



FIRSTS

- French Onion Soup** 17
Slow Cooked Onions, Gruyere, Toast
- Peach Gazpacho** **VEG** 16
Peach & Sweet Pepper Salsa, Lime, Cilantro
- Beef Tallow Tater Tots** **GF** 29
Creme Fraiche, Chives, Kaluga Caviar
- Tempura Softshell Crab** 26
Michigan Asparagus, Lemon Aioli

MAINS

- Chicken Schnitzel** 29
Spinach Spaetzle, Spinach, Lemon Caper Parsley
- Pan Roasted Ora King Salmon** **GF** 37
*Chimichurri, Grilled Asparagus, Fingerling Potato
Vidalia Spring Onion*
- The TC Cheese Burger** 34
*Lettuce, Pickle, Caramelized Onion Aioli, American
Ketchup, Freshly Ground Chatel Farms Beef*
- Smoked Shortrib Reuben** 34
*Pastrami Spice, Saurkraut, Thousand Island
Rye Bread, Gruyere*
- Softshell Crab Sandwich** 34
Fennel, Romaine, Tempura Crab, Lemon Aioli
- Seared Yellowfin Tuna** **GF** 36
*Sugar Snap Peas, Mushroom Hoisin
Scallion, Citrus Condiment, Sesame Wild Rice*
- Roasted Artichokes** **GF** 26
*Artichoke Aioli, Citrus Olives, Globe Artichoke
Tucker Farms Carrots, Orange, Fennel*
- Croque Madame** 29
*Gruyere, White Sourdough, Dijon, Mornay
Rosemary Ham, Sunny Farm Egg
Arugula & Fennel Salad*
- Pan Roasted Australian Wagyu Striploin** **GF** 52
Balsamic Grilled Red Onion, Chimichurri

GREENS

- Vonnie's Sprouts** **GF VEG** 17
*Pea & Sunflower Sprouts, Toasted Sunflower Seeds
Buttermilk Ricotta, Green Garlic, Parmesan*
- Garden Salad** **VEG** 17
*Local Baby Lettuces, Carrots, Radish, Fennel
Red Wine Herb Vinaigrette, Baguette Croutons*
- Peach & Arugula Salad** **VEG** 17
*Georgia Peaches, Macadamia, Jersey Girl
Peach Vinaigrette, Baguette Croutons, Basil*
- ADD:** *Ora King Salmon* 20
Roasted Green Circle Chicken 20

SIDES

- House French Fries** 12
Ketchup, Miso Aioli
- Macaroni & Cheese** 16
Cheddar Cheese Curds, Garlic Herb Crust
- Pecan Grilled Maitake Mushrooms** **GF VEG** 16
Chimichurri
- Fingerling Sweet Potatoes** **GF VEG** 12
Feta, Cilantro, Garlic, Coconut Oil, Sumac
- Quiche** 14
Caramelized Onion, Gruyere

LOAVES

- Demi Baguette** 10
- Fresh Pastry Basket (2)** 12

GF
Gluten Free

VEG
Vegetarian

V
Vegan

Upon request, many dishes
can be made to accomodate.

THE CHASTAIN
Executive Chef - Christopher Grossman

No Outside Food or Beverages Permitted | All Extra TO GO Condiments Will Incur a Supplemental Charge
All dishes Modified for preference or dietary restrictions are considered final sale.
(We continue to stand behind all dishes as they are listed on the menu.)

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WINES BY THE GLASS



LUNCH DRINK



CAFÉ DRINK

COFFEE

BRASH

ESPRESSO	4
MACCHIATO	4.5
CORTADO	4.5
CAPPUCCINO	4.5
LATTE	5.5
MOCHA	6.5
COFFEE	3.5
LONG BLACK	4
AMERICANO	5

NOT COFFEE

ICED TEA	4
CHAI LATTE	6
MATCHA	6
HOT TEA	5
Mint • Chamomile • Earl Grey • Yuzu Peach Jasmine Green • English Breakfast	
Filtered Water	1
Lemonade	5
Matcha Lemonade	7
Natalie’s JUICE	5
Orange • Grapefruit • Tangerine	

COCKTAILS

Hangover Fix	15
TC Bloody Mary Mix, Lager, Lime, Worcestershire Horseradish	
French 75	18
Ford’s Gin, Lemon, Prosecco	
Improved Mimosa	16
Rockey’s Liquor, Orange Juice, Prosecco	
Espresso Martini	19
229 Vodka, Coffee Liqueur, Espresso	
Val d’Isère	19
El Jimador Blanco Tequila, Curacao, Blood Orange Lime, Rosemary Syrup, Salt	
The Ty Webb	18
Vodka, Lemon, Earl Grey Tea, Lavender	

