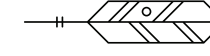



BREAKFAST




STARTERS

French Toast Bites | Cinnamon Toast Crunch Crust, Warm Maple Syrup, Bumbleberry Jam | \$8

Sweet Potato Donuts | Cinnamon Sugar, Apple Butter | \$8

Deviled Egg | Deviled Egg, Crumbled Bacon, Dukes Mayo, Pickled Mustard Seed, Chives, Marbled Rye Toast  | \$8

Avocado | Sesame & Quinoa Crunch, Pickled Pepper, Mint & Chillies, Artisan White Toast  | \$8

Add Smoked Salmon | \$4

SIDES

Toast Slice | \$2 **Applewood Bacon** | \$4

House-made Sausage | \$4 **Fresh Fruit** | \$4

Skillet Potatoes | \$4 **Drop Biscuits** | \$3

Country Ham | \$4 **Farm Fresh Egg*** | \$2

Espresso | 2 oz Espresso & Sparkling Water | \$3

Espresso (Single Origin) | 2 oz Rotating Single Origin & Sparkling Water | \$3

Cortado | 2 oz Espresso & 2 oz TN Whole Milk | \$3

Cappuccino | 2 oz Espresso & 4 oz TN Whole Milk | \$4

Latte | 2 oz Espresso & 8 oz TN Whole Milk | \$4

Americano | 2 oz Espresso & 8 oz Water | \$4

Roll-a Long | 2 oz Espresso & Sparkling Water & 6 oz Drip to compliment | \$5

Honey Cinnamon Latte | Walden Ridge Honey, Cinnamon Simple, Mad Priest Espresso | \$5

The Candied Orange | Orange Infusion, Caramelized Sugar, Mad Priest Espresso | \$5

Chai Latte | 2 oz Espresso & 8 oz TN Whole Milk & Masala Chai Concentrate | \$4




PLATES

Served with Choice of Skillet Potatoes or Fruit


Whitebird Benedict* | Sous Vide Farm Eggs, Country Ham, Pimento Cheese, Red Pepper Hollandaise, English Muffin | \$15

Tried & True Platter* | Two Eggs, Main St Meats Sausage, Applewood Bacon, Country Ham, Slice of Toast | \$12

A Vegan In Appalachia | Scrambled Tofu, Vegetarian Sausage, Mushrooms & Tomato, Field Pea Relish, Grilled Avocado | \$14

Chicken & Waffle | Chicken Schnitzel, Savory Corn Waffle, Apple Slaw, Jalapeño Maple Syrup  | \$12

Farmer's Omelet* | 3 Farm Eggs, Market Vegetables, Farmer's Cheese, Sesame & Quinoa Crunch | \$10

Apple Stack Pancake | Buttermilk Pancakes, Apple Butter, Sorghum Roasted Apple, Spiced Granola  | \$12

Egg White Frittata* | Cast Iron Baked Egg White, Market Vegetables, Feta Cheese, Herb Pesto | \$11

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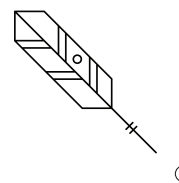
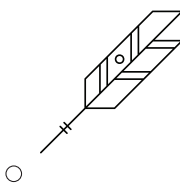
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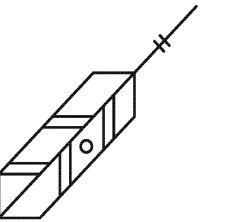
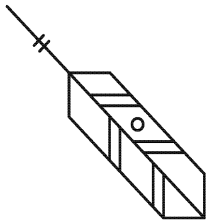
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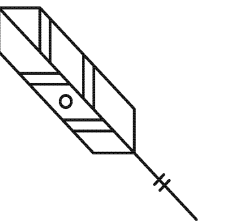
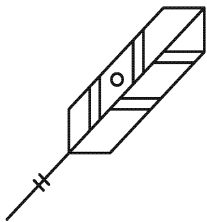
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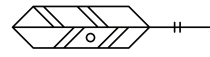
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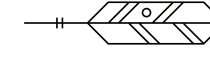


