

FALL 2026 · A LIMITED SEASONAL OFFERING

The *Fall* Menu

*Crisp air and warm spices — North Georgia apples, roasted squash +
toasted pecans.*

Breakfast

Fall Harvest Breakfast

\$20 per person

Sausage, sage + sharp cheddar frittatas · Maple roasted sweet potatoes · Seasonal fruit · Pumpkin spice bread

FALL PASTRIES — À LA CARTE

Apple cider muffins · Whole wheat raisin scones · Pumpkin spice bread · Cranberry orange bread

Deli Lunch

Autumn Sandwich Platter

\$20 per person

Turkey, brie + thinly sliced apple on baguette · Chicken salad with cranberries + Georgia pecans on croissant ·
Roasted squash, goat cheese + arugula with sage pesto on ciabatta

Fall Harvest Salad

\$18 per person

Mixed greens, roasted butternut squash, cranberry, diced apple + toasted pecans with orange maple vinaigrette — served with a roll
and dessert. **add salmon +\$6 · add chicken +\$4**

SIDES — À LA CARTE

Shaved Brussels sprout slaw with dried cranberry + parmesan · Wild rice with mushrooms, herbs +
toasted pecans · Slow roasted sweet potatoes with brown butter + sage

Entrées

FULL-SERVICE LUNCH OR DINNER · DINNER PORTIONS +\$4 PP

The Autumn Table

\$23 per person

Apple cider braised chicken with caramelized onions · Rice pilaf with mushrooms + cranberries · Slow roasted sweet potatoes with brown butter + sage · Warm rolls + honey butter · Spiced apple cupcakes with cream cheese frosting

The Sunday Supper

\$23 per person

Slow braised pork shoulder · Cheddar stone-ground grits · Roasted Brussels sprouts with crispy shallots · Cornbread muffins with honey butter · Brown butter toasted pecan oatmeal cookies

Fall Inspiration



Shaved Brussels sprout slaw



The Autumn Table



Slow roasted sweet potatoes with sage

Fresh, seasonal + made from scratch — served with warmth.