

CARTER'S

LOCALLY INSPIRED

**ME
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SHAREABLES

HEIRLOOM CARROTS 9

Charred and Glazed Carrots with
Nutmeg Butter, Smoked Honey

SMOKED WINGS 12

Springer Mountain Farm Wings,
Sriracha-Honey Glaze, Ranch
Veggie Salad

PORK BELLY BAO BUNS 14

Seared Heritage Pork, Sour Cherry
Glaze, Rice Flour Bun, Cilantro

MILK AND HONEY 10

Whipped Local Goat Cheese, Lavender
Honey, Cracked Black Pepper and Sea
Salt, Grilled Tuscan Bread

CRISPY BRUSSEL SPROUTS 10

Crispy Brussel Sprouts, Pomegranate-
Maple Glaze, Chives

SIMPLY EDAMAME 7

Sea Salt

DEVILED EGGS 8

Whipped Yolk, Candy Bacon, Truffle
Caviar, Chives

PIMENTO CHEESE 9

Smoked Gouda Pimento Cheese,
Lavash Cracker

ARTISAN CHEESE BOARD 18

Assorted Local Cheese, Honey and
Fruit, Lavash Cracker

Add 3oz Wine Flight 22

3 Selections of Wine to be paired with
our assorted cheese board

SALADS & SOUP

*Add Chicken \$6, Pork Belly \$6, Shrimp \$7, Steak * \$9
Dressing: Ranch, Hazelnut Vinaigrette, Blue Cheese,
Honey Mustard, Caesar, Citrus Vinaigrette*

SOUP OF THE SEASON 10

FALL SALAD 12

Petite Greens, Butternut Squash, Dried
Cranberries, Ricotta Salada, Hazelnut
Vinaigrette

UNION STATION CAESAR 15

Baby Romaine, Sourdough Croutons,
Shaved Parmesan Cheese, Marinated
Tomatoes, Cured Yolk, Creamy Caesar

COUNTRY COBB 16

Baby Gem Lettuces, Charred Corn,
Smoked Chicken, Avocado, Bacon,
Cherry Tomatoes, Moody Blue
Cheese, Cured Egg Yolk

Ask your server for Gluten Free Menu options

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness

CARTER'S**LUNCH****ME
NU****PLATES****NASHVILLE HOT CHICKEN 16**

Springer Mountain Farms Chicken, Hot Oil, Smoked Honey, House Made Pickles, Toasted Brioche With Choice of Side

TURKEY CLUB 16

Roasted Turkey, Heirloom Tomato, Bibb Lettuce, Candied Bacon, Roasted Garlic Aioli, Local Tuscan Bread With Choice of Side

**BLACK HAWK FARMS
CHEESEBURGER* 15***COOKED WELL - MEDIUM WELL*
Black Hawk Beef Double Patty, American Cheese, Bibb Lettuce, Heirloom Tomato, Union Burger Sauce, Toasted Brioche With Choice of SideADD GIFFORDS BACON, AVOCADO 1.25
OR FRIED EGG***GARDEN PLATE 23**

White Bean Puree, Charred Heirloom Carrots, Wilted Rainbow Chard, Roasted Tomatoes, Truffle Oil

SIDES**FRENCH FRIES 6****SWEET POTATO FRIES 6****TRUFFLE FRIES 7****MIXED GREEN SALAD 7****SEASONAL VEGGIES 7****SHRIMP & GRITS 21**

Gulf Shrimp, Chorizo, Peppers, Mushrooms, Onions, Bacon, White Wine Butter Sauce, Chives, Weisenberger Cheddar Grits

OSSO BUCCO 28

Duroc Pork Osso Bucco, Braised White Beans, Tomato Jam, Crispy Collards, Pork Jus

**SPRINGER MOUNTAIN
ROASTED CHICKEN 26**

Chicken Breast, Potato Gnocchi, Wild Mushrooms, Wilted Mustard Greens, Sage Jus

DUCK CONFIT 26

Duck Confit, Butternut Squash Puree, Shaved Brussels, Sour Cherry Glaze

SEARED SCALLOPS* 34

Seared Scallops, Parsnip Puree, Rainbow Chard, Crushed Hazelnut, Maple- Brown Butter Vin

STEAK FRITES* 26

10oz Bistro Filet, Compound Butter, Hand-Cut French Fries

SWEETS*Split Plate Charge \$3***SEASONAL COBBLER 9**

Apple Cobbler, Brown Butter Crumble, Vanilla bean Ice Cream

TOFFEE PUDDING 8

Sticky Toffee Pudding, Rum Caramel, Crème Fraiche

**BOURBON BROWNIE
SUNDAE 10**

Fudge, Whipped Cream, Vanilla-Bean Ice Cream, Salted Caramel, Luxardo Cherry

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CARTER'S

DINNER

5PM-CLOSE

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PLATES

SHRIMP & GRITS	21	OSSO BUCCO	28
Gulf Shrimp, Chorizo, Peppers, Mushrooms, Onions, Bacon, White Wine Butter Sauce, Chives, Weisenberger Cheddar Grits		Berkshire Pork Osso Bucco, Braised White Beans, Tomato Jam, Crispy Collards, Pork Jus	
SEARED SCALLOPS*	34	SPRINGER MOUNTAIN ROASTED CHICKEN	26
Seared Scallops, Parsnip Puree, Rainbow Chard, Crushed Hazelnut, Maple- Brown Butter Vinaigrette , Crispy Parsnips		Chicken Breast, Potato Gnocchi, Wild Mushrooms, Wilted Mustard Greens, Sage Jus	
GARDEN PLATE	23	DUCK CONFIT	26
White Bean Puree, Charred Heirloom Carrots, Wilted Rainbow Chard, Roasted Tomatoes, Truffle Oil		Duck Confit, Butternut Squash Puree, Shaved Brussels, Sour Cherry Glaze	

SIDES

MIXED GREEN SALAD	7	STEAK FRITES*	26
SEASONAL VEGGIES	7	10oz Bistro Filet, Compound Butter, Hand-Cut French Fries	
FRENCH FRIES	6		
SWEET POTATO FRIES	6		
TRUFFLE FRIES	7		

Split Plate Charge \$3

SWEETS

SEASONAL COBBLER	9	BOURBON BROWNIE SUNDAE	10
Apple Cobbler, Brown Butter Crumble, Vanilla bean Ice Cream		Fudge, Whipped Cream, Vanilla-Bean Ice Cream, Salted Caramel, Luxardo Cherry	
AFFOGATO	9	TOFFEE PUDDING	8
Stay Golden Espresso Poured Over Vanilla or Chocolate Ice Cream <i>Add a shot Whisper Creek Tennessee Whiskey Cream (+4)</i>		Sticky Toffee Pudding, Rum Caramel, Crème Fraiche	

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