



**ELKMONT STATION**  
crafty food & drink

## Beginnings

### Cheese Board

artisan cheeses, toasted baguette, mostarda, local honey 17

### Seared Scallops

johnny cakes, brandied apples, bacon cream 18

### Smoked Chicken Egg Rolls

smoked chicken, collards, hominy 15

### Pimento Cheese Fritters

celery, red pepper jam 12

### Hickory Smoked Spare Ribs

white Alabama barbecue sauce 14

### Tempura Fried Green Beans

roasted chili aioli 10

### Smoked Cheddar Hush Puppies

roasted poblano aioli 9

### French Onion Soup

spanish onions, sherry, gruyère 9

### Creole Smoked Fish Dip

toasted baguette 10

### Duck Confit Croquettes

béchamel, fresh herbs, onion soubise 16

## Salads

### Roasted Beet

noble springs chèvre, caramelized fennel, pistachio, baby spinach, apple, burnt orange vinaigrette 12

### 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 11

### Wedge Salad

boston bibb lettuce, roasted grape tomatoes, crispy country ham, bleu cheese crumbles, balsamic reduction, pickled red onion, bleu vinaigrette 12

## Entrées

### Ribeye Steak Frites\*

14 oz., parmesan truffle fingerling frites, broiled asparagus 56

### Aged Filet Mignon\*

7 oz., potatoes lyonnaise, roasted broccolini 47

### Steak Add-ons:

mushroom bordelaise, maître d' butter, bleu cheese crumbles +4

### Springer Mountain Farms Roasted Chicken Breast

pommes purée, garlic green beans, chicken jus 27

### Shrimp and Grits

andouille sausage, red eye gravy 28

### Bone-In Grilled Pork Chop

sweet tea-brined pork chop, butternut squash purée, crispy brussels sprouts, brandy cream reduction 34

### Roasted Carolina Trout

sweet corn and okra purloo, garlic green beans, citrus herb butter 26

### Crispy Skin Broiled Salmon\*

Faroe Island salmon, ratatouille, red pepper beurre blanc 30

### Short Rib Gnocchi

ricotta gnocchi, braised beef short rib, aromatic tomato ragout 34

### Coq au Vin

chicken thigh, red wine, carrots, wild mushrooms, pommes purée 26

### Braised Lamb Shank

creamy polenta, mushroom bordelaise, mint gremolata 49

### Maple Leaf Farms Duck Breast

pan-seared duck breast, smoked cheddar grits, braised collard greens, cherry compote 35

### Pappardelle Bolognese

handmade pappardelle pasta, ground short rib, mirepoix, aged parmesan 25

### Cacio e Pepe

handmade spaghetti pasta, aged parmesan, ground black pepper 23

### Low Country Bouillabaisse

fingerlings, hominy, mussels, scallops, white fish, aromatic broth 30



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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.