

Summer Menu

Starters

Potato Pancakes

Golden brown potato cakes, crème fraiche,
House applesauce, Tobiko
7

Crispy Chicken Livers

Creamy Logan turnpike grits, wild mushroom sauce,
candied bacon
8

♥ Charcuterie Plate

Selection of house made artisan cured meat, sausage and
pate, house pickles, black pepper mustard
14

Frito Misto

Georgia white shrimp, calamari, vegetables,
lemons, garlic aioli
10

Seared Beef Carpaccio

Seared wagyu beef, herb pepper crust, lemon aioli,
mixed greens
10

♥ Salmon Two Ways

House Grav Lox and smoked salmon, pepper mustard,
cucumber relish, salmon 'crackers'
10

Soups & Salads

♥ Goulash Soup

Hearty soup, tender beef, potatoes, traditional herbs,
red wine
6

Soup du jour

Made in house from all fresh ingredients
6

House Salad

Mixed greens, carrots, grape tomatoes, croutons
House Balsamic Vinaigrette or Gorgonzola
6

Classic Caesar Salad

Romaine lettuce, Parmesan, croutons, classic Caesar dressing
7

♥ Vineyard Salad

Mixed greens, White French dressing, grapes, Gorgonzola,
candied pecans
8

Fried Green tomato Caprese

Fresh mozzarella, heirloom tomato, balsamic reduction
garlic aioli
9

Entrees

♥ Almond Dusted Trout

Lightly breaded in almond flour, preserved lemon
risotto, arugula
17

Rib Eye Steak

Generously marbled hand-cut steak lightly seasoned, Smoked
Gorgonzola, herb roasted potatoes, French beans
24

Roast Pork

Tender roast pork ragout, sweet beets, cornbread gnocchi,
braised greens
20

Petite Filet Mignon

Grilled filet, wild Mushroom sauce, wine reduction, creamy
potatoes, spinach soufflé
26

Veal Chop

Bone in veal chop, savory wild rice pudding, wine reduction,
wild mushroom sauce
28

Pan roasted Wild Salmon

Seared salmon, Logan turnpike grit cake, braised greens,
lemon parsley sauce
18

♥ Venison Pie

Braised venison, chocolate stout gelee, cherry, pecans,
sautéed spinach, Yukon mash
24

Chicken Picatta

Lightly floured chicken, white wine lemon caper butter sauce,
heirloom tomato risotto
18

Smoked Pork Chop

Sweet tea brine Berkshire pork, fruit wood smoked, creamy
Logan turnpike grits, sautéed arugula, green tomato jam
17

Braised Short Rib

Tender braised boneless short rib of beef, sweet and sour
ginger sauce, crispy spätzle, candied red cabbage
20

♥ Mustard Fried Pork

Pork cutlet, candied red cabbage, House applesauce,
herb-roasted potatoes
20

Classic Georgia Shrimp and Grits

Georgia White Shrimp, creamy Logan turnpike grits,
bell pepper lemon sauce
18

Chalet Tasting Menu

King Charlemagne's Alpine Feast for Two or More

A feast fit for a King! Journey back to a world of royal feasts
and mountain hunting lodges as you experience old world
flavors with a new world twist. Presented in
five small courses
55 for two, 27.50 each additional guest

Goulash Soup *Hungary*
Roast Pork *Bavaria*
Braised Short Rib *Germany*
Venison Pie *Switzerland*
Apple Strudel *Austria*

♥ A Vines Signature Dish

Gratuity (20%) may be added to parties of six or more. Split plate (\$6) and substitution fee (\$2) may apply.
Warning: Consuming raw or undercooked meats may increase your risk of food borne illness.