

WOLF LAUREL

Appetizers

Jerk Chicken Wingettes 10

Served with a honey lime mango dipping sauce
and sprinkled with tri colored diced peppers

Tennessee Grass Fed Beef Tartare 12

Topped with a salt cured egg yolk and served with sliced crustinis

Soups

Beer Braised Beef Stew

Cup 5 / Bowl 10

Soup Du Jour

Cup/Bowl Market Price

Salads

Peach Salad (GF) 9

Bourbon grilled peaches, crispy pancetta and bleu cheese over arugula and
spring mix lettuce. Served with and a lemon and poppy seed dressing.

Add Shrimp 7 ~ Add Salmon 8 ~ Add Chicken 5

Citrus Spring Salad (GF) 9

A bed of Spring Mix lettuce topped with diced avocado, oranges,
fennel, grapefruit and pickled red onions.

Drizzled with house made honey white balsamic dressing.

Add Shrimp 7 ~ Add Salmon 8 ~ Add Chicken 5

Kale Slaw Salad (GF) 9

Shredded kale, carrots, red cabbage and romaine topped with
Strawberries, goat cheese and toasted sesame seeds with a citrus ginger dressing

Add Shrimp 7 ~ Add Salmon 8 ~ Add Chicken 5

DINNER MENU

Entrees

Tennessee Grass Fed Beef Wellington 30

Topped with a pearl onion and honey whole grain mustard cream sauce.
Served with rosemary and truffle au gratin potatoes and herb roasted carrots.
Topped with shredded tobacco onions

Shrimp Carbonara Florentine 26

Spaghetti, diced onions, bacon lardons and sautéed spinach topped with shrimp
and sweet sundried tomatoes in a creamy parmesan sauce
GF pasta available

Chicken Cordon Bleu 28

Panko breaded chicken stuffed with pancetta and smoked Gouda
with an herb veloute sauce. Served with stone ground grit cakes, sautéed asparagus
and Maitaki mushrooms

Seared Sea Scallops 31

Served with lemon asparagus risotto, purple roasted sweet potatoes
and topped with pickled beet strings

Portabello Paprikash 17

Served with spaetzle
(Hungarian Inspired Vegetarian Dish)