**- STARTERS -**

**FRIED OYSTERS**
Select oysters with apricot wasabi marmalade
Single - 9  Sharing - 17

**FRIED GREEN TOMATO NAPOLEON**
Layered with brie, sauteed spinach, roasted red peppers, and caramelized onions over balsamic reduction
- 12 -

**WHITE CHEDDAR JALAPENO DIP**
Housemade with Ashe County sharp cheