THE GARDENS RESTAURANT
Chef Chris Smith, Chef de Cuisine
Fall 2019

Appetizers:

Stacked Green Tomatoes  12
Baby Spinach, goat cheese, balsamic glaze, sweet onion compote, crisp bacon

Gardens Salad  10
Roasted sweet onion vinaigrette, herbed chevre, baby heirloom tomatoes, candied pecans

Spinach Salad  10
Bartlett pear, baguette crouton, cranberry vinaigrette, julienne endive, shaved parmesan, sun dried cranberries

Seared Scallops  15
Roasted spaghetti squash, bacon and red pepper coulis

Smoked Gouda Cream Soup  10
Buttered broccoli florets, shredded smoked gouda cheese

Entrees:

Crispy Salmon  36
Citrus cream, chef choice daily vegetable, saffron risotto

Seared Halibut  37
Pan roasted spaghetti squash, herbed chickpea and cippolini onion ragout, red pepper drizzle, chef choice of daily vegetable selection

Pan Roasted Lamb Chops  36
Bok Choy, bacon, and vegetable stir-fry, pan roasted fingerling potatoes, demi-glace

Eggplant Parmesan  29
Marinara, Parmesan, Havarti, and smoked gouda cheeses, chef’s selection of vegetables

Springer Mountain Farms Breast of Chicken  30
Sundried Tomato Pesto, Havarti cheese risotto, tomato beurre, chef’s choice of daily vegetables

Marinated New York Strip  40
Cremini and Shitake mushrooms, marbled fingerling potatoes, chef’s selection of daily vegetables, burgundy butter melt

Bone-in Beef Filet  46
Burgundy demi glace, horseradish mashed potatoes, chef’s choice daily vegetable, mushroom medley

In the spirit of Mrs. Callaway’s years of hospitality, Chef de Cuisine Chris Smith creates a menu of simple foods with a seasonal approach using ingredients that are indigenous to the region. He hopes to create tasteful memories through decadent foods and continue to show the Southern hospitality for which the Gardens are renowned

A 20% gratuity will be added to parties of eight or more. An additional charge of $6 will be applied for shared entrées. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.