

terra TERROIR // lunch

FOR STARTERS

CRISPY BRUSSELS SPROUTS // with paprika-spiked aioli V GF	10
MONTANA CHILI // bison, lamb, onions, peppers, tomatoes, chili beans, house spiced, and topped w/sour cream, cheddar, and chives	8/10
WILD MUSHROOM FLATBREAD // truffle butter, wild mushrooms, white cheddar, caramelized onions, fine herbs V	12
GRILLED ARTICHOKE // fresh artichoke, grilled with house remoulade V GF	12
SOUP DU JOUR // Chefs Daily Creation	5/7

SALADS

TERRA SALAD // baby spinach, candied walnuts, cranberries, granny smith apples, blue cheese, maple walnut vinaigrette V GF	12
KALE CAESAR // house pimento cheese croutons, house dressing, shaved asiago V	12
TAHITI CHICKEN // local lettuce, tropical fruit, tequila lime grilled chicken breast, citrus vinaigrette GF	15
ZESTY QUINOA SALAD // caramelized cauliflower, red onion, cilantro, black beans, sherry vinaigrette V GF	12
ISLE OF CAPRESE // heirloom tomatoes, fresh mozzarella, basil, balsamic reduction V	12

HAND HELDS

ALL SERVED WITH CHOICE OF SIDE SALAD. PARMESAN TRUFFLE FRIES. ROSEMARY POTATOES. WILD RICE. OR SAUTEED SUGAR SNAPS

FIRE-GRILLED BLACK ANGUS BEEF BURGER // lettuce, tomato, onion on brioche bun*	12
TERRA'S LONDON LAMB BURGER // mint, red wine reduction, Brie, lettuce, tomato, onion, on brioche bun*	14
BOZEMAN BUFFALO BURGER // caramelized onions, white cheddar, lettuce, tomato, onion, house bbq on brioche bun*	12
SANTA MONICA // quinoa, black beans, seasonal vegetables, roasted garlic aioli, white cheddar, spinach, on brioche bun V	11
BROOKHAVEN BUFFALO CHICKEN // marinated chicken breast, buffalo aioli, ranch, lettuce, tomato, onion, on brioche bun	12
CHICKEN AND APPLE SALAD CROISSANT // herb-marinated chicken, apples, red onion, tomato, on warm croissant	10
SOUTH STREET SAUSAGE AND GRUYÈRE // mild sausage, onions, peppers, pomodoro sauce, Gruyère, on hoagie	14
SMOKED TOM TURKEY // smoked turkey, roasted red pepper aioli, cranberry cheddar, spinach, on multi grain bread	12

QUINCH PLATE SPECIALS

SPINACH SCARPIELLO // gluten-free penne pasta, mild sausage, onions, peppers, mushrooms, spinach, pomodoro sauce GF	15
FRUTTI DI MARE // mussels, shrimp, scallops, swordfish, linguine, tomato, basil, white wine lemon butter sauce	19
WEST TEXAS RIB EYE // 14 oz. choice boneless grilled, roasted potatoes, grilled asparagus, truffle butter* GF	28
MANDARIN GLAZED SALMON // grilled, house glaze, wild rice, sugar snaps* GF	18
CHEF'S TACO OF THE DAY // served with pico de gallo, queso fresco, salsa verde, lettuce and tomato MKT	

HOUSE-MADE DESSERTS

COCONUT CAKE	12
BREAD PUDDING	10
ICE CREAM OF THE DAY	8
Ask about pastry chef Carl's special	

BEVERAGES

Iced Tea, Coke, Coke Zero, etc 2.25	San Pelligrino 3.50
White Peach Lemonade 2.50	
GA Organic Ginger Ale: Verdant Kitchen, Savannah 4	
Coffee Drinks: Americano 3.50, Espresso 3.25, Cappuccino/Latte 6	

V denotes a vegetarian item. GF denotes a gluten-free item. Please consult your server if you have any special dietary needs and we will do our best to accommodate you.  
We proudly source our menu from local farms and makers.  
\*These items may be served undercooked. Eating raw or undercooked meat and fish can increase your risk of food borne illness.  
An 18% service charge will be added to parties of 6 or more, as well as to unsigned credit card slips.