

STARTERS / SHAREABLES

Soup of the Week

Offering seasonal fresh selections your server will guide you to today's selection.

Cup - 3 Bowl - 5

Sushi Napoleon

Spicy Ahi poke, fried wontons, smoked salmon, Ahi sashimi rose, with a sweet wasabi aioli.

17

Local Cheese Board

Sequatchie Cove cheeses, pickled vegetables, cured meats, local honey and seasonal jam.

15

Seafood Mix

Fried jumbo shrimp (5), mini crab biscuits(3), smoke salmon fritters (4). LMC cocktail sauce, tarter sauce and mango remoulade.

22

Grouper Short Stack

Pan seared grouper layered with house made short stacks, roasted vegetables and cajun lemon creme fraiche.

12

Ahi Tuna Poke Bowl

Ahi tuna, forbidden rice, cucumber noodles, watermelon radish, edamame, sweet onion, crab ceviche, citrus ponzu, wasabi avocado cream.

15

Flat Bread Pizza

Grilled Naan bread topped with pesto, chicken, goat cheese, asparagus, roasted peppers and asiago cheese.

12

SALADS

Build Your Own Salad

Full - 9.00 Half - 7.00 Lettuce Options

Romaine, Mixed Greens, Spinach

Cheese Options

Blue Cheese, Feta, Parmesan, Cheddar, Goat Cheese (add 1.00)

Additional Toppings:

Bacon, Olives, Tomatoes, Cucumbers, Croutons, Strawberries, Blueberries, Almonds, Pecans, Egg, Pumpkin Seeds, Carrots, Craisins, Black Beans, Avocado, Mushrooms, Radishes, Red Onion, Onion Straws.

Salads over 8 items will have an additional charge of 4.00

Choice of Dressing: Buttermilk Ranch, House Caesar, Blue Cheese, Balsamic, Maple Vinaigrette, Lemon Vinaigrette.

Add to any salad: grilled chicken 7, grilled or fried shrimp 6, salmon 8, Ahi Tuna 8

Caesar Salad

Romaine hearts, herb croutons, our house dressing, anchovie parmesan twist Full 8 Half 6

Fairyland Mixed Green

Craisins, radish, candied pecans, pickled golden beets and goat cheese crisp, with balsamic vinaigrette

Full 9 half 7

Warm Bacon, Mushroom & Spinach

Bacon, mushrooms, candied beets, charred oranges, goat cheese, and pecans, topped with maple vinaigrette. Full 9 Half 7

Local Burrata Salad

Ricotta stuffed mozzarella paired with roasted beets, pesto, arugula, fennel and topped with a lemon vinaigrette. Full size only

14

FROM THE SEA

Grilled Salmon

Topped with a black bean Hunan sauce. Served with wasabi whipped potatoes and roasted vegetables.

22



Seared Scallops

Curry dusted with celery root cauliflower puree. Served with sauteed bok choy and shiitake mushrooms.

24



Panko Crusted Flounder

Pimento cheese grits, bacon-balsamic collard greens, tartar sauce.

16

FROM THE LAND

All items from the land come with your choice of two sides.

London Broil

Slow cooked London Broil, paired with your choice of two sides. - 18

Grilled Filet

Chefs blend marinade cooked to your specifications. Paired with your choice of two sides. 4 oz - 20.00 6 oz - 26.00 8 oz- 32.00

Steak of the Week

Weekly, fresh, interesting options. Prices will vary.

Succotash Asparagus SIDES

Bacon Balsamic Collard Greens

Baked Potato

Broccoli

Broccolini

Pimento Cheese Grits

Puréed Celery Root and Cauliflower Smashed Garlic and Herb New Potatoes Bacon and Onion Brussel Sprouts

Sauteed Bok Choy and Shiitake

Wasabi Whipped Potatoes

Jasmine Rice

PUB FARE

All sandwiches include choice of:

French fries, LMC slaw, battered onion rings, beet root chip mix, curly fries, half corn on the cobb, side salad, cup of soup (add 2.00), fruit (add 1.00) or Fairyland fries. (add 1.50)

Fairyland Burger

Your choice of cheese. Lettuce, tomato, onion, pickle, and rosemary gorgonzola mayo, on a Bluff View bun. Gluten-free bun available upon request.

12

Bison Burger

Your choice of cheese, grilled onion and grilled tomoto, boar bacon on a Bluff View bun. Gluten-free bun available upon request.

16

Fairyland Club Sliders OR Fried Chicken Sliders

Three classic mini sliders with American cheese and dijonnaise. Served with Fairyland fries.

11

LMC Brisket Sandwich

Slow roasted brisket, thin sliced and layered with gouda cheese and BBQ sauce. Topped with crispy onions. Served on a Bluff View onion roll.

14

Fish Tacos

Fried or grilled fish topped with pico, guacamole, and a lemon coconut slaw. Your choice of side.

Fairyland Wings Choice of:

Sweet mango pineapple BBQ, Sweet and spicy sesame, or LMC buffalo Half 7 Full 14

Bavarian Pretzel Sticks

Served with beer cheese soup and grain mustard.

PIZZAS

Cheese Pizza 16 inch-11.25/14 inch-9.25/ personal-4.25

Margaritas 16 inch- 14.75 14 inch-12.75/personal-7.75 pesto fresh tomato, basil and fresh mozzarella

Veggie Lover's 16 inch- 14.75 14 inch-12.75/personal-7.75 fresh tomato, mushroom, onion, bell peppers, black olives, spinach

Meat-lovers 16 inch- 16.75 14 inch-14.75/personal-8.75 pepperoni, Italian sausage, bacon, ham

Fairyland Special 16 inch- 14.75 14 inch-12.75/personal-7.75 pesto, mozzarella, roasted red pepper, grilled chicken

Smoke Stack 16 inch- 16.75 14 inch-14.75/personal-8.75 honey barbecue sauce, mozzarella and cheddar cheeses, applewood smoked bacon, caramelized onions, barbecue chicken, fried onion straws

Build your own

Size: 16 inch-11.25/14 inch 9.25/ personal-5.25 Each topping is an additional 1.00

Toppings: Mushroom, Fresh Onion, Caramelized Onion, Fresh Tomato, Artichoke, Green Bell Pepper, sun-Dried Tomatoes, Green Olives, Jalapeño, Spinach, Basil, Black Olives, Pepperoni, Sausage, Bacon, Ham, Prosciutto, Grilled Chicken, **Ground Beef**

Cheeses: Goat, Ricotta, Fresh Mozzarella, Parmesan and White Cheddar

Gluten Free dough in personal size

Calzone

Filled with mozzarella and ricotta, side of sauce and your choice of toppings. (1.00 each) 7.00



SOFT DRINKS & N/A BEVERAGES

Coke, Diet Coke, Dr. Pepper, Fanta, Sprite, Ginger Ale, Soda Water 2.00

Shirley Temple 2.00

Lemonade 2.00

Unsweetened and Sweet Tea 2.00

Regular and Decaf Coffee 2.00

Milk and Chocolate Milk 2.00

Perrier 2.00

Still Water Btl 4.75

Hot Tea 2.50

Earl Grey Black English

Vanilla Chai

Jasmine Dragon Pearl

Organic Slimming

Oolong Chun Mee

Sencha Green

Cinnamon Black

Earl Grey

Black English Breakfast

Sencha Green Darjeeling

Court Lodge Ceylon

Peach Apricot Black

