

- TIMBERLAKE'S LUNCH & DINNER -

828-295-5505 | CHETOLA.COM | EXECUTIVE CHEF: MATT RIVERS

-STARTERS-

CAROLINA CHICKEN WINGS

Choice of Jack Daniels, Buffalo, Korean barbeque or Sweet Baby Ray's BBQ. Served with celery, carrot, and choice of Blue Cheese or Ranch dressing

Half Dozen - 10 One Dozen - 17 Family Size (25) - 25

CHEDDAR PIMENTO DIP

House-made with Ashe County sharp cheddar, red peppers, served with grilled pita bread wedges

- 8 -

CHARCUTERIE AND ARTISANAL CHEESE BOARD

Selected meats and artisanal local cheeses, housemade fruit compote, fresh fruit

- 19 -

SOUP DU JOUR

- 5 -

-SALADS-

HOUSE SALAD

Field greens, shredded carrots, grape tomatoes, cucumber

- 7 -

ASIAN QUINOA SALAD

Tri-colored quinoa, Napa cabbage, bell peppers, carrots, edamame

- 10 -

CLASSIC CAESAR

Chopped Romaine, shredded parmesan, house-made croutons, Caesar dressing

- 9 -

MEDITERRANEAN POWER BOWL

Five grain blend, kale, spinach, artichoke hearts, roasted peppers, feta, Greek salsa, falafel

- 16 -

SPRING BERRY SALAD

Field greens, fresh seasonal berries, candied walnuts, goat cheese

- 12 -

Choice of: Balsamic Vinaigrette, Ginger Sesame, Lemon-tahini, Sweet Basil Vinaigrette, Ranch, Blue Cheese, or Caesar dressing

Grilled Chicken Breast, Pan-Seared Salmon*, Grilled Shrimp
Marinated Local Tempeh, or Plant Based "Chicken Nuggets" - add 6*

-SANDWICHES-

Served with lettuce, tomato, and pickle. Choice of fries, side house salad, or side Caesar salad.

IMPOSSIBLE BURGER

Plant-based burger on brioche bun with vegan cheese

- 14 -

OLD WORLD BRATWURST

1/4-pound Guinness infused bratwurst, poppyseed bun, Havarti cheese, kraut

- 10 -

PIMENTO BACON BURGER*

8 oz. "Ramblin Poppy" Prime Brisket Burger, pimento cheese, Goodnight Brother's uncured bacon

- 16 -

QUATTRO BURGER

8 oz. elk, bison, wild boar, and Wagyu burger, whipped goat cheese, mushrooms, caramelized onions, lettuce, tomato, pickle, cranberry mayo

- 18 -

GRILLED CARIBBEAN JERK CHICKEN

6 oz. antibiotic free grilled chicken, bacon, Havarti cheese, tropical salsa

- 12 -

 - Gluten Free


Timberlake's
RESTAURANT
AT CHETOLA RESORT

 - Vegan

-ENTREES-

Choice of two of Chef's nightly sides. Please ask your server for tonight's side options.

IMPOSSIBLE MEATLOAF

Plant-based interpretation of classic meatloaf, served with spiced tomato gravy
- 19 -

BANGERS AND MASH

Two Guinness infused bratwurst, mashed potatoes, onion gravy, served with one side
- 17 -

SHRIMP AND GRITS

Domestic shrimp, Andouille sausage, peppers, onions, smoked tomato demi glace, all over stone-ground grits, served with one side
- 19 -

PUB STYLE FISH AND CHIPS

Beer battered Haddock with Cajun remoulade, served with fries
- 19 -

SWEET TEA BRINED PORK RIBEYE

Grilled eight-ounce sweet tea marinated pork ribeye, blackberry gastrique, peach chutney
- 24 -

GRILLED CANADIAN SALMON*

Served with Tamari-maple glaze and tropical fruit salsa
- 25 -

KOREAN BBQ BONELESS SHORT RIBS

House-smoked and tossed in Korean BBQ sauce
- 27 -

HERB ROASTED CHICKEN

Local antibiotic free half chicken with Southern white BBQ sauce
- 19 -

SHEPHERD'S PIE

Braised lamb, smoked beef short rib, vegetables, Worcestershire gravy, mashed potato crust, served with one side
- 22 -

FISHERMAN'S PIE

Shrimp, scallops, and salmon in white wine cheddar bechamel with mashed potato crust, served with one side
- 24 -

N.Y. STRIP STEAK*

Angus center cut strip steak topped with sauteed mushrooms, onions, blue cheese and our signature Jack Daniels sauce
- Market Price -

-ROTATING DESSERTS AVAILABLE DAILY-

**These menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*