled Baguettes

**SCALLOPS**

Diver Scallops | Crispy Artichokes | Truffled Celeraic |  
Balsamic Crème

**CACIO E PEPE**

Parmesan | Cracked Four Peppercorn | Spaghetti

**C&F BURGER**

House Grind | Brioche Bun | Cabernet Ketchup |  
Caramelized Shallots | Lettuce | Tomato | C&F Pickles |  
Fries

**BRASSTOWN FILET MIGNON**

6oz | Pommes Dauphionoise | C&F Vegetables | Port  
Wine Demi Glace

---

**4 COURSE TASTING MENU**

*With Wine Paring +*

*Premier Wine Paring +*

**CHEF'S TABLE EXPERIENCE 8 COURSE**

*With Wine Paring +*

*Premier Wine Paring +*

*(72 Hour Notice)*

---

**PROGRESSIVE AMERICAN**

*Progressive American cuisine emphasizes local or regional ingredients and traditions, often augmenting these with elements from haute cuisine or international fare.*

— *Hearth Grilled Primal Cuts* —  
*A la Carte Menu*

---

PRIMAL CUTS

Brasstown Delmonico Rib Eye 14oz |  
Brasstown Flank 10oz |  
Brasstown Filet Mignon 6oz or 10oz |  
American Wagyu Strip (BMS 6-7) 8oz |  
North Carolina Water Buffalo 8oz |  
Game Sausage Trio: Pheasant | Wild Boar | Venison |

SAUCES

Béarnaise | Ancho Chili Gastrique | Wild Cherry Bourbon |  
Peppercorn | Cabernet | Porcini Mushroom | Chimichurri

SIDES

Roasted Brussels Sprouts | Pan Roasted Mushrooms | Asparagus  
with Lemon & Garlic | Honey Thyme Parisian Carrots | Creamed  
Spinach | Onions & Shishito Peppers |

POTATOES

Fries | Pommes Puree | Pommes Dauphionoise | Baked Potato

ACCOMPANIMENTS

Giant Prawns (2)  
Foie Gras

---

## – *Tapas Menu* –

### CALIFORNIA OLIVES (VE)

Pickled Fennel | Nuts | Crisps

### PAKORA (VE)

Indian Fritters | Mild Spice | Cast Iron Fried | Two Chutneys: Mint & Tamarind

### BLACK BEAN HUMMUS

Charred Carrots | C&F Pickles | Crisps

### TAMALES (VE)

Corn Masa | Chillies | Vegan Pepper Jack | Hatch Chili Salsa

### CRISPY ARTICHOKE(S) (VE)

Truffled Celeraic | Balsamic Crème

### MUSSELS

Poulette Or Thai Curry | Grilled Baguette

### JACK FRUIT BBQ

Ga Sauce | Hearth Dried Pineapple | C&F Pickles | Polenta Fries | Feta

### PIG “WINGS”

Suckling Pig Shank | Pulled Pork | Traditional Slaw | Hatch Chili  
Cornbread

### FROMAGE A RACLETTE

Prosciutto | Arugula | Pickled Shallots | Vinaigrette | Hearth Grilled  
Baguettes

### CHARCUTERIE

Weekly Selection | C&F Jams & Pickles | Crisps

### LOLLIPOPS: WAGYU OR LAMB

Port Wine Onions | Pommes Puree | Micro Salad | Ancho Chili  
Gastrique

### C&F SLIDERS

House Grind | Brioche Bun | Cabernet Ketchup | Caramelized Shallots |  
Lettuce | Tomato | C&F Pickles | Fries

### CHEESE TROLLEY MP

Chef's Selection

## – *Vegetarian Card* –

### PAK ORA (VE)

Indian Fritters | Mild Spice | Cast Iron Fried | Two Chutneys: Mint & Tamarind

### C&F SALAD

Weekly Vegetables | Burratta | Crisp Greens | Pickled Shallots | Heirloom Tomatoes | Buttermilk or Lemon Truffle Dressing

### TAMALES (VE)

Corn Masa | Chilies | Vegan Pepper Jack | Hatch Chili Salsa

### BLACK BEAN HUMMUS (VE)

Charred Carrots | C&F Pickles | Crisps

### JACK FRUIT BBQ

Ga Sauce | Hearth Dried Pineapple | C&F Pickles | Polenta Fries | Feta

### PANEER KOFTA KORMA (VE)

Mild Spice | Cast Iron Fried | Curry | Coconut Milk | Ginger | Garlic | Chilies | Lime

### CRISPY ARTICHOKE S (VE)

Truffled Celeraic | Balsamic Crème

### PARISIAN CARROT VELOUTE

Poached pear | Tarragon Oil

### WELLINGTON

Cremini Mushrooms | Spinach | Puff Pastry | C&F Vegetables | Tomato Chutney

### ZUCCHINI "STEAK" (VE)

Parisian Carrots | Poached Garlic | Sweet Onion | Candied Tomato | Frites | Gochujang Sauce

---

## THREE COURSE VEGETARIAN TASTING MENU

*With wine pairing +*