

# THE LEGEND OF THE FAWN & FABLE

BY

NEMACOLIN

Once upon a time, a fawn found herself lost while searching for mushrooms in the enchanted forest. As the shadows of the mighty oaks grew long all around her, she knew the night would soon fall. Her legs shivered in the mountain air, her stomach growled with hunger, and she felt fear creeping up her tail. She whispered to herself, "Please, a single acorn to eat and a warm pile of leaves for a bed. That's all I ask." As she spoke, a tear fell from her eye, glinting in the day's last light as it landed on the forest floor.

The trees themselves heard her plea. Honoring their pledge to serve any pure-hearted creature of the forest, they summoned their ancient mountain magic. Where the tiny doe's tear had fallen, an oak shoot rose and began to reach upward. The fawn watched in amazement as a grand transformation began. The tender sprout grew and grew, not into an oak, but into a majestic castle of rich wood and gleaming gold. Roots wrapped around roots, forming a doorway and a split staircase that welcomed the fawn to step forward.

After crossing the threshold, she was greeted by the most beautiful place she had ever seen. Rich tapestries hung from every wall, and soft pillows covered every surface. A fire crackled gently in a stately fireplace, warming her to the bone. Best of all, a long table was piled high with fine foodstuffs beyond her imagination ... not just because she had only ever eaten grasses, acorns, and leaves. The intoxicating smell of roasted meat, hearty vegetables, and refreshing libations drew her irresistibly to the banquet.

She dipped her muzzle into a tureen of soup, and as she lapped it up, an incredible transformation came over her as well. Within moments, she changed from a tiny fawn into a lionhearted princess. From that day, she vowed to rule over the forest with compassion and joy. All were welcome to share the warm beds of her castle and the fine fare of her table. She named her banquet hall Fawn & Fable so she would never forget her roots and the responsibility she bore for all guests who came to her mountain home.

## BREAKFAST

### MIMOSAS

#### PROSECCO

Bisol, "Jeio," Prosecco, Veneto, Italy, NV • 19

#### VEUVE CLICQUOT

Veuve Clicquot-Ponsardin, Yellow Label, NV

Choose From:

Watermelon

Pineapple Pomegranate NAD+

Blood Orange

50 Bottomless 150

### BLOODY MARY'S OF FABLE

#### A TOUCH OF SPICE

Tito's Vodka • Horseradish Spiked Tomato Juice  
Olive • Pickled Asparagus • Tajin Rim • 18

#### DESERT ROSE

Casamigos Blanco Tequila • Spicy Tomato Sangrita  
Lime • Olive • Celery Salt • 28

#### SMOKE & DAGGER

Illegal Mezcal • Spicy Tomato Sangrita • Lime  
Olive • Smoked Salt • 20

### SMOOTHIES

#### REFRESH

##### STRAWBERRY GLOW-UP<sup>V</sup>

Strawberries • Avocado • Banana • Almond Milk  
Medjool Dates • Collagen Powder • Sea Moss Gel  
Coconut Cream • 18(20oz.) • 14(12oz.)

#### BOOST

##### NUTTY BANANA<sup>VN</sup>

Almond Butter • Raw Cacao • Almond Milk  
Coconut Yogurt • Banana • Medjool Dates  
18(20oz.) • 14(12oz.)

#### ENHANCEMENTS

Chocolate or Vanilla Protein (Plant-Based or Whey) 3  
Kava 5 • Sea Moss Gel 3 • Collagen 3

### HEALTH-ADE KOMBUCHA • 14

Ginger-Lemon Cayenne Cleanse  
Blood Orange Carrot-Ginger  
Bubbly Rose Pomegranate-Blueberry

### WATER • 8

750ml Acqua Panna Natural Mineral  
750ml S.Pellegrino Sparkling

### JUICES • 6

Orange • Apple • Grapefruit • Cranberry  
Freshly Squeezed Orange Juice • 9

### MILK • 5

Whole • 2% • Chocolate

### COFFEE

Americano 5 • Cappuccino 6 • Latte 6

### TEA SELECTIONS • 5

English Breakfast • Matcha Green • Lavender Mint  
Chamomile • Earl Grey • Blueberry Hibiscus  
Jade Cloud • Chai

### SOFT DRINKS 4

Dr Pepper • Coke • Diet Coke • Root Beer  
Fanta Orange • Sprite • Ginger Ale • Lemonade

G: GLUTEN • D: DAIRY • V: VEGETARIAN • VN: VEGAN • E: EGGS • C: CINNAMON • S: SHELLFISH • F: FISH • S: SESAME

\*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items may contain ingredients that classify as the major nine allergens: eggs, milk, wheat, soy, shellfish, fish, peanuts, tree nuts, and sesame. Please notify your server of food allergies or dietary restrictions. Parties of 8 or more will have a 20% gratuity added to the final check. \*\*Menu items and prices are subject to change.

