



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

Herb Crusted Goat Cheese ~ Rosemary & Black Pepper Crusted Goat Cheese
With Fig Chutney ~ Served with Olive Oil Crackers 9.5

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

Crab Dip ~ Jumbo Blue Crab, Cream Cheese, Shallots & Green Onion
Melted Provolone ~ Toasted Baguettes 13.0

Soups & Chili

She Crab Soup 7.5 / 10.5 ~ **Baked French Onion** 8.5

Chili & Jalapeno Cornbread 6.5/9.5

Signature Salads

~ **Spinach** ~

Organic Baby Spinach, Cage Free 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** ~

Grape 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 with 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: True Myth Chardonnay 9.0 or Mother Earth Kolsch 6.5

~ Creekstone Filet Mignon ** ~

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

~ The Crab Cake ~

Jumbo Lump Crab Cake on a Bed of Garlic Roasted Corn
Topped with Smoked Wild Caught Salmon ~ Beurre Blanc ~ Blackberry Coulis **26.0**
Chef's Pairings: Tiamo Organic Pinot Grigio 7.0 or Mountain Layers Whaddayear Belgian Wit 6.5

~ Open Range Meatloaf ~

Creeksone 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 Amber 6.5

~ Gumbo La' Roc ~

Nueske's Smoked Duck Breast ~ Springer Mountain Farms Chicken ~ Spicy Andouille Sausage
Wild Caught Louisiana Oysters ~ In a Dark Roux Topped with Brown Basmati Rice
Onion ~ Celery ~ Garlic ~ Onion ~ Fried Okra
Served with Rosemary Cornbread and side of Red Pepper Jam **27.0**
Chef's Pairings: Stemmeri Pinot Noir 7.0 or Duck Rabbit Milk Stout 6.5

~ El Dorado ~

Grilled Plantains ~ Over Black Bean and Corn Ensalada with Sweet Potatoes & Avocado
Drizzled with a 100% Cacao Mole ~ Finished with a Pineapple Pico de Gallo **22.0**
El Dorado Served with Savory Wild Caught Gulf Shrimp **31.0**
Chef's Pairings: Wither Hills Sauvignon Blanc 9.0 or Lazy Hiker Slack Pack IPA 6.5

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