

North Georgia Legend of the Great Turtle

During a great flood several thousand years ago, there was a tremendous turtle swimming through the waters. Many Cherokee Native Americans weathered the storm by riding on the turtle's back. As the waters began to recede, the giant turtle came to rest on Brasstown Bald Mountain beginning the Cherokee heritage in the North Georgia Mountains. This land became very sacred to them. The 500 acre site on which Brasstown Valley Resort is built was the homeland of many Cherokees.

Thus, the beginning of the "Turtle" at Brasstown Valley Resort.

Appetizers

Maryland Blue Crab Cakes \$11

Served with our House made Remoulade

Southern Fried Green Tomatoes \$9

House Made Pimento Cheese

Flash Fried Calamari \$11

*Marinated Overnight, Hand Breaded with Herbs, Flash Fried
Served with Lemon Garlic Aioli*

Smoked Salmon Dip \$10

*A Creamy Blend of our House Smoked Salmon, Herbs and Mascarpone Cheese
Served with Lahvosh Flatbread*

Salad Bar

*Select from our Fresh Vegetable display and compose your own custom creation.
Offerings include Organic Spring Leaf Lettuces, Baby Spinach and Caesar Salad
options. We also provide an array of accompaniments and House made Dressings*

With your Entrée or Pasta \$5

As Entrée \$12

Soup Du Jour

Chef's Creation of the Day \$4

Pastas

Substitute with Gluten free Pasta for \$3

Chicken Alfredo \$17

*Roasted Chicken, fresh Broccoli, Penne Pasta,
Tossed in Traditional Alfredo Cream*

Shrimp and Scallop Tortellini \$23

*Cheese Filled Tortellini and Sautéed Shrimp and Jumbo Scallops
Tossed in a Rich Tomato Sauce Spiked with Local Moonshine*

Wild Mushroom Linguini \$17

*Fresh Mushrooms, Caramelized Shallots, Tomatoes and Spinach
Tossed with Butter and Crushed Tomatoes served over Linguini*

Farm to Table Offerings

Pan Roasted Mountain Trout ~ Andrews, NC
Pan Roasted Trout, with Toasted Pecans and Bourbon Apple Butter
\$21
Pork Chop ~ Buckhead, GA
14oz Double Cut Pork Chop with Green Tomato Relish
\$26

Brasstown Favorites

Served with fresh Vegetables of the Day

Maple and Dijon glazed Atlantic Salmon \$23
Broiled Salmon with Maple and Dijon
Finished with fresh Herbs

Bacon Wrapped Jumbo Sea Scallops \$26
Jumbo Scallops wrapped with Applewood Smoked Bacon
Finished with a Fresh Chimichurri

Chipotle Chicken \$19
Tender Cutlet Marinated and Grilled
Served with Honey Garlic Aioli

Maple Leaf Farms Duck Breast \$22
Pan Roasted 7oz Duck Breast with a Cranberry and Red Wine Reduction

Shrimp and Grits \$22
Sautéed Shrimp with locally ground Logan Turnpike Cheese Grits (Blairsville GA)

Certified Angus Beef Filet \$32
6oz cut Flanked with Cabernet Reduction

Texas Stockyard Cut Ribeye \$27
12oz cut Finished with our Vidalia Onion Jam

New York Strip Au Poivre \$25
Cracked Pepper Rubbed 14oz New York Strip Steak Pan Roasted and Finished with Brandy

Side Offerings

Locally Milled Southern Cheese Grits
Wild Rice ~ Baked Potato
Creamy Mashed New Potatoes
Steamed Broccoli