



## APPETIZERS

**Soup of the Day:** \$4/6

**GF Crispy Brussels Sprouts:** Texas Pete honey hot sauce, peanuts, feta \$11

**Sunburst Farms Smoked Trout Spread:** Lemon, celery hearts, radish, hand crafted olive oil crackers \$13

**GF Black Eyed Peas Hummus:** Applewood smoked bacon, crumbled goat cheese, housemade corn chips \$10

**GF Melting Pimento Cheese:** Housemade BBQ potato chips \$11

**Asheville Hot Chicken Chicharrons:** \$12

**French fries, Sweet Potato Fries or Chips:** Served with a garlic aioli dipping sauce \$7



## SALADS

**GF House Salad:** Baby lettuce, romaine, carrots, cucumbers, tomatoes, ripe olives, cheddar, bacon, lemon herb vinaigrette \$6/\$9

**Romaine Salad:** Romaine lettuce, Grana Padano, creamy peppercorn & anchovy dressing, garlicky croutons \$10

**GF Wedge:** Crispy iceberg wedge, Applewood smoked bacon, buttermilk blue cheese, tomatoes, hard boiled egg \$10

**GF Rocket Arugula Salad:** Radicchio, rocket arugula, honey roasted apples, buttermilk blue cheese, toasted walnuts, sorghum vinaigrette \$11

**Add Something:**

**Grilled Chicken \$8 / Fried Chicken \$8 / Grilled Trout \$12 / Grilled Salmon Plain, Blackened or BBQ \$12**



## SANDWICHES

Served with choice of French fries, sweet potato fries or housemade BBQ chips  Side salad or cup of soup + \$2

**Southern Buttermilk Fried Chicken Sandwich:** Pickle, BBQ aioli, buttered City Bakery brioche \$13

**Caprese Sandwich:** Grilled chicken or sautéed mushroom with fresh mozzarella, baby spinach, roasted tomatoes, pesto aioli, City Bakery focaccia \$14

**Our Original Turkey Club:** Swiss, Texas toast, bacon, lettuce, tomato, Mrs. Clair's spicy apricot marmalade \$13

GF - gluten-free

\*May contain raw or undercooked food products. Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.

## BURGERS

**HOUSEMADE VEGGIE BURGER SUBSTITUTE AVAILABLE**

Served with choice of French fries, sweet potato fries, or housemade BBQ chips  Side salad or cup of soup + \$2

**Bacon Cheddar Black Angus Burger\*:** Applewood smoked bacon, aged cheddar, black Angus beef, tomato, lettuce, buttered City Bakery brioche \$16

**Pimento Cheese Black Angus Burger\*:** Pimento cheese, black Angus beef, tomato, lettuce, buttered City Bakery brioche \$16

**Steakhouse Black Angus Burger\*:** Buttermilk blue cheese, crispy fried onions, housemade steak sauce, black Angus beef, tomato, lettuce, buttered City Bakery brioche \$16

**Add Bacon \$2 / Add Egg\* \$1**



## ENTREES

Serve with Choice of Two Sides

**GF Dijon Salmon:** Honey Dijon glazed salmon \$24

**GF Smothered Jack Chicken:** Pan seared topped with sautéed mushrooms, peppers, and onions, pepper jack, house BBQ sauce \$23

**Chicken Pot Pie:** Slow roasted chicken, peas, carrots, potatoes (*no sides included*) \$20

**GF Sunburst Trout:** Local sunburst trout, brown butter sauce with toasted almonds \$24

**GF 6oz Beef Filet\*:** House steak sauce \$29

**GF Hickory Nut Gap 12oz Grass-fed Ribeye\*:** House steak sauce \$36

**Meatless Meatloaf:** Vegan demi-glaze, crispy red potatoes, Brussels sprouts (*no additional sides*) \$21

**GF SIDES: Southern Style Potatoes, Grilled Asparagus, Roasted Carrots, Brussels Sprouts**



## DESSERTS

**BY THE SLICE**

**Chocolate Ganache Layer Cake \$7**

**Crème Brûlée Cheese Cake \$7**

**Devonshire Carrot Cake \$7**

**Reese's Peanut Butter Pie \$7**

**ICE CREAM**

**Chocolate 1 scoop \$3 2 scoops \$5**

**Vanilla 1 scoop \$3 2 scoops \$5**