






# TALLULAH

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## APPETIZERS

- charred Brussels sprouts with tahini, benne and chili flakes 11
- crispy City Roots kale, chickpeas, fingerling potatoes, curried yogurt and tamarind-date puree 10
-  steak tartare with house-made crostini 9
-  artisanal cheeses with accoutrement 19
- “butcher’s plate” with crostini 17



## SOUP & SALADS

- French onion soup with Gruyère cheese 7
-  Caesar salad with Freshly Grown Farms romaine, cornmeal fried oysters and Parmigiano Reggiano 12
- Freshly Grown Farms mixed lettuces with radishes, red onion, chickpeas and creamy dill dressing 9
- NC heirloom tomatoes with balsamic vinaigrette and City Roots micro basil 8
- Watsonia kale with tahini dressing, hearts of palm and sunflower seeds 9

## ENTREES


- bouillabaisse with PEI mussels, littleneck clams, grouper, shrimp, fennel, crostini and rouille 26
- Carolina grouper with City Roots tat soi and roasted cauliflower 28
- NC jumbo lump crab cakes with fried green tomatoes, fennel slaw and red pepper purée 28
- Gentry Farms SC chicken with creamy spätzle and Brussels sprouts 26
- Carolina Heritage pork roast with spicy broccoli, shishito peppers and kabocha squash purée 27
- Brasstown beef bolognese with house-made pappardelle pasta and Parmigiano Reggiano 20

## STEAKS

- served with roasted potatoes and City Roots oyster mushrooms
-  12 oz C.A.B hanger steak 28
-  12 oz dry aged Brasstown ribeye 48

## SIDES

- Cabin Branch collard greens 5
- roasted fingerling sweet potatoes 6

 consuming raw milk and raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness  
parties of 6 guests or more are subject to a twenty percent gratuity

