

W H I T E B I R D



Presented by Executive Chef Kevin Korman CEC

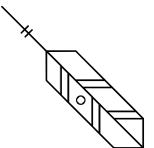
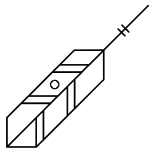
Partnering with local producers and artisans allows us to ensure that your dining experience includes ingredients at the peak of their freshness and flavor. We commit to selecting sustainable, regional products whenever possible and we are grateful to the purveyors that helped to make this menu possible:

**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.





D I N N E R



A P P E T I Z E R 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

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

E N T R E E S

Filet of Beef* | Potato & Fontina Gratin, Asparagus & Roasted Garlic, Cippolini Onion Jus | 38

Verlasso Salmon* | Creamed Corn & Farro, Rapini & Sunflower Crunch | 28

Chicken Schnitzel | Creamy Grits, Apple Slaw, Pickles & Dill, Chicken Skin Jus | 25

Lamb Loin* | Forest Spice, Haricot Vert & Mushroom, Braised Fennel, Spaetzle, Lamb Jus | 36

Rabbit Pot Pie | Braised Rabbit, Spring Vegetables, Dijon & Soft Herbs, Flaky Pastry | 28

Lobster* | Butter Poached Tail, Pearl Pasta, Spring Vegetables, Blistered Tomato Broth | 42

Crab Cake* | Succotash, Fried Green Tomato, Old Bay Puree | 32

Goat Cavatelli | Smoked Goat, Mushroom, Spring Peas, Asparagus, Pistachio, Farmer's Cheese | 24

S H A R A B L E S

Serves 2 | Choice of Two Sides

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

Smoked Beef Rib | Burnt Onion & Apple Glaze, Spicy Vinegar BBQ, Garlic, Crunchy Shallot | 65

S I D E S

Haricot Vert & Mushroom | Chili Flake & Herbs | 8

Stonemill Grits | Parmesan & Butter | 8

Potato Gratin | Fontina & Thyme | 8

Asparagus | Roasted Garlic | 8

Creamed Corn & Farro | Sunflower Crunch | 8

Mac n' Cheese | Cheddar Frico, Herb Bread Crumbs | 10

