



W H I T E B I R D



S H A R E A B L E S

Country Ham Plate | Benton's 12 Month, Ham Puree, Whipped Cottage Cheese, Apple Butter, Peanut Agrodolce, Donut | 14

Burrata | Tomato & Radish, Spring Peas & Tarragon, Pepper Jelly | 12

Seared Yellowfin Tuna | Appalachian Kilt Salad, Bacon Lardon, Pickled Egg Vinaigrette | 16

Fried Green Tomato Nuggets | Green Tomato & Peach Jam | 10

Cast Iron Fondue | Smoked Crab Meat, Roasted Corn, Three Cheese, Crudités, Old Bay Crostini | 14

Avocado Tartine | Sunflower Crunch, Pickled Peppers, Mint & Chillies, Sourdough | 8

Add | House Smoked Salmon | 5

S A L A D | S O U P

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

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

Strawberry | Arugula, Cucumber, Ricotta, Sunflower Crunch | 9

Red Pepper & Tomato Bisque | Benton's Bacon, Ramp Salsa, Cumberland Cheese | 9

K I D S M E N U

Ages 12 & Below

Pancake | Warm Maple Syrup & Butter | 5
Add | Chocolate Chips or Blueberries | 2

French Toast Bites | Warm Maple Syrup | 5

Kids Cheese Burger | 4oz Patty, American Cheese, Fries | 10

Kids Pasta | Tomato Cream, Parmesan | 10

E N T R E E S

Whitebird Benedict | Sous Vide Eggs, Shaved Country Ham, Pimento Cheese, Red Pepper Hollandaise, English Muffin | 15

Tried & True Platter | Two Eggs, House-Made Sausage, Applewood Bacon, Country Ham, Skillet Potatoes | 12

Apple Stack Pancake | Buttermilk Pancake, Sorghum Roasted Apple, Apple Butter, Granola | 12

Steak Salad: Tenderloin Tips, Marinated Mushroom, Mixed Greens, Creamy Tomato, Sunflower Crunch | 14

Crab Cake | Succotash, Fried Green Tomato, Old Bay Puree | 18

The Edwin Burger | Signature Grind, Bacon Jam, Comeback Sauce, Hawaiian Roll | 12

Double | 15

Substitute | Falafel Burger

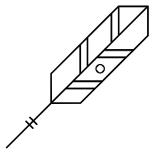
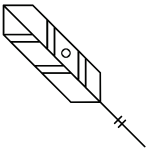
Fried Chicken Sandwich | Chicken Thigh Schnitzel, Brussels & Apple Slaw, Pimento Cheese, Nickajack Sauce, Hawaiian Roll | 14

Smoked Turkey Naan | House Smoked Turkey, Bacon, Cheddar, Romaine, Green Goddess | 14

Hot Smoked Salmon Cake | Broccoli & Sunflower, Creamed Corn & Farro | 16

Goat Cavatelli | Smoked Goat, Mushroom, Spring Peas, Asparagus, Pistachio, Farmer's Cheese | 16





W H I T E B I R D



Presented by Executive Chef Kevin Korman CEC

Partnering with local producers and artisans allows us to ensure that your dining experience includes ingredients at the peak of their freshness and flavor. We commit to selecting sustainable, regional products whenever possible and we are grateful to the purveyors that helped to make this menu possible:

**Crabtree Farms | Sequatchie Cove Creamery | Edenthistle Farms | Benton Farms |
Bread & Butter Bakery | Springer Mountain Farm**

Most items can be made gluten free, vegetarian, or vegan, upon request.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness.*

20% Gratuity may be added to parties of 8 or more.

