



The Red Barn Café

CHILLED

Ahi Tuna pairs with Viognier

Seared Ahi Tuna atop Asian slaw, dressed in a cilantro garlic sauce.

Served with wasabi cream and pickled ginger.

14

Maple Smoked Trout pairs with Petit Manseng
maple brine smoked trout on endive with maple cream

12

Tarragon Chicken Salad pairs with Viognier

Tarragon chicken salad with sliced almonds and grapes over mixed greens with balsamic vinaigrette

12

Southern BLTP Salad or Sandwich pairs with Rabun Red

Bacon, lettuce, tomatoes, pimento cheese,
and roasted red pepper dressing

10

Hummus, Olive Tapenade and Feta

Served with pita points

9

WARM

Florentine Quiche pairs with Viognier

Spinach, swiss cheese, and eggs baked in a flaky crust

10

Muffaletta Sandwich pairs with Tannat

Ham, Genoa salami, olive salad, Swiss cheese on a brioche bun

12

Club Sandwich pairs with Cabernet Franc

Black Forest ham, peppered turkey, bacon, lettuce, tomato and Swiss cheese, served with a side of ranch dressing

12

Eggplant Mascarpone pairs with Rabun Red

Served over cheese ravioli and fresh spinach topped with a tomato Alfredo sauce

12

Farmhouse Burger pairs with Norton

Pork and beef burger, cooked medium, with house-made bread and butter pickles, sharp cheddar cheese, lettuce and tomato

12

SAVORY

Soup of the Day

Freshly prepared soup from seasonal ingredients

6

Smoked Beef Brisket "No Bean" Chili pairs with Malbec

Tender smoked beef in a spicy tomato sauce

7

Shrimp & Grits pairs with Viognier

Sautéed shrimp in a Tasso ham gravy served over cheddar cheese grits with grated Grana Padano

12

Spicy Scallop Cake pairs with Petit Manseng

served over rice, topped with sriracha aioli

12

Smoked Salmon over Ravioli pairs with Malbec

ricotta cheese ravioli topped with warm smoked salmon, gorgonzola cream, fried capers and pancetta

14

SWEET

Crème Brûlée 5

Ginger Apple Bread Pudding 5

Fried Goat Cheese with Warm Berry Topping 5

Dishes prepared by Rob Rotunno of Corkscrew Cafe, Dahlonega

Reservations for 6 or more 706-782-4777



Wines by the Glass...

Viognier - delicate white, orange blossom nose	9
Petit Manseng - white, TMV exclusive	12
Rosé - semi-dry, French style, floral aromas	6
Rabun Red - popular, five grape blend	7
Malbec - medium bodied, earthy, dark fruit	8
Tannat - rich, full bodied, smoky	8
Norton - American Native, bold, spicy	7
Cabernet Franc - bright fruit, smooth	8