

Dinner at Wilder

Starters

Marinated Olives & Preserved Trout

Georgia Olive Oil Preserved Ruby Trout – Garlic Confit

Citrus Marinated Castelvetrano Olives – Lavash

Buttermilk Fried Quail

'Street Corn' Custard – Farm Cheese – Cilantro Oil – Cured Serrano

Smoked Pork Belly

Barbeque Sea Island Peas – Pickled Corn – Alabama Barbeque

Smoky Garlic Mussels

Benton's Bacon – Apple Cider – Garlic – Sourdough

Second Course

Roasted Root Vegetable Salad

Cherokee Red Lettuce – Goat Cheese – Smoked Pecans – Honey White Balsamic

Sweet Potato Bisque

Pear Cider Reduction – Sorghum Oatmeal Crisp

Manchego & Apple Salad

Aged Country Ham – Granny Smith Apples – Garden Greens

Shaved Manchego – Preserved Peach Vinaigrette

Beet 'Carpaccio'

Vidalia Onions – Juniper Honey – Mustard Seed – Fennel Pollen

Entrées

Roasted Springer Mountain Chicken

Lake View Farms Polenta – Charred Brussels – Crispy Chicken Skin – Mushroom XO

Painted Hills New York Strip

Creamed Potatoes – Wilted Kale – Beef Stock Reduction

Spice Rubbed Rack of Lamb

Honey Nut Squash – Labneh – Smoked Beet Jus

Blackened Gulf Red Snapper

Country Fried Rice – Collard Greens – Crawfish Butter

Seared Maitake Mushrooms

Brined Butter Beans – Escarole – Aged Sherry Vinegar

Breakfast

Avocado Toast

Tellico Grains Sourdough – Fresh Avocado Salad – Garden Greens

Add Any-Style Farm Egg

Wilder Omelet

French-Rolled Three Egg Omelet – Sweetwater Valley Buttermilk Cheddar – Smoked Tomato Relish

Stone Ground Oats

Slow Cooked Stone Cut Oats – Apple Butter – Spiced Walnuts

Sweet Potato Hash

Farrow – Autumn Greens – Dried Cherries – Smoked Pecans – Buttermilk Cream

Topped with a Fried Farm Egg

Gardens Greens Salad

Crisp Veggies – Fresh Herbs – Honey White Balsamic – Sunny Side Farm Egg

Cruze Farm Buttermilk Pancakes

Griddled Pancakes – Whipped Butter – Fresh Citrus – Clover Honey

Choice of Windy Hill Sausage or Bacon

Hunter's Breakfast

Your Choice:

2 Eggs Any Style

Smashed Potato or Grits

Father's Bacon, Windy Hill Sausage or Country Ham

Sourdough Toast or Buttermilk Biscuit

Preserves or Gravy

Sides

Breakfast Potatoes

Breakfast Sweet Potatoes

Geechie Boy/Anson Mills Grits

Biscuit & Gravy

Fresh Fruit

Yogurt & Granola

Lunch

Starters

Watch House Salad

Garden Greens – Fresh & Pickled Vegetables – Herbs – Honey White Balsamic Vinaigrette

Mushroom Consommé

Juniper Scented Mushroom Broth – Roasted Mushrooms & Leeks – Aged Sherry

Roasted Cauliflower Salad

Preserved Pears – Escarole – Lemon Garlic Vinaigrette

Add to any Starter:

Roasted Chicken, Preserved Trout, Grilled Flank Steak

Mains

Country Ham Flat

Pickled Onions – Stone Ground Mustard – Goat Cheese – Tomato Vinaigrette

Sweet Potato Flat

Duck Confit – Roasted Apples – Farm Cheese – Cardamon Black Pepper Praline

Three Grain Salad Bowl

Sorghum, Millet, & Farrow – Garden Greens – Giardiniera

Dried Peaches – Smoked Pecans – Georgia Olive Oil

Wilder Fried Chicken Sandwich

Garden Greens – Cucumber Pickles – Wilder Sauce

Windy Hill Smash Burger

Two Grass-Fed Beef Patties – Red Dragon Cheddar – Pickled Onions and Cucumbers

We recommend it with Mayonnaise

Grilled Red Snapper Tacos

Sofrito – Pickled Slaw – Fresh Tortillas

Served with Sea Island Red Peas and Rice

Sides

House Salad

Hand Cut French Fries

Sea Island Red Peas and Rice

Fresh Fruit

Cocktail Hour Snacks

Tasso Ham & Pimento Cheese Fritters

Served with a Sweet Mustard Sauce

Wilder Empanadas

Duck Confit – Farm Cheese – Pickled Onions

Served with Windy Hill Sofrito

Windy Hill Chips & Dip

Crispy House-made 'Pringles' – Trout Dip

Venison Jerky

Served Hot with Giardiniera & Smoky Rice

Cheese & Charcuterie

Chef's Selection of Fine Cheeses & Cured Meats From Our Farm & Our Local Community

Served with Fresh Crackers, Grain Mustard, Preserves, & Honey