

**soup:**

NEO's silky tomato basil 6

seasonally influenced daily creations 6

soup and ½ salad 12

**flatbreads:**

grilled mixed locally grown vegetables 10

blackened beef tips, spinach, farmhouse bleu 12

daily creation 12

**salads:**

**local farm greens 9**

dried cranberry & cherry, belle chevre goat cheese, grapes, almonds, sherry vinegar emulsion

**roasted beets, mizuna greens 9**

sweetgrass Chevre, pomegranate, beet syrup, basil drops

**frisee, arugula 10**

flat creek lodge feta, roasted pears, grilled bread, figs, spiced pecans, thyme vinaigrette

**romaine hearts 10**

poached egg, smoked bacon, fingerling potato, lemon- mustard dressing

**endive, red oak, radicchio 9**

grilled apple, walnut, farmhouse bleu, white balsamic

**quinoa grain salad 9**

celery, fig, apricots, raisins, sunflower seeds, pumpkin seeds, micro herbs, grape seed oil

**add to your salad:**

spicy crab cake 8

atlantic salmon 8

georgia white shrimp 8

fresh herb grilled chicken breast 7

marinated white oak farms skirt steak 8

**sandwich** : choice of: field greens with white balsamic, terra chips, fresh fruit, french fries

**turkey club blt 13**

provolone, low fat herb mayo, whole grain bread

**blackened atlantic salmon 15**

spinach, celery- root remoulade, open faced on brioche

**roast chicken muffuletta 14**

pressed on ciabatta, olive, roasted pepper spread

**“grilled cheese sandwich” 12**

white cheddar, bacon, apples, brioche bread

**burger 18**

angus beef, applewood smoked bacon, lettuce, tomato, avocado, st. andré cheese, whole grain bun

**small plates:**

**spicy crab cake 16**

autumn slaw, curry sauce

**grilled georgia white shrimp risotto 18**

sweet potato, ginger, flat creek oyster mushrooms

**mushroom- leek tart 15**

arugula, red pepper vinaigrette

**north georgia mountain trout 18**

pan roasted fingerlings, slow simmered collards, sweet corn sauce