

Beginnings

Cheese Board

artisan cheeses, toasted baguette, mostarda, local honey 16

Seared Scallops

johnny cakes, brandied apples, bacon cream 17

Smoked Chicken Egg Rolls

smoked chicken, collards, hominy 14

Pimento Cheese Fritters

celery, red pepper jam 11

Hickory Smoked Spare Ribs

white Alabama barbecue sauce 13

Tempura Fried Green Beans

roasted chili aioli 9

Smoked Cheddar Hush Puppies

roasted poblano aioli 8

French Onion Soup

spanish onions, sherry, gruyère 8

Creole Smoked Fish Dip

toasted baguette 9

Duck Confit Croquettes

béchamel, fresh herbs, onion soubise 15

Salads

Roasted Beet

noble springs chèvre, caramelized fennel, pistachio, baby spinach, apple, burnt orange vinaigrette 11

Kale Caesar Salad

house-made cornbread croutons, parmesan, fried capers, lemon-garlic vinaigrette 11

Southern Peach

baby greens, pickled peaches, roasted peppers, bleu cheese crumbles, pecan praline, bleu vinaigrette 9

Wedge Salad

boston bibb lettuce, roasted grape tomatoes, crispy country ham, bleu cheese crumbles, balsamic reduction, pickled red onion, bleu vinaigrette 10

Entrées

Ribeye Steak Frites*

12 oz., parmesan truffle fingerling frites, broiled asparagus 49

Aged Filet Mignon*

7 oz., potatoes lyonnaise, roasted broccolini 45

Steak Add-ons: mushroom bordelaise, bleu cheese crumbles, béarnaise, maître d' butter +4

Springer Mountain Farms Roasted Chicken Breast

pommes purée, garlic green beans, chicken jus 26

Shrimp and Grits

andouille sausage, red eye gravy 26

Bone-In Grilled Pork Chop

sweet tea-brined pork chop, butternut squash purée, crispy brussels sprouts, brandy cream reduction 32

Roasted Carolina Trout

sweet corn and okra purloo, garlic green beans, citrus herb butter 24

Crispy Skin Broiled Salmon*

Faroe Island salmon, ratatouille, red pepper beurre blanc 28

Short Rib Gnocchi

ricotta gnocchi, braised beef short rib, aromatic tomato ragout 32

Coq au Vin

chicken thigh, red wine, carrots, wild mushrooms, pommes purée 24

Braised Lamb Shank

creamy polenta, mushroom bordelaise, mint gremolata 48

Maple Leaf Farms Duck Breast

pan-seared duck breast, smoked cheddar grits, braised collard greens, cherry compote 34

Pappardelle Bolognese

handmade pappardelle pasta, ground short rib, mirepoix, aged parmesan 23

Cacio e Pepe

handmade spaghetti pasta, aged parmesan, ground black pepper 23

Low Country Bouillabaisse

fingerlings, hominy, mussels, scallops, white fish, aromatic broth 28



ELKMONT STATION
crafty food & drink



If you have food allergies, please ask our management staff for assistance with the menu.
We cannot 100% guarantee that fried items are completely gluten free.

*Some items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.