ZERO PROOF

Babylonstoren Bitter Lekker	12
Orange Peel Garnish & Lightly Sparkling	
Cucumber Thyme Refresher	14
Coconut Water, Lime, Cucumber, Thyme	
N/Agroni	15
Ghia Aperitif, Martini & Rossi, Oddbird Rose	
Champagne Mocktail	15
Oddbird, Sugar, Bitters	
Oddbird	14/65
Sparkling Blanc de Blanc, Languedoc Fra. MV Sparkling Rosé, Syrah, Languedoc, Fra. MV	

BEER

SPARKLING	
Scarpetta, Prosecco, Veneto, Ita. ‘23	14/70
Pere Mata, Brut Rosé, Cava, Spain ‘22	16/80
Telmont, Brut, Champ., Fra.	29/145
Collet, Brut Rosé Champ., Fra.	29/145
Krug, Brut, Grande Cuvée Ed. 169, Champ., Fra.	90/450
WHITE	
Kettmeir, Pinot Grigio, Alto Adige, Ita. ‘22	15/75
Trefethen, Dry Riesling, Napa Valley, CA, ‘23	17/85
Sandy Cove, Sauv. Blanc, Marl., N. Zea. ‘23	15/75
Dom. Lesimple, Sauv. Blanc, Sancerre, Fra. ‘22	21/105
Sylvaine & Alain Normand, Bourgogne, Burg., Fra. ‘23	16/80
ZD Winery, Chardonnay, California, USA, ‘22	18/85
ROSÉ	
Fattoria Sardi, Sangiovese Blend, Tuscany, Ita. ‘22	16/75
Peyrassol, ‘Les Commandeurs,’ Fr. ‘24.	20/100
Love, Oregon, Pinot Noir, Willamette, OR. ‘23	18/85
RED	
Grosbois, Cabernet Franc, Chinon, Loire, Fra. ‘21	16/80
Christophe Lapierre, Gamay, Beaujolais, Fra. ‘21	16/75
Bouchard, P. Noir, Burgundy, Fra. ‘17	21/105
Hartford Court, Pinot Noir, Russian River, USA ‘22	28/140
Gio. Rosso, Barbera d’Alba, Alba, Piedmont, Ita. ‘22	15/70
Borgogno, Dolcetto, Alba, Piedmont, Ita. ‘21	16/75
Cain “Cuvée”, Merlot Blend, Napa, USA NV13	18/90
Damilano, Nebbiolo, Barolo, Piedmont, Ita. ‘20	26/125
AltoMoncayo, “Veraton”, Garnatcha, Borja, Spa. ‘21	25/125
Clos Du Val, Cabernet Sauvignon, Napa, USA ‘22	25/125
SWEET	
Kopke, 2002 Tawny, Oporto, Portugal	16
Niepoort, 30yr Tawny, Oporto, Portugal	35
Chateau St. Vincent, Sauternes, Bordeaux, Fr. ‘16	18
Liliac & Kracher, Ice Wine, Transilvania, RO. ‘23	18
Bruliam, Late Harvest Viognier, Sonoma, USA ‘22	18
xChateau d’Yquem, Sauternes, Bordeaux, Fr. ‘10	75/1oz
Chateau d’Yquem, Sauternes, Bordeaux, Fr. ‘14	70/1oz

Draft	
Round Trip Vicarious IPA	8
Gate City American Lager	8
BOTTLES & CANS	
Mericer Orchards Grumpy Granny Cider	8
Montucky Cold Snack Lager	8
Hanabi Lager Co. Hana Pilsner 500ml	36
Hanabi Lager Co. Helles 500ml	42
Back Home Sumac Gose	8
Sweetwater 420	8
New Realm Psychedelic Rabbit IPA	8
Gate City Terminus Porter	8
Athletic Brewing Run Wild IPA N-A	8
Athletic Brewing Mexican Lager N-A	8

Be prepared to show I.D.
- No alcoholic beverages will be served to patrons under 21

PLEASE DRINK RESPONSIBLY. NO ALCOHOLIC BEVERAGES ARE ALLOWED OFF PROPERTY AT ANY TIME AND MUST BE CONSUMED WITHIN THE DESIGNATED AREAS.



LUNCH

AFTER LUNCH DRINK

BRASH

ESPRESSO	4
COFFEE	3.5
CORTADO	4.5
CAPPUCINO	4.5
LATTE	5.5
MACCHIATO	4.5

HOT TEA 5

Mint • Chamomile • Earl Grey
Jasmine Green • English Breakfast
Yuzu Peach

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THE CHASTAIN

LUNCH

DESSERT

Fruits Of The Forest Cake 13

*Pecan Sponge Cake, Berry Compote
Dulce de Leche, Whipped Cream*

Double Chocolate Brownie 14

*Chocolate Whipped Ganache, Pecan Caramel
Vanilla Bean Ice Cream*

Lemon Blueberry Meringue Tart 13

Georgia Blueberries, Pâte Sucrée, Lemon Curd

Pastry Chef - Christian Castillo

Executive Chef - Christopher Grossman

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