

SKY BAR MENU

SPRING 2018

SMALL BITES AND SHAREABLES

VIDALIA ONION RINGS | CHIPOTLE MANGO AIOLI | BOURBON BBQ | HORSERADISH HONEY MUSTARD-**7***

REUBEN ROLLS | CORN BEEF | SWISS CHEESE | SAUERKRAUT | MARY ROSE SAUCE-**7**

TEMPURA ASPARAGUS | CHIPOTLE MANGO AIOLI | RASPBERRY GINGER SAUCE-**8***

FRIED GREEN TOMATOES | PIMENTO CHEESE | TOMATO JAM | PICKLED CUCUMBER | CRISP PROSCIUTTO-**8**

CRAB DIP | DUNGENESS CRAB | SHERRY & GRUYERE FONDUE | BUTTERED BAGUETTE | PUB CHIPS-**16** ^(2-4 PEOPLE)

SALADS

SPRING GREENS | PEACHES | BURRATA | SALTED ALMOND | VANILLA TUILE | CHAMPAGNE & RASPBERRY
VINAIGRETTE -**11***

CAESAR | CRISP ROMAINE | BRIOCHE CROUTON | MARINATED TOMATO | AGED PARMESAN-**10**

SPRING GARDEN SALAD | ROASTED ASPARAGUS | SHAVED SPRING CARROT | MARINATED TOMATO | FRESH
CUCUMBER | CRISP SPRING ONION | MEYER LEMON VINAIGRETTE-**11**^{GF*}

ADDITIONS | SHRIMP-**9** | FRESH CRAB-**10** | STEAK- **12** | CHICKEN-**7**

SLIDERS

****ALL SLIDERS ARE PRICED BY THE EACH & SERVED WITH HOUSE PICKLES | GLUTEN FREE BUNS AVAILABLE UPON REQUEST****

DUNGENESS CRAB | BRIOCHE | DUNGENESS CRAB SALAD | FRESH TOMATO | OLD BAY-**7**

AHI TUNA BLT | SWEET SOY GLAZE | FRESH TOMATO | BUTTER LETTUCE | CRISP BACON | WASABI AIOLI-**6**

BLACK BEAN BURGER | SPICED BLACK BEAN | LIME CRÈME | AVOCADO PICO | CILANTRO-**4***

LAMB BURGER | LOCAL GROUND LAMB | GOAT CHEESE MOUSSE | MARINATED CUCUMBERS & TOMATO-**5**

SPICE ROASTED PORK BELLY | MANGO CHUTNEY | CHIMICHURRI AIOLI | PICKLED JALAPENOS | QUESO FRESCO-**5**

CHICKEN & WAFFLE | WAFFLE BUN | CONFIT CHICKEN | BLUEBERRY JAM | PEPPERED BACON | MAPLE AIOLI-**5**

HOUSE GROUND BEEF | BACON & ONION JAM | CAVE AGED WHITE CHEDDAR | BOURBON BBQ-**5**

PRIME RIB SLIDER | BRIOCHE | HORSERADISH AIOLI | WHITE CHEDDAR | CARAMELIZED ONIONS-**5**

FLAT BREADS

IBERICO PROSCIUTTO | CARAMELIZED PEACHES | RED WINE ONION JAM | ARUGULA | GOAT CHEESE-**13**

BBQ CHICKEN | HOUSE BBQ SAUCE | GRILLED CHICKEN | QUESO FRESCO | FRESH MANGO PICO | CILANTRO-**12**

LOCAL ASPARAGUS | GARLIC OIL | ROASTED ASPARAGUS | MANCHEGO CHEESE | PICKLED FARM FRESH EGGS | L8
HARVEST-**10***

FOR THE TABLE

(SUGGESTED 4+ PEOPLE)

FRESH CUT FRIES | GARLIC AIOLI | HOUSE KETCHUP-**8**^{GF*}

ROASTED ASPARAGUS | AGED BALSAMIC | LEMON & HERB BUTTER-**6**^{GF*}

SWEET POTATO CHIPS | JALAPENO HONEY DIP | SMOKED SEA SALT-**10**^{GF*}

PUB CHIPS | HOUSE SEASONING-**6**^{GF*}

GF | ^{GF} **VEGETARIAN** | *

**Caesar Dressing Contains Raw Eggs. Steaks and Seafood Are Cooked to Order And Can Be Served Raw. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.*

We Proudly Support Our Local Farmers, Ranchers, Foragers and Distributors. They Make Keeping It Local, Fresh, Seasonal, And Sustainable Possible. We Sincerely Appreciate You, As Our Guest, Helping Us Support This Family and Network of Our Dedicated Partners: Yonah Mountain Winery, Springer Mtn. Farms, Nora Mills Granary, Mountain Fresh Creamery, Buckhead Beef, Holland Produce, Sweet Grass Dairy.

****20% GRATUITY WILL BE ADDED****