W H I T E B I R D





D I N N E R



S A L A D

Mixed Greens | Local Mixed Greens, Pickled Grapes, Feta Cheese, Granola, White Balsamic Vinaigrette | \$8

Butter Lettuce | Butter Lettuce, Shaved Green Vegetables, Pistachio, Avocado, Green Goddess | \$8

Roots | Kale, Roasted Root Vegetables, Blue Cheese, Sunflower & Quinoa Crunch, Sorghum Vinaigrette | \$9


Beets | Pickled, Roasted & Raw Beets, Chocolate, Coffee & Fig | \$9

Potato Chowder | Benton's Bacon, Cumberland Cheese, Tiny Crouton, Ramp Salsa | \$9

S H A R E A B L E

Country Ham Plate | Benton's 12 month, Ham Puree, Whipped Cottage Cheese, Apple Butter, Pecan Agrodolce, Donut | \$14

Burrata | Roasted Butternut Squash, Sunchoke Gastrique, Candied Pepitas | \$12

Crabcake | Cornflake Crusted Green Tomato, Field Pea Relish, Creamy Tomato Dressing  | \$16

Bison Tartar | Pickled Peppers, Garlic Chips, Charred Bread | \$14

Cast Iron Fondue | Smoked Crabmeat, Roasted Corn, 3 Cheese, Crudite, Old Bay Crostini | \$14

F A M I L Y S T Y L E

Serves 2 | Choice of Two Sides

"The Whitebird" | Whole Springer Mountain Chicken, Honey and Tea Lacquered Breast & Leg, Wild Mushroom Fricassee | \$56

32 oz 48-Hour Roast Beef | Edenthistle Farms Chuck Roast, Dijon, Persillade, Smoked Ragout | \$65

S I D E S

Haricot Vert & Mushroom | Chili Flake & Roasted Garlic | \$8

Braised Red Cabbage | Apple & Hazelnut | \$8

Celery Root Puree | Sunflower & Quinoa Crunch | \$8

Arborio Risotto | Sunchoke & Blistered Tomato | \$8

Creamed Greens | Brown Butter & Parmesan | \$8

Mac n' Cheese | Cheddar Frico, Persillade Crumb  | \$8


P L A T E S

Duo of Beef* | Petite Filet, Smoked Brisket, Celery Root, Haricot Vert & Mushroom, Black Garlic Jus | \$38


Diver Scallop* | Sunchoke Risotto, Creamed Greens, Blistered Tomato, Puffed Grains | \$32

Verlasso Salmon* | Red Cabbage & Apple, Brussel Sprouts & Hazelnut, Cider Sauce | \$28

Lamb Loin* | Forest Spice, Butternut Squash, Broccolini, Cherry | \$34

Rabbit & Dumplings | Braised Rabbit Ragout, Pretzel Spaetzle, Rainbow Carrot, Mustard  | \$28

Mushroom & Cavatelli | Mushroom & Truffle, Apple, Pecan & Butternut  | \$22

Fried Chicken | Chicken Schnitzel, Celery Root, Brussel Sprout & Apple Slaw, Chicken Skin Jus  | \$25

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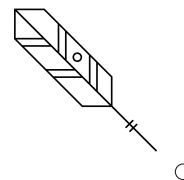
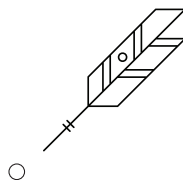
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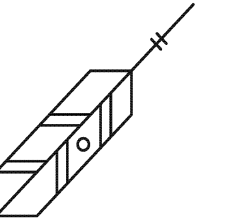
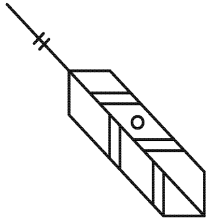
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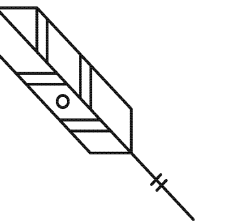
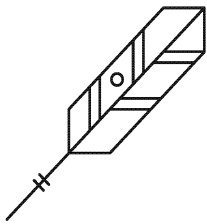
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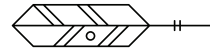
Presented by Executive Chef Kevin Korman CEC





W H I T E B I R D





SALAD

Mixed Greens | Local Mixed Greens, Pickled Grapes, Feta Cheese, Granola, White Balsamic Vinaigrette | \$8

Butter Lettuce | Butter Lettuce, Shaved Green Vegetables, Pistachio, Avocado, Green Goddess | \$8

Roots | Kale, Roasted Root Vegetables, Blue Cheese, Sunflower & Quinoa Crunch, Sorghum Vinaigrette | \$9

Add Chicken | \$5

Add Shrimp | \$6

Add Salmon | \$6

Add Steak | \$6

DISTINCT SALADS

Jumbo Shrimp | Grilled Jumbo Shrimp, Broccoli, Lemon, Smoked Almond, Chilies, Romesco | \$14

Steak Salad | Tenderloin Tips, Marinated Mushrooms, Mixed Greens, Goat Cheese, Creamy Tomato Dressing, Puffed Grains | \$12

LUNCH

SHAREABLE

Cast Iron Fondue | Smoked Crabmeat, Roasted Corn, 3 Cheese, Crudité, Old Bay Crostini | \$14

Country Ham Plate | Benton's 12 month, Ham Puree, Whipped Cottage Cheese, Apple Butter, Pecan Agrodulce, Donut | \$14

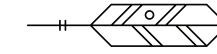
Burrata | Roasted Butternut Squash, Sunchoke Gastrique, Candied Pepitas | \$12

STARTERS

Potato Chowder | Benton's Bacon, Cumberland Cheese, Tiny Crouton, Ramp Salsa | \$9

Crab Cake | Cornflake Crusted Green Tomato, Field Pea Relish, Creamy Tomato Dressing | \$16

Mac 'n Cheese | Cheddar Frico Persillade Crumb | \$16



PLATES

Sandwiches Served With Your Choice Of:
Fresh Fruit | Petite Salad | Seasonal Vegetables | French Fries

Carnivore Burger* | House Beef & Mushroom Grind, Fontina Cheese, Horseradish Boursin, Roasted Tomato, Arugula, 9 Grain Bun | \$15

Herbivore Burger | Black Bean, Quinoa & Beets, Smoked Tofu Aioli, Fontina Cheese, Roasted Tomato, Avocado, Shredded Lettuce, Naan | \$14

Fried Chicken | Chicken Thigh Schnitzel, Brussel Sprout & Apple Slaw, Pickles, Pimento Cheese, Nickajack Sauce, Hawaiian Roll | \$14

Smoked Turkey Club | House Smoked Turkey Breast, Bacon, Cheddar, Scallion, Romaine, Green Goddess Dressing, Naan | \$14

Falafel | Chickpea & Herb Fritter, Pickled Vegetables, Romesco, Feta Cheese, Butter Lettuce, Naan | \$12

Salmon* | Red Cabbage & Apple, Brussel Sprout & Hazelnut Cider Sauce | \$14

Mushrooms & Cavatelli | Mushroom & Truffle, Apple, Pecan & Butternut | \$14

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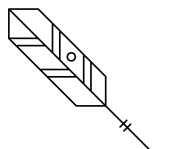
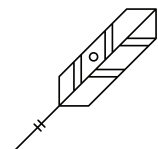
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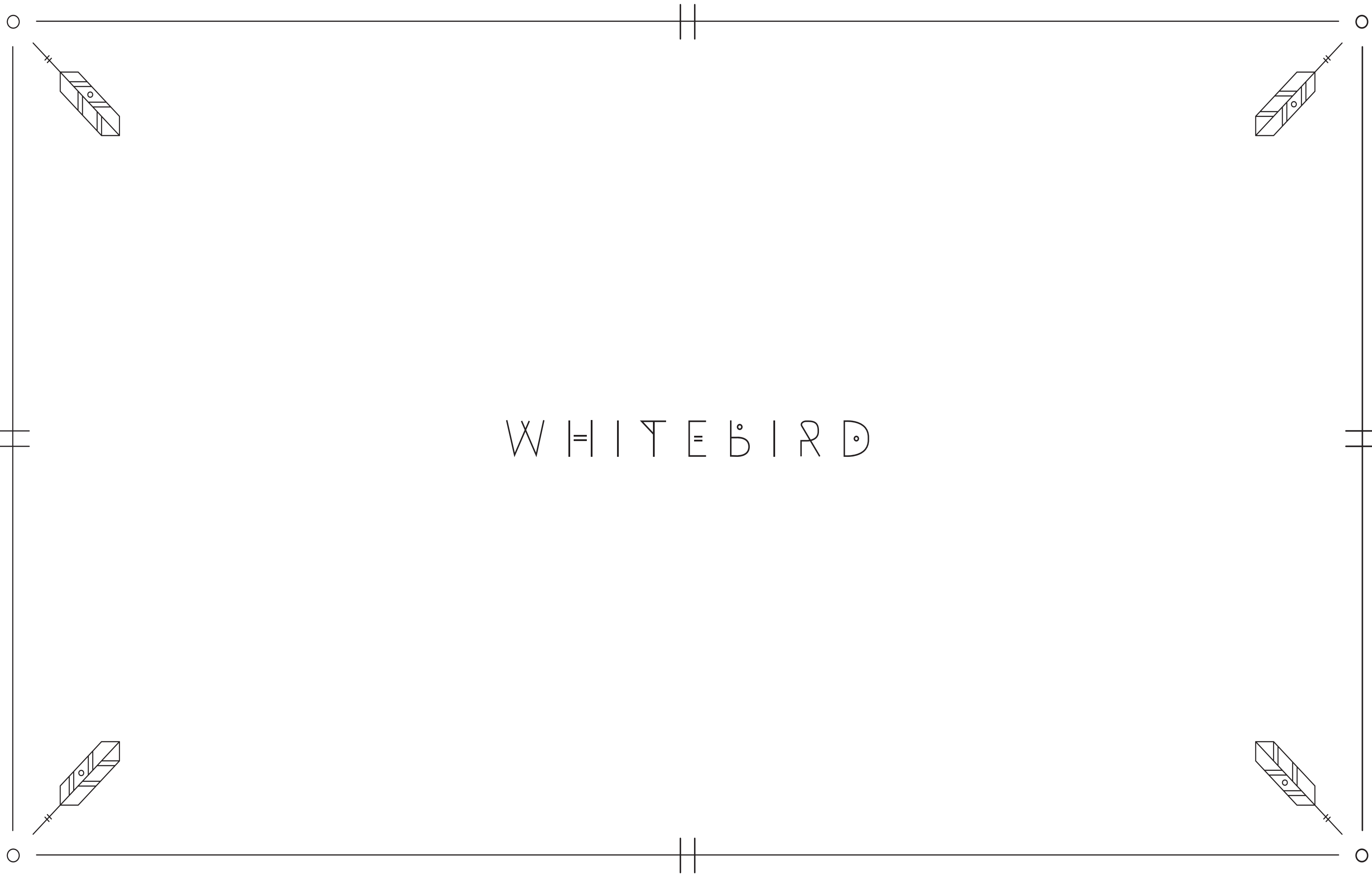
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