FIRST

Double Fermented House Sourdough
Salted Cultured Butter Sm 7 Lg 14

French Onion Soup *17*
Slow Cooked Onions, Gruyere, Toast

Strawberry Gazpacho **VEG** *16*
Lime, Cilantro

Tempura Softshell Crab *28*
Washington Asparagus, Lemon Aioli

Beef Tallow Tater Tots **GF** *30*
Creme Fraiche, Chives, Ossetra Caviar

Yellowfin Tuna Tartare *20*
Black Garlic, Scallion Sesame Salad
Yuzu Kosho, Sesame Puffed Rice

Lobster Socarrat *16*
Miso Aioli, XO, Fines Herbs

MAIN

Crown Roasted Green Circle Chicken *42*
Ricotta Gnudi, Morel Mushroom, Green Garlic
English Pea, Vidalia Spring Onion Veloute

Olive Oil Poached Halibut **GF** *49*
Artichoke Aioli, Citrus Olives, Baby Artichokes
Fennel, Tucker Farms Carrots, Orange

Smoked Pork Chop *40*
Sweet Pepper Braised Beans
Creamer Pea Hummus, Crispy Onions

Ora King Salmon **GF** *48*
Spring Onion Puree, Garlic Braised swiss Chard
Dill, Roe, Crispy Potatoes

Roasted Rack of Border Springs Lamb *65*
Black Garlic Romesco, Fava Beans, Polenta Cake
Merguez Crepinette, Grilled Scallion

The TC Cheese Burger *34*
Lettuce, Pickle, Caramelized Onion Aioli, American
Ketchup, Freshly Ground Chatel Farms Beef

A LA C

Prime Dry Age Ribeye **GF** *125*

8oz Australian Wagyu New York Strip **GF** *90*

Whole Roasted Green Circle Chicken **GF** *75*

GREEN

Vonnie's Sprouts **GF VEG** *17*
Pea & Sunflower Sprouts, Sunflower Seeds
Buttermilk Ricotta, Dill Aioli, Parmigiano Reggiano

Strawberry & Endive Salad **VEG** *18*
Georgia Berries, Macadamia, Jersey Girl
White Balsamic Vinaigrette, Baguette Croutons
Rhubarb

PASTA

Roasted Mushroom Campanelle **VEG** *20/40*
Roasted Garlic & Mushroom Broth
Garlic Bread Crumbs

English Pea Agnolotti *22/44*
Morel Mushrooms, Mushroom Tapenade
English Peas , Green Garlic, Asparagus, Pancetta

SIDE

House French Fries *12*
Ketchup, Dijonnaise

Macaroni & Cheese **VEG** *17*
Cheddar Cheese Curds, Garlic Herb Crumbs
House Made Penne

Fingerling Sweet Potatoes **GF VEG** *12*
Feta, Cilantro, Garlic, Coconut Oil, Sumac

Pecan Grilled Maitake Mushrooms **GF VEG** *16*
Chimichurri

Michigan Asparagus **VEG** *17*
Fried "New Layer Egg", Bearnaise

TASTING MENU

(limited availability)

Six-Course Spring *175*

Wine Pairings *90*

the Garden

GF *Gluten Free* **VEG** *Vegetarian* **V** *Vegan*

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*

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*

SPIRITS

BOURBON, RYE, & SCOTCH

CASTLE & KEY SMALL BATCH	*18*
MICHTERS SMALL BATCH	*19*
WHISTLEPIG RYE	*34*
WOODFORD RYE	*16*
ARDBEG "ISLAY"	*28*
DALMORE 12YR	*24*

LOUIS XIII de REMY MARTIN:

Half Ounce	*120*
One Ounce	*240*
Two Ounce	*480*

COCKTAILS

Rosemary Old Fashioned *22*
Rosemary Infused Bourbon, Garden Rosemary
Benedictine, Honey

Local, Honey *18*
Murrell's Row Tulsi Gin, Lemon
Salted Local Honey Next Door

Val d'Isère *19*
El Jimador Blanco Tequila, Curacao, Blood Orange
Lime, Rosemary Syrup, Salt

Adonis #2 *18*
Castle & Key Gin, Hibiscus, Curacao, Elderflower
Lemon, Agave

Sun & Soil *18*
J.M. Rhum Agricole Blanc, Pineapple Rum, Suze
Lime, Peach Tea Syrup

The Lexington Smash *20*
Buffalo Trace Bourbon, Lemon, Basil, Strawberry

Fennel Sour *19*
Vodka, Fontbonne, Garden Fennel Syrup, Lime
Absinthe

ZERO PROOF

40 Love *14*
Coconut Water, Lemon, Basil, Strawberry
Black Pepper

Chaperone Spritz *16*
Ghia Aperitif, Tangerine, Grapefruit, Oddbird

Elevator Music *15*
Amethyst Botanical, Cucumber, Jalapeno, Lemon
Simple

Oddbird *14/65*
Sparkling Blanc de Blanc, Languedoc Fra. MV
Sparkling Rosé, Syrah, Languedoc, Fra. MV

BEER

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*

Please ask our Team Members to provide our full selection of Spirits

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

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

DESSERT

Chocolate Basque Cheesecake *16*
Blood Orange Curd, Balsamic
Cacao Nib Ice cream

Blueberry Jasmine *15*
Jasmin Tea Mousse, Pistachio Sponge Cake
Bluberry Compote, Candied Pistachios

Riesling Sabayon with Strawberries *14*
Local Strawberries, Lemon Balm
Yuzu Sorbet, Marcona Almonds

TC Chocolate Chip Cookie *14*
Black Lava Sea Salt, Vanilla Bean Ice Cream

Sorbets **GF VEG V** *10*
Daily Selection

Pastry Chef - Christian Castillo

Executive Chef - Christopher Grossman

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AFTER DINNER DRINK

TC Espresso Martini *19*
Bare Bone Vodka, TC Coffee Liqueur, Espresso

TC Amaro *13*
Signature blend of Amari

SWEET

Kopke, 20yr Tawny, Oporto, Portugal	*16*
Niepoort, 30yr Tawny, Oporto, Portugal	*35*
Cha. St. Vincent, Sauternes, Bord., Fra '16	*18*
Liliac & Kracher, Ice Wine, Transylvania, RO.	*18*
Royal Tokaji Aszú, 5 Puttonyos, Hungary, '17	*28*
Chateau d'Yquem, Sauternes, Bordeaux, Fr, 10'	*75*

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

LITTLE ONES THE CHASTAIN

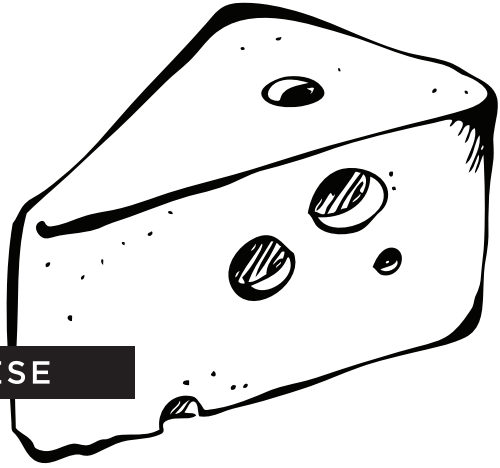
Garlic Bread Grilled Cheese *14*
French Fries, Garlic, American Cheese

Chicken Nuggets *14*
French Fries

Mac N' Chee *12*
Egg Pasta, Bread Crumbs

Crudite *8*
Carrots, Celery, Cucumber
Buttermilk Ranch

Cheese Burger *17*
French Fries
Ketchup, Pickle



CHEESE

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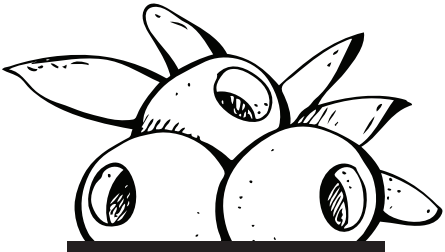
COLOR ME!



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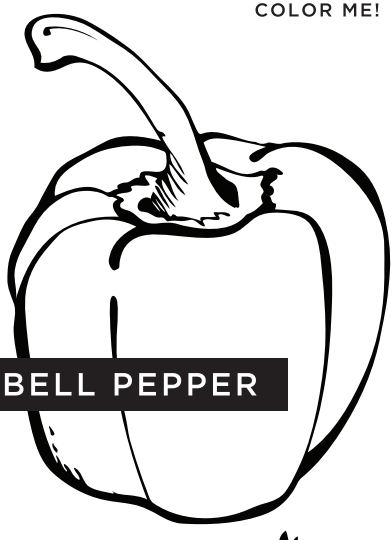

BELL PEPPER

TOMATO

SHRIMP

GARLIC