



lunch tier 1

\$40 PER PERSON

APPETIZERS

CHOOSE 1

ANTIPASTO SKEWERS

cheese + olive + prosciutto + basil

GRILLED TENDERLOIN BAGUETTE

baguette + horseradish aioli + cheddar + chive

RICOTTA & HONEY

water wafer + ricotta + honey + almond + thyme

CAPRESE SKEWERS

tomato + housemade mozzarella + basil + balsamic reduction

PROSCIUTTO ASPARAGUS

grilled asparagus + pecorino + roasted red pepper + prosciutto

STUFFED MUSHROOM

spinach cheddar / crab brie / chorizo goat cheese

SALAD

CHOOSE 1

served with warm bread and whipped butter

BISTRO HOUSE

baby greens + gorgonzola + toasted almond + dried cranberry + white balsamic vinaigrette

CAESAR

crisp romaine lettuce + garlic croutons + pecorino + caesar dressing

ENTREES

COBB SALAD

grilled chicken + gorgonzola + cheddar + 80 Acres cherry tomatoes + bacon + hard boiled egg + scallions + mixed greens + avocado cream + creamy garlic dressing

EGGPLANT LINGUINE (vegetarian)

crisp fried eggplant + marinara + mozzarella + mushroom + basil + rosé sauce

BEEF MEDALLIONS

6oz medallions + bacon, onion and gruyère gratin + blistered tomatoes + asparagus + horseradish truffle butter

DESSERT

CHOOSE 1

APPLE ALMOND FRANGIPANE TART

granny smith apples + puff pastry + almond filling + bourbon caramel + vanilla ice cream

TIRAMISU CREAM PUFF

large profiterole + chocolate craquelin + tiramisu cream + chocolate sauce

ANGEL FOOD CAKE

vanilla bean angel food cake + vanilla pastry cream + mixed berries + whipped cream

LEMON RASPBERRY PANNA COTTA

lemon panna cotta + raspberry sauce + honeycomb toffee

lunch tier 2

\$30 PER PERSON

APPETIZERS

CHOOSE 1

ANTIPASTO SKEWERS

cheese + olive + prosciutto + basil

GRILLED TENDERLOIN BAGUETTE

baguette + horseradish aioli + cheddar + chive

RICOTTA & HONEY

water wafer + ricotta + honey + almond + thyme

CAPRESE SKEWERS

tomato + housemade mozzarella + basil + balsamic reduction

SALAD

CHOOSE 1

served with warm bread and whipped butter

BISTRO HOUSE

baby greens + gorgonzola + toasted almond + dried cranberry + white balsamic vinaigrette

CAESAR

crisp romaine lettuce + garlic croutons + pecorino + caesar dressing

ENTREES

EGGPLANT LINGUINE (vegetarian)

crisp fried eggplant + marinara + mozzarella + mushroom + basil + rosé sauce

FISH TACOS

blackened + corn tortillas + sour cream + pico de gallo + guacamole + cucumber slaw

5 POINTS RANCH WATER BUFFALO BURGER

double patty + lettuce + tomato + pickle + cheddar + fried onion + horseradish aioli

TUSCAN CHICKEN SANDWICH

Springer Mountain chicken + mozzarella + prosciutto + zucchini + spinach aioli

SIDE ITEMS: kennebec potato wedges or soup of the day

DESSERT

CHOOSE 1

APPLE ALMOND FRANGIPANE TART

granny smith apples + puff pastry + almond filling + bourbon caramel + vanilla ice cream

TIRAMISU CREAM PUFF

large profiterole + chocolate craquelin + tiramisu cream + chocolate sauce

ANGEL FOOD CAKE

vanilla bean angel food cake + vanilla pastry cream + mixed berries + whipped cream

*dinner tier 1*

\$75 PER PERSON

tara@elliebrands.com

APPETIZERS
CHOOSE 3**ANTIPASTO SKEWERS**

cheese + olive + prosciutto + basil

GRILLED TENDERLOIN BAGUETTE

baguette + horseradish aioli + cheddar + chive

SMOKED SALMON

cucumber + herbed cream cheese + dill + onion + capers

RICOTTA & HONEY

water wafer + ricotta + honey + almond + thyme

CAPRESE SKEWERS

tomato + housemade mozzarella + basil + balsamic reduction

PROSCIUTTO ASPARAGUS

grilled asparagus + pecorino + roasted red pepper + prosciutto

STUFFED MUSHROOM

spinach cheddar / crab brie / chorizo goat cheese

CRAB CAKES

jalapeno tarter + watermelon radish slaw

SALAD

CHOOSE 2

served with warm bread and whipped butter

BISTRO HOUSE

baby greens + gorgonzola + toasted almond + dried cranberry + white balsamic vinaigrette

CHOP

cheddar + 80 Acres cherry tomatoes + bacon + hard boiled egg + scallions + mixed greens + avocado

CAESAR

crisp romaine lettuce + garlic croutons + pecorino + caesar dressing

ENTREES

CHOOSE 4

SEARED DIVER SCALLOPS

pan seared scallops + risotto + sweet pea + roasted chicken + mashed potato + green beans mushroom + crisp prosciutto

FILET MIGNON 8oz

bacon, onion and gruyère gratin + blistered tomatoes + asparagus + horseradish truffle

PORK CHOPS

dry rubbed and smoked + cheddar Geechie Boy grits + hot apple slaw + bacon vinaigrette

STUFFED SALMON

sweet crab + smoked bacon + brie + whipped potatoes + asparagus + lemon beurre blanc

ROASTED CHICKEN

roasted chicken + mashed potato + green beans + bell pepper + mushrooms + demi glace

HALIBUT

pan seared + carrot + mushrooms + bok choy + citrus miso broth

EGGPLANT PASTA

crisp fried eggplant + marinara + house made Italian pork fennel sausage + mozzarella + mushroom + basil + rosé sauce

DESSERT

CHOOSE 1

APPLE ALMOND FRANGIPANE TART

granny smith apples + puff pastry + almond filling + bourbon caramel + vanilla ice cream

TIRAMISU CREAM PUFF

large profiterole + chocolate craquelin + tiramisu cream + chocolate sauce

ANGEL FOOD CAKE

vanilla bean angel food cake + vanilla pastry cream + mixed berries + whipped cream

LEMON RASPBERRY PANNA COTTA

lemon panna cotta + raspberry sauce + honeycomb toffee

dinner tier 2

\$65 PER PERSON

APPETIZERS
CHOOSE 2**ANTIPASTO SKEWERS**

cheese + olive + prosciutto + basil

GRILLED TENDERLOIN BAGUETTE

baguette + horseradish aioli + cheddar + chive

RICOTTA & HONEY

water wafer + ricotta + honey + almond + thyme

CAPRESE SKEWERS

tomato + housemade mozzarella + basil + balsamic reduction

PROSCIUTTO ASPARAGUS

grilled asparagus + pecorino + roasted red pepper + prosciutto

STUFFED MUSHROOM

spinach cheddar / crab brie / chorizo goat cheese

SALAD

CHOOSE 1

served with warm bread and whipped butter

BISTRO HOUSE

baby greens + gorgonzola + toasted almond + dried cranberry + white balsamic vinaigrette

CHOP

cheddar + 80 Acres cherry tomatoes + bacon + hard boiled egg + scallions + mixed greens + avocado

CAESAR

crisp romaine lettuce + garlic croutons + pecorino + caesar dressing

ENTREES

CHOOSE 4

FILET MIGNON 5oz

bacon, onion and gruyère gratin + blistered tomatoes + asparagus + horseradish truffle

PORK CHOPS

dry rubbed and smoked + cheddar Geechie Boy grits + hot apple slaw + bacon vinaigrette

STUFFED SALMON

sweet crab + smoked bacon + brie + whipped potatoes + asparagus + lemon beurre blanc

ROASTED CHICKEN

roasted chicken + mashed potato + green beans + bell pepper + mushrooms + demi glace

HALIBUT

pan seared + carrot + mushrooms + bok choy + citrus miso broth

EGGPLANT PASTA

crisp fried eggplant + marinara + house made Italian pork fennel sausage + mozzarella + mushroom + basil + rosé sauce

DESSERT

CHOOSE 1

APPLE ALMOND FRANGIPANE TART

granny smith apples + puff pastry + almond filling + bourbon caramel + vanilla ice cream

TIRAMISU CREAM PUFF

large profiterole + chocolate craquelin + tiramisu cream + chocolate sauce

ANGEL FOOD CAKE

vanilla bean angel food cake + vanilla pastry cream + mixed berries + whipped cream

LEMON RASPBERRY PANNA COTTA

lemon panna cotta + raspberry sauce + honeycomb toffee

dinner tier 3

\$55 PER PERSON

APPETIZERS
CHOOSE 1**ANTIPASTO SKEWERS**

cheese + olive + prosciutto + basil

RICOTTA & HONEY

water wafer + ricotta + honey + almond + thyme

CAPRESE SKEWERS

tomato + housemade mozzarella + basil + balsamic reduction

SALAD

CHOOSE 1

served with warm bread and whipped butter

BISTRO HOUSE

baby greens + gorgonzola + toasted almond + dried cranberry + white balsamic vinaigrette

CAESAR

crisp romaine lettuce + garlic croutons + pecorino + caesar dressing

ENTREES**PORK CHOPS**

dry rubbed and smoked + cheddar Geechie Boy grits + hot apple slaw + bacon vinaigrette

STUFFED SALMON

sweet crab + smoked bacon + brie + whipped potatoes + asparagus + lemon beurre blanc

ROASTED CHICKEN

roasted chicken + mashed potato + green beans + bell pepper + mushrooms + demi glace

EGGPLANT PASTA

crisp fried eggplant + marinara + house made Italian pork fennel sausage + mozzarella + mushroom + basil + rosé sauce

DESSERT

CHOOSE 1

APPLE ALMOND FRANGIPANE TART

granny smith apples + puff pastry + almond filling + bourbon caramel + vanilla ice cream

TIRAMISU CREAM PUFF

large profiterole + chocolate craquelin + tiramisu cream + chocolate sauce

ANGEL FOOD CAKE

vanilla bean angel food cake + vanilla pastry cream + mixed berries + whipped cream

LEMON RASPBERRY PANNA COTTA

lemon panna cotta + raspberry sauce + honeycomb toffee



all brunch items are served with fresh fruit salad and skillet potatoes

brunch tier 1
\$21 PER PERSON

ENTREES
CHOOSE 4

BLT OMELETTE

applewood smoked bacon + white cheddar + greens + 80 Acres tomatoes

VEGGIE OMELETTE

mushrooms + onion + zucchini + bell pepper + spinach + gruyere cheese

FRENCH TOAST

challah bread + organic cream + vanilla bean batter + fruit compote

SHRIMP 'N GRITS

Geechie Boy grits + creole gravy + pork belly + fried eggs + shrimp

EGGS BENEDICT

Blue Oven english muffin + Braveheart steak + truffle mushroom + seared greens + poached eggs + hollandaise

brunch tier 2
\$17 PER PERSON

APPETIZERS
CHOOSE 4

PANCAKES

3 cakes + applewood smoked bacon + warm maple syrup

BISTRO BREAKFAST

2 eggs + applewood smoked bacon + toast

BACON & CHEDDAR OMELETTE

applewood smoked bacon + white cheddar

SPINACH & FETA OMELETTE

spinach + feta

BISCUIT 'N GRAVY

fresh-baked biscuit + pork sausage gravy + seared greens

brunch buffet
\$27 PER PERSON

EGG CHOICE
CHOOSE 1

BLT OMELETTE

applewood smoked bacon + white cheddar + greens + 80 Acres tomatoes

VEGGIE OMELETTE

mushrooms + onion + zucchini + bell pepper + spinach + gruyere cheese

SCRAMBLED EGGS

cage-free eggs

MEAT OPTION
CHOOSE 1

APPLEWOOD SMOKED BACON
PORK BREAKFAST SAUSAGE

FEATURE ITEMS
CHOOSE 2

HUEVOS

local corn tortillas + salsa roja + feta + fried eggs + black beans + chorizo

FRENCH TOAST

challah bread + organic cream + vanilla bean batter + fruit compote

SHRIMP 'N GRITS

Geechie Boy grits + creole gravy + pork belly + fried eggs + shrimp

PANCAKES

3 cakes + applewood smoked bacon + warm maple syrup

BISCUIT 'N GRAVY

fresh-baked biscuit + pork sausage gravy + seared greens