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## SMALL PLATES

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### TAPAS

#### **COCONUT SHRIMP \$8**

With Sweet Thai Chili Sauce

#### **CHORIZO & MANCHEGO EMPANADAS \$8**

With Cilantro Lime Sauce

#### **FERNBANK LOBSTER ROLLS \$8**

Lobster Salad in Potato Slider Buns

#### **FRIED ARTICHOKE (V) \$7**

With Lemon Parmesan Aioli

#### **CRAB CAKES \$8**

With Cajun Remoulade

#### **SAUSAGE & CHEESE STUFFED MUSHROOMS \$8**

With Garlic Chive Sauce

### SALADS

#### **GREEK SALAD (V) \$7**

Chopped Romaine Tossed in Feta Vinaigrette with Cucumbers, Tomatoes, Banana Peppers, Red Onions, and Feta

#### **CHICKEN CAESAR \$7**

Romaine Tossed in Caesar dressing with Parmesan Cheese, Croutons, and Marinated Sous Vide Grilled Chicken

### SHAREABLES

#### **FERNBANK PLATTER \$20**

Fried Artichokes with Lemon Parmesan Aioli, Lobster Rolls, Black & Tan Onion Rings with Horseradish Bistro Sauce

#### **LOADED CHICKEN NACHOS \$14**

Braised Latin Chicken, Black Beans, Creamy Cheese Dip, Fresh Pico De Gallo, Jalapenos, and Avocado

#### **HUMMUS SAMPLER \$12**

Roasted Garlic, Cumin & Black Bean, Roasted Red Pepper & Feta Flavors. Served with Baby Carrots, Celery, and Fresh Baked Pita drizzled with Roasted Garlic Olive Oil

### FLATBREADS

#### **GOAT CHEESE & ROASTED VEGETABLE FLATBREAD (V) \$12**

Creamy Goat Cheese Base Topped with Oven Roasted Portobello Mushrooms, Zucchini, Tomatoes, Orange, Yellow, and Red Bell Peppers. Finished with Parsley and Chives

#### **ITALIAN FLATBREAD \$12**

Prosciutto, Ham, Pepperoni, and Italian Sausage on a Roasted Marinara Base, Smothered in a Blend of Mozzarella, Parmesan, and Provolone Cheeses. Finished with Green Bell Peppers and Fresh Herbs

#### **GRILLED CHICKEN PESTO FLATBREAD \$12**

Marinated Grilled Chicken on a Pesto and Roasted Garlic Base, Topped with Mozzarella cheese and Sundried Tomatoes

### DESSERT

#### **ASSORTED MACAROONS & CHOCOLATE TRUFFLES (V) \$6**

With Fresh Whipped Cream