## BREAKFAST

### TO BEGIN THE TALE

#### FRUIT PLATTER<sup>D</sup>

Seasonal Fruit • Mint Greek Yogurt • 15

#### STEEL-CUT OATMEAL<sup>VN</sup>

Fresh Berries • Warm Oat Milk • Brown Sugar • 14

#### GRANOLA AND YOGURT<sup>DNG</sup>

House Granola • Toasted Coconut • Vanilla Yogurt  
Nemacolin Honey • Fresh Berries • 17

#### CONTINENTAL<sup>G</sup>

House-Made Breakfast Pastries • Seasonal Jam  
Nemacolin Honey • 20

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### FROM THE GRIDDLE

#### BUTTERMILK PANCAKES<sup>DGE</sup>

Chocolate Chip • Blueberry • 20

#### FRENCH TOAST<sup>DGEC</sup>

Local Maple Syrup • 20

#### CARAMEL-APPLE CHEESECAKE

#### FRENCH TOAST<sup>DGCE</sup>

Graham Cracker Encrusted • Whipped Cream  
Maple Syrup • 24

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### CAGE FREE EGGS

#### EGG WHITE FRITTATA<sup>ED</sup>

Mushrooms • Spinach • Heirloom Tomato  
Feta Cheese • Potatoes • 24

#### SPECIAL OMELET<sup>EG</sup>

Breakfast Potatoes • 25

#### CRAB SCRAMBLE<sup>ESD</sup>

Fontina Cheese • Avocado Salsa • Chives  
Chipotle Aioli • Potatoes • 29

#### FAWN & FABLE BREAKFAST<sup>EG</sup>

Two Eggs Anyway • Potatoes • Ham  
Bacon or Sausage • Toast • 23

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### DISHES OF FABLE

#### AVOCADO TOAST<sup>GED</sup>

Sourdough • Smashed Avocado • Arugula  
Sunny-Side-Up Egg • Chicken Sausage • Feta Cheese  
Pico De Gallo • 24

#### TRADITIONAL BENEDICT<sup>EG</sup>

English Muffin • Canadian Bacon • Poached Eggs  
Citrus Hollandaise • Potatoes • 26

#### SMOKED SALMON

#### EVERYTHING BAGEL<sup>FGDSE</sup>

Fried Egg • Smashed Avocado • Arugula • Cucumber  
Cream Cheese • Capers • Lemon Aioli • 25

#### STEAK BENEDICT<sup>EG</sup>

Focaccia • Filet Mignon • Poached Eggs  
Roasted Red Pepper Hollandaise • Potatoes • 32

#### TOASTED CROISSANT SANDWICH<sup>CD</sup>

Scrambled Eggs • Cheddar • Sausage, Bacon, or Ham  
Garlic Aioli • Arugula • Tomato • 22

#### BEEF SHORT RIB HASH<sup>E</sup>

Peppers • Onions • Marble Potatoes  
Bourbon Bacon BBQ Sauce • Fried Egg • 32

## LUNCH

## WINE

*Ask to see our full Wine Spectator Awarded list for additional selections*

	6oz	9oz	Btl.
Bisol, "Jeio," Prosecco, Veneto, Italy, NV	19	28	95
Decibel, "Crownthorpe Vineyard," Sauvignon Blanc Hawke's Bay, New Zealand	18	27	90
Dumol, Chardonnay, Russian River Valley California	40	60	200
Hahn, "Slh," Pinot Noir, Santa Lucia Highlands, California	21	31	100
Duckhorn, Cabernet Sauvignon, Napa Valley, California	38	57	195
Möet & Chandon, Brut 187ml			40
Veuve Clicquot-Ponsardin, Yellow Label, Brut, Champagne, France, NV	50	75	200
Tablas Creek, Rosé, Paso Robles, California	25	38	125
Billecart-Salmon, Brut Rosé, Aÿ, Champagne, France, NV			260
Franck Balthazar, Côtes Du Rhône, Rhône Valley, France, 2023	25	38	125

