- STARTERS -

**FRIED GULF OYSTERS***
Plump oysters lightly dusted in seasoned flour then fried crispy with cocktail sauce and cajun remoulade
- 16 -

**ahi tuna nachos***
Chili rubbed ahi tuna, seared rare, on fried wonton chips, with kale slaw, eel sauce, wasabi aioli, cilantro, and toasted sesame seeds
- 16 -

**Fried Green Tomato Napoleon**
Cornmeal dusted & fried green tomatoes, layered with wilted spinach, caramelized onions, and brie. Finished with roasted red pepper coulis and 16 year aged balsamic
- 13 -

**Charcuterie and Artisanal Cheese Board**
Selection of dry cured meats and artisanal local cheeses with housemade fruit compote and fresh fruit
- 18 -

**Cheddar Pimento Dip**
House-made with Ashe County sharp cheddar, red peppers, served with grilled pita bread
- 9 -

**Carolina Chicken Wings**
Choice of Jack Daniels®, Buffalo®, Korean Barbeque®, or Thai Peanut Sauce® Served with celery, carrot, and blue cheese or ranch dressing
Half Dozen - 11 One Dozen - 18

**Soup Du Jour | Tomato Smoked Gouda**
Cup - 5 - Bowl - 9 -

- SALADS -

**House Salad**
Grape tomatoes, cucumbers, shredded carrots, pickled red onion, cheddar cheese, house-made croutons, choice of dressing
- 10 -

**Caesar Salad**
Romaine hearts, shaved parmesan, house-made croutons and caesar dressing*
- 12 -

**Berry Salad**
Strawberries, blackberries, and blueberries tossed in lemon juice and honey over tender field greens, with candied walnuts, crumbled chevre, and sweet basil vinaigrette
- 14 -

**Beet Salad**
Roasted Beets, Goat Cheese, Focaccia Croutons, Mandarin Oranges, Grapefruit, Basil Pesto, Clover Honey, with Tender Field Greens and Citrus Vinaigrette
- 12 -

**Apple & Squash Salad**
Gala Apple, Roasted Butternut Squash, over Baby Spinach and Arugula, with Spiced Pecans, Currants, and Pomegranate Vinaigrette
- 14 -

Grilled Chicken Breast* - add 6 Pan-Seared Salmon* or Shrimp* - add 8
House-made dressings: Ranch, Bleu Cheese, Balsamic Vinaigrette, Sweet Basil, Pomegranate Vinaigrette

*These menu items are cooked to order and may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
- ENTRÉES -
Paired with one chef’s nightly side. May substitute side item for a cup of soup or a house or caesar salad.

MISO MARINATED CHILEAN SEABASS
with wasabi aioli, carrot ginger foam and quick pickled radish salad
- 35 -

PAN SEARED DIVER SCALLOPS
with “Ramblin Poppy” chorizo crust, over butternut squash puree, blackberry gastrique, and topped
with apple fennel salad
- 34 -

ALMOND CRUSTED NC TROUT
with apple tarragon chutney and topped with kale slaw
- 27 -

CHILI RUBBED AHI TUNA
over avocado puree, with pineapple pico de gallo, micro cilantro and avocado oil
- 28 -

HAWAIIAN PRAWNS
over fried risotto cake with roasted red pepper florentine, white beech mushrooms, and Benton's bacon lardons
- 31 -

USDA PRIME NEW YORK STRIP
Twelve ounce grilled NY strip topped with sautéed mushrooms, onions, bleu cheese, and house-made
Jack Daniels sauce
- Market Price -

KOREAN BBQ BONELESS BEEF SHORT RIBS
House-smoked and tossed in Korean BBQ sauce over house-made kimchi, and finished with toasted sesame seeds and green onions
- 29 -

SMOKED CRISPY DUCK LEG CONFIT
with roasted grape compote, finished with saba
- 27 -

FOSSIL FARMS ELK SHORT LOIN
Cast ironed seared six-ounce Fossil Farms elk short loin with house-made game seasoning, over
Benton's bacon maple jam and topped with crispy parsnips
- 35 -

SPLIT PLATE FEE - $6

A gratuity of 20% will be added to parties of 8 or more

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- ENTRÉES -

Paired with one chef’s nightly side. May substitute side item for a cup of soup or a house or caesar salad.

**WHITE MARBLE FARMS BONE-IN PORK CHOP**
Twelve-ounce grilled White Marble Farms bone-in pork chop with "Ramblin Poppy" chorizo gravy and sweet potato chips
- 26 -

**GRILLED FILET MIGNON**
Six-ounce grilled filet mignon over feta bechamel with olive tapenade and marcona almond crumble
- Market Price -

**RACK OF LAMB**
Grilled grass fed rack of lamb with mint demi-glace and roasted pistachio butter
- 38 -

**SPRINGER MOUNTAIN FRENCHED CHICKEN BREAST**
Grilled ten-ounce Springer Mountain frenched chicken breast with sage beurre noisette, pomegranate-jalapeno gastrique and sweet potato chips
- 27 -

**BUTTERNUT SQUASH RAVIOLI**
With brown butter, baby kale, white beech mushrooms, caramelized onions, shaved parmesan, fried sage
- 22 -

Grilled Chicken Breast* - add 6  Pan-Seared Salmon* or Shrimp* - add 8

**SPLIT PLATE FEE** - $6

Gluten Free  Vegan

A gratuity of 20% will be added to parties of 8 or more

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