Wolf Laurel

**Appetizers**

**Cheeseburger Croquettes** 9

Served with house made dressing

**Pimento Cheese Deviled Eggs** 8

**Soups**

**Potato, Ham and White Corn Chowder**

Cup 5 / Bowl 10 (comes in bread bowl)

**Soup Du Jour**

Cup/Bowl Market Price

**Salads**

**Strawberry and Beet Salad** (GF) 9

Spring mix lettuce, goat cheese, carrots, strawberries, diced roasted rainbow beets

and a sweet lemon tarragon vinaigrette dressing

Add Shrimp 7 ~ Add Salmon 8 ~ Add Chicken 5

**Chef Salad** 9

Romaine lettuce, cherry tomatoes, cucumbers, boiled eggs, pickled red onions,

grilled chicken, smoked pancetta, herb croutons, cheddar cheese and

chipotle ranch dressing

**Shredded Spring Salad** (GF) 9

Shredded purple cabbage, carrots and kale, chick peas,

white corn and grapes with a cranberry vinaigrette dressing

Add Shrimp 7 ~ Add Salmon 8 ~ Add Chicken 5

Dinner Menu

**Entrees**

**Airline Chicken Breast** (GF) 25

Jerk airline chicken breast, coconut jasmine rice, grilled pineapple, mango and

avocado salsa and sautéed broccolini

**Linguine and Clams** 25

Black garlic, shallots, mixed herbs, white wine, lemon juice,

smoked pancetta, confit tomatoes served with fried bread crumbles

GF pasta available

**Tennessee Grass Fed Filet Mignon** 31

Cherry jubilee gastrique, mint pesto potato gnocchi and

roasted cauliflower caulilini florets

**Bacon Wrapped Salmon** 28

Served over sautéed kale with garlic chips, sweated sweet onions

and herb fried bread. Topped with a fried poached egg and

served with creamy risotto

**Aloo Gobi Masala**  17 (GF) (V)

Curried cauliflower and Yukon potatoes in a Masala sauce

(Indian Inspired Vegetarian Plate)