## SIGNATURE COCKTAILS

### MOONLIT RYE OLD FASHIONED

Michter's Rye Single Barrel • Demerara Syrup  
Molasses Bitters • 28

*Options for Smoke: Oak, Hickory, Cherry, Apple, Maple*

### MANHATTAN IN THE MEADOW

Whistle Pig Piggy Back 6 Year Bourbon  
Sweet Vermouth • Mole Bitters • 28

*Options for Smoke: Oak, Hickory, Cherry, Apple, Maple*

### ENCHANTED GROVE SPRITZ

Grey Goose • Lemon-Berry Kombucha  
Lemon Juice • Agave • 24

### FIREFLY

Illegal Joven Mezcal Tequila • Watermelon Juice  
Lime • Jalapeño-Agave Syrup • Salted Rim • 24

### ENCHANTED AZURE FIZZ

Empress Gin • Lemon Juice • Honey-Lavender Syrup  
Egg White • 22

### BITTER BLOOM

Brugal 1888 Dark Rum • Campari • Pineapple Juice  
Lime Juice • Simple Syrup • 24

## ZERO-PROOF COCKTAILS

### EMERALD MELON SPLASH

Watermelon Juice • Lime Juice • Cucumber  
Basil • Simple Syrup • Soda • 16

### CITRUS FAWN FIZZ

Orange Juice • Lemon Juice • Lime Juice  
Grenadine • Sparkling Water • Egg White • 16

## BEER

### BEER • 7

Michelob Ultra • Bud Light • Miller Lite • Coors Light  
Blue Moon • Yuengling • Stella Artois • Corona  
Michelob Ultra Zero (0% Abv)

### CRAFT BEER • 8

Helltown Buffy • Bell's Two Hearted Ipa  
Dogfish Head 60 Minute Ipa  
Victory Golden Monkey • Fat Head's Head Hunter Ipa  
Athletic Brewing Run Wild Ipa (<0.5% Abv)

## COFFEE

Americano • 5   Cappuccino • 6   Latte • 6

## TEA

English Breakfast • Matcha Green • Lavender Mint  
Chamomile • Earl Grey • Blueberry Hibiscus  
Jade Cloud • Chai • Iced Tea • 5

## CIDERS & SELTZERS

Angry Orchard Hard Cider • 8  
High Noon Vodka & Soda Seltzer • 10  
Blake's Triple Jam Hard Cider • 10  
White Claw Seltzer • 8  
Natural Lime • Ruby Grapefruit  
Black Cherry • Mango

## SOFT DRINKS

Dr Pepper • Coke • Diet Coke  
Root Beer • Fanta Orange • Sprite  
Ginger Ale • Lemonade • 4

## WATER

750ml Acqua Panna Natural Mineral • 8  
750ml San Pellegrino Sparkling • 8

## LUNCH

### STARTERS

#### DIP TRIO

Roasted Garlic Hummus • Onion Dip • Guacamole  
Fresh Veggies • Corn Chips • Pita Chips • **18**

#### TUNA WONTON TACO

Avocado • Tataki • Soy Cured Egg Yolk • Slaw  
Wasabi Aioli • **32**

#### SHRIMP COCKTAIL

Jumbo Poached Shrimp • Horseradish Cocktail • **36**

#### CHICKEN PARMESAN MEATBALLS

Garlic Bread • House-Made Marinara • **22**

### SALADS

*Enhance with Grilled Salmon +15  
Garlic & Herb Shrimp +16 • Grilled Chicken Breast +14*

#### BABY SPINACH

Crispy Lardons • Hard-Boiled Egg • Pickled Shallots,  
Brulee Camembert • Shiitake Vinaigrette • **22**

#### WEDGE

Campari Tomatoes • Red Radish • Pickled Onion  
Bacon • Moody Blue Cheese Dressing • **24**

### MAINS

#### CAJUN COD TACOS

Red Cabbage Slaw • Avocado Salsa  
Chipotle Aioli • Corn Tortillas • **30**

#### FAWN & FABLE CLUB

Rosemary Leoncini Ham • Grilled Chicken  
Avocado Mayo • Lettuce • Tomato • Gruyere • **28**

#### CHICKEN PAILLARD

Tri-Colored Salad • Parmesan • Dijon Aioli  
Sherry Vinaigrette • Fine Herbs • **36**

