



The Supper Menu from the Heart & Hands of Chef Neil Ravenna

Tapas & Small Plates

Trout Cakes ~ Fresh Local Mountain Trout & Cajun Remoulade 11.0

Dates ~ Bleu Cheese Stuffed & Bacon Wrapped Medjool Dates, Honey Drizzle 9.5

Brussels Sprouts ~ Savory Bacon, Caramelized Onions, Shaved Parmesan & Garlic Aioli 9.5

Roasted Garlic Hummus ~ Toasted Mediterranean Flatbread & Crisp Veggie Sticks 10.5

Soups & Chili

New England Clam Chowder 7.5 / 10.5 ~ **Baked French Onion** 8.5

~ **Chili & Jalapeno Cornbread** 6.5/9.5

Signature Salads

~ **Spinach** ~

Organic Baby Spinach, Free Range Boiled Eggs, Red Onion, Nitrate Free Bacon & Button Mushrooms 9.0

~ **Caesar** ~

Artisan Romaine & House Caesar Dressing, Shaved Parmesan & House Made Croutons 9.0

~ **Organic Mixed Greens** ~

Fresh Sliced Tomato, Cucumbers, Carrots & Sweet Red Onion 9.0

House-Made Dressings: Balsamic or Carrot Ginger Vinaigrette, Bleu Cheese, Caesar & Ranch

Specialty Burgers & Crepe

~ **The Black & Blue Bacon Burger** * ** ~

Blackened 7oz Creekstone Farms Black Angus Beef, Bleu Cheese & Nitrate Free Bacon Freshly Sliced Tomato, Sweet Red Onion, Crisp Leaf Lettuce on a Golden Challah Bun Jumbo Idaho Potato Steak Fries 15.5

~ **Black Bean & Pimento Cheese Burger*** ~

Grilled Black Bean Tempeh Burger & Zesty House-Made Pimento Cheese-Freshly Sliced Tomato, Red Onion, Crisp Leaf Lettuce on a Golden Challah Bun with Jumbo Idaho Potato Steak Fries 13.5

~ **Chef's Crepe du Jour*** **~

One of our Signature Specialty Crepes ~ Side of Organic Mixed Greens 16.5

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*Gluten-Free Options Available for Crepes & Bread ...1.5 *We do not have designated Gluten Free cooking surfaces for all options.

** This item is cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. We are happy to offer Split Plates for an additional 6.0.



Chef's Specialty Entrées

~ Carolina Mountain Trout ~

Pan Seared Local Carolina Mountain Trout ~ Cornmeal Crust ~ Citron Gravy
Red Quinoa, Brown Rice, Baby Spinach & Toasted Garlic ~ Sautéed Matchstick Vegetables **23.5**
Chef's Pairings: Pacific Redwood Organic Chardonnay 7.5 or Innovation Hoppy Camper IPA 6.5

~ Creekstone Filet Mignon ** ~

Applewood Smoked Bacon-Wrapped Grass-Fed Black Angus 8 oz Tender Prime Cut Filet
Grilled Tri-Colored Baby Carrots ~ Creamed Yukon Golds ~ Béarnaise Sauce **35.5**
Chef's Pairings: Biltmore Reserve Cabernet Sauvignon 9.5 or KaBar Brown Ale 6.5

~ Open Range Meatloaf ~

Creekstone Beef ~ Colorado Bison ~ Virginia Lamb ~ Local Pork Sausage ~ Bacon Draped
Southern Mashed Red Potatoes & Green Beans **22.5**
Chef's Pairings: Zuccardi Q Sustainable Malbec 9.5 or Duck Rabbit Milk Amber 6.5

~ Field & Fowl Étouffée ~

Savory Andouille Sausage, Mapleleaf Oregon Duck, Wild Boar & Cranberry Sausage
In a Rich Traditional Cajun Stew with Sautéed Veggies & Brown Basmati Rice
Rosemary Cornbread & Pepper Jam **23.5**
Chef's Pairings: Perrin Organic Cotes du Rhone 8.0 or Mountain Layers Imperial Stout 7.5

~ Risotto Florentine ~

Gently Roasted Oyster, Crimini & Shiitake Mushrooms Folded into Classic Risotto ~ Blistered Grape Tomatoes
~Fresh Organic Baby Spinach ~Balsamic Syrup and Shaved Parmigiano-Reggiano Cheese **21.0**
~Risotto Florentine with Savory Grilled Springer Mountain Farms Chicken Breast **27.5** ~
Chef's Pairings: Biltmore Reserve Viogner or Mother Earth Endless River Kolsch 6.0

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