



THE Chattooga Club

STARTERS

Low Country Corn & Crab Chowder

Smoked Bacon, Shaved Celery

House Caesar

Chiffonade of Romaine Lettuce, Parmesan Tuile, Anchovies, Chopped Tomato, Shaved Parmesan

Local Blackberry & Arugula Salad

Local Black Berries, Toasted Pine Nuts, Pickled Shallots, Crumbled Goat Cheese, Honey Lemon Thyme Vinaigrette

Summer Spinach Salad

Baby Spinach, Grilled Watermelon, Benton's Bacon Lardons, Buttermilk Blue Cheese, Balsamic Shallot Vinaigrette

Venison Carpaccio

Shaved Red Onion, Capers, Lemon Aioli, Sunburst Micro Greens, Crostini

Pan Seared Jumbo Lump Crab Cake

Sliced Heirloom Tomato, Meyer Lemon Tartar Sauce, Micro Basil

Flash Fried Apalachicola Oysters

Chiffonade of Romaine Lettuce, Charred Lemon, Tito's Spiked Cocktail Sauce

Southern Sourced

Springer Mt. Farm
Mount Airy, GA

Goat Lady Dairy
Climax, NC

Lady Edison Ham
Chapel Hill, NC

Cashiers Farmers Market
Cashiers, NC

Outer Banks Sea Salt
Outer Banks, NC

Entrees

Prosciutto Wrapped Diver Scallops

Saffron Risotto, Wilted Arugula, Smoked Paprika Beurre Blanc

Char Grilled Columbia River King Slamon

Grilled Summer Vegetables, Toasted Farro with Teardrop Peppers,
Roasted Red Pepper Harissa Sauce

Pan Seared Gulf Black Grouper

Stone Ground Cheddar Grits with Tomato & Bacon, Sautéed Green Beans,
Roasted Sungold Tomato Nage

Pan Seared Airline Chicken Breast

Lady Pea, Butter Bean, & Silver Corn Succotash, Dark Cove Goat Cheese Finish, Sunburst Basil

Roasted Lamb Rack Dijonnaise

Sautéed Garlic Spinach, Chateau Potatoes, Roasted Shallot Demi-Glaze

Char Grilled Bone-In Filet Mignon

Steamed Asparagus, Whipped Yukon Potatoes, Sautéed Crab Meat,
Meyer Lemon Brown Butter Hollandaise

Cast Iron Seared Georgia Grown NY Strip Steak

Avocado & Chickpea Mash, Cumin Roasted Baby Carrots, Garden Herb Chimichurri, Cilantro