#### TRUFFLE CHICKEN FLAT BREAD

Boursin Cream • Fontina • Provolone  
Mushrooms • Arugula • **34**

#### STEAKHOUSE GRILLED CHEESE & TOMATO BISQUE

Pimento Cheese • Cheddar Cheese  
Applewood-Smoked Bacon • **28**

#### OVEN-ROASTED STEAK WRAP

Peppers • Onions • Beer Cheese  
Herb Flour Tortilla • **36**

#### DOUBLE-DOUBLE BURGER\*

Candied Bacon • Fried Egg • Crispy Onions  
Lettuce Tomato • Sweet Thai Chili Aioli  
American Cheese • **32**

### SIDES

Pomme Frites • **13**

House Salad • **12**

Fresh Seasonal Fruit • **12**

Tomato Bisque • **14**

Mac & Five Cheese • **14**

### SWEET FINISH

#### SPICED CARROT CHEESECAKE

Cream Cheese Frosting • Rum Anglaise • **22**

#### BOURBON DONUT BREAD PUDDING

Maple Bacon Ice Cream • **22**

#### CHOCOLATE LAYERED CAKE

Raspberry Coulis • **24**

#### SUNDAE

Ice Cream • Warm Fudge • Salted Caramel • **20**

G: GLUTEN • D: DAIRY • V: VEGETARIAN • VN: VEGAN • E: EGGS • C: CINNAMON • S: SHELLFISH • F: FISH • S: SESAME

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# STORYBOOK ENDING

## SWEET FINISH

### SPICED CARROT CHEESECAKE <sup>G/E/D/SY</sup>

Cream Cheese Frosting • Rum Anglaise  
Vanilla Bean Chantilly • Spiced Crunch • 22

### CHOCOLATE COOKIE LAYERED CAKE <sup>E/G/SY/D</sup>

Dulce de Leche • Chocolate Crème • Cocoa Soil • 24

### BOURBON DONUT BREAD PUDDING <sup>E/G/SY/D</sup>

Maple Bacon Ice Cream • Bourbon Caramel Sauce  
Brown Butter Crumble • 20

### FABLED SUNDAE <sup>E/G/SY/D</sup>

Ice Cream • Warm Fudge • Salted Caramel  
Chantilly Cream • Brownie Pieces • Wafer Fan • 26

### GLUTEN-FREE & VEGAN BERRY COBBLER <sup>SY</sup>

Warm Cobbler • Coconut Ice Cream • Berry Coulis  
Coconut Crumble • 20

## LIQUID DESSERTS

### NIGHTFALL NECTAR

Mr. Black Coffee Liqueur • Vanilla Stoli • Espresso • 26

### THE WOODLAND CROWN

Grand Marnier • Hennessy • Lemon Juice • Sugar Rim • 26

### FOSTER OF THE GOLDEN GLEN

Woodford Reserve • Sweet Vermouth • Campari  
Banana Syrup • 28

## ZERO PROOF

### CHOCOLATE MOCKTINI

Heavy Whipping Cream • Chocolate Sauce • Espresso  
Chocolate Rim • 16

## DESSERT WINES

### LIGHT & QUAFFABLE

Marenco, Brachetto d'Acqui, Piedmont, Italy, 2024 • 18  
Inniskillin, Icewine, Riesling, Niagara Peninsula,  
Canada, 2021 • 65

### VISCOUS & SWEET

Jorge Ordóñez, N°2 Victoria, Moscatel de Málaga,  
Spain • 20  
Far Niente, Dolce, Late Harvest, Napa Valley,  
California, 2018 • 75

### NUTTY & CHOCOLATEY

Taylor Fladgate, 40 Year Tawny, Portugal, NV • 50  
Valdespino, Pedro Ximénez, El Candado,  
Jerez de la Frontera, Spain, NV • 25

## CORDIALS

Grand Marnier • 20  
Frangelico • 16  
B&B • 20  
Romana Sambuca • 18  
Chambord • 18  
St. Germain • 16  
Disaronno • 17  
Baileys • 14  
Kahlua • 16  
Cointreau • 16

## COFFEE & TEA

### COFFEE

Americano • 5, Cappuccino • 6, Latte • 6

### TEA SELECTIONS • 5

English Breakfast • Matcha Green • Lavender Mint  
Chamomile • Earl Grey • Blueberry Hibiscus  
Jade Cloud • Chai

G: Gluten | D: Dairy | V: Vegetarian | VN: Vegan | E: Eggs | C: Cinnamon | SF: Shellfish | F: Fish | S: Sesame | SY: Soy

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