

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 and Greens

**Pimento Cheese Fritters 8**  
Red Pepper Jelly, Candied Pecans

**Fried Green Tomatoes 10**  
Red Pepper Jelly, Coleslaw

**Chefs Daily Whim 6**  
Freshly prepared Daily Soup

**Brunswick Stew 9**  
Smoked Pork, Beef and Chicken,  
Potatoes, Corn and Tomatoes

**Green Apple Salad 9**  
Organic Field Greens, Candied Pecans, Dried Cranberries, Cucumber,  
Grape Tomatoes, Feta Cheese, Shaved Red Onion, Green Apple Vinaigrette

**Hearts of Romaine Salad 9**  
Buttermilk Caesar Dressing, Rustic Croutons,  
Shaved Parmesan Cheese

### Big Plates

**Sweet Tea Free Range Roast Chicken 21**  
Springer Mountain Farms Chicken, Mac-and-Cheese Casserole,  
Chefs Table Vegetables, Candied Garlic Jus

**Braised Beef Short Ribs 24**  
Natural Jus, Buttermilk Mashed Potatoes, Chefs Table Vegetables

**Grilled Flat Iron Steak 28**  
Mac-and-Cheese Casserole, Chefs Table Vegetables, Cabernet-Rosemary Reduction

**Heirloom Tomato and Mozzarella Ravioli 19**  
Sun-Dried Tomatoes, Fresh Spinach, Sautéed Mushrooms, Garlic Oil, Parmesan Cheese

**BBQ Glazed Salmon 23**  
Atlantic Grilled Salmon, Smokey BBQ, Buttermilk Mashed Potatoes, Chefs Table Vegetables

Executive Chef Kevin Davis

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

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