

# WOLF LAUREL

## Appetizers

**Cheeseburger Croquettes 9**  
Served with house made dressing

**Pimento Cheese Deviled Eggs 8**

## Soups

**Potato, Ham and White Corn Chowder**  
Cup 5 / Bowl 10 (comes in bread bowl)

**Soup Du Jour**  
Cup/Bowl Market Price

## Salads

**Strawberry and Beet Salad (GF) 9**  
Spring mix lettuce, goat cheese, carrots, strawberries, diced roasted rainbow beets  
and a sweet lemon tarragon vinaigrette dressing  
Add Shrimp 7 ~ Add Salmon 8 ~ Add Chicken 5

**Chef Salad 9**  
Romaine lettuce, cherry tomatoes, cucumbers, boiled eggs, pickled red onions,  
grilled chicken, smoked pancetta, herb croutons, cheddar cheese and  
chipotle ranch dressing

**Shredded Spring Salad (GF) 9**  
Shredded purple cabbage, carrots and kale, chick peas,  
white corn and grapes with a cranberry vinaigrette dressing  
Add Shrimp 7 ~ Add Salmon 8 ~ Add Chicken 5

# DINNER MENU

## Entrees

### **Airline Chicken Breast** (GF) 25

Jerk airline chicken breast, coconut jasmine rice, grilled pineapple, mango and avocado salsa and sautéed broccolini

### **Linguine and Clams** 25

Black garlic, shallots, mixed herbs, white wine, lemon juice, smoked pancetta, confit tomatoes served with fried bread crumbles

GF pasta available

### **Tennessee Grass Fed Filet Mignon** 31

Cherry jubilee gastrique, mint pesto potato gnocchi and roasted cauliflower caulilini florets

### **Bacon Wrapped Salmon** 28

Served over sautéed kale with garlic chips, sweated sweet onions and herb fried bread. Topped with a fried poached egg and served with creamy risotto

### **Aloo Gobi Masala** 17 (GF) (V)

Curried cauliflower and Yukon potatoes in a Masala sauce  
(Indian Inspired Vegetarian Plate)