

The Terrace features eclectic Southern fare highlighting as much organic and local ingredients the region has to offer. Our Chef, Kevin Davis has embraced the community with a simple philosophy sourcing ingredients from as many local farmers as he is able to support.

First Plates

Brunswick Stew 9

Smoked Pork, Beef and Chicken,
Potatoes, Corn and Tomatoes

Chef's Daily Whim 6

Freshly prepared Daily Soup

Fried Green Tomatoes 10

Red Pepper Jelly, Pepperjack Coleslaw

Pimento Cheese Fritters 8

Red Pepper Jelly, Candied Pecans

Greens

Green Apple Salad 9

Organic Field Greens, Candied Pecans, Dried Cranberries, Cucumber,
Grape Tomatoes, Feta Cheese, Shaved Red Onion, Green Apple Vinaigrette
Add Grilled Chicken, Salmon or Smoked Beef Brisket 6

Hearts of Romaine Salad 9

Buttermilk Caesar Dressing, Rustic Croutons, Shaved Parmesan Cheese
Add Grilled Chicken, Salmon or Smoked Beef Brisket 6

Between Two Slices

All Sandwiches are served with your choice of Kettle Chips, French Fries or Seasonal Fresh Fruit

Big 54 Burger 14

Angus Beef, Cheddar Cheese, Lettuce, Sliced Tomato, Shaved Onions, Brioche Bun

All-American Bacon Burger 15

Angus Beef, Applewood Bacon Cheddar Cheese, Lettuce, Sliced Tomato, Shaved Onions, Brioche Bun

Southern Fried Chicken BLT 12

Buttermilk Marinated Chicken Breast, Sliced Tomatoes, Bacon, Lettuce, Spicy Mayo, Ciabatta Bread

Portobello Burger 10

Marinated Portobello Mushroom, Provolone Cheese, Lettuce, Tomato, Shaved Onions, Spicy Mayo, Brioche Bun

Chicken Salad Sandwich 12

Southern Style Chicken Salad, Apples, Pecans, Cranberries, Tomatoes, Lettuce, Grilled Texas Toast

Sweetwater 420 Fish and Chips 11

Sweetwater 420 Beer Batter, Spicy Remoulade, Steak Fries

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



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