

WOLF LAUREL DINNER MENU

Salads

Southern Caesar 9

Romaine, House Made Croutons, Asiago, Citrus-Garlic Dressing, Lemon

Iceberg Wedge (GF) 10

Iceberg, Tommy Toe, Caramelized Onion, Applewood Smoked Bacon, Aged Blue Cheese, Blue Cheese Dressing

Old School Cobb (GF) 13

Salad Greens, Tommy Toe, Candied Bacon, Citrus Chicken, Egg, Avocado, Blue Cheese

Sandwiches

Wolf Laurel Burger 10

Hickory Nut Gap Beef, Lettuce, Tomato, Pickles, Fries

Our Rueben 10

Molasses Cured Corned Beef, Clubhouse Kraut, Swiss, Sophia's Dressing, Rye Bread, Chips

Big Plates

Brasstown Ribeye (GF) 29

12 oz. American Heritage Ribeye served with Mashed Potatoes and Asparagus

Palmetto Poussin (GF) 22

Pan Simmered Young Poultry with Baby Carrots on Rissotto

Veal Osso Bucco 29

Burgundy Braised Veal Shank with Creamy Risotto, with Grilled Citrus Asparagus

Almond Crusted Trout (GF) 14

Roast Yukon Mashed Potatoes and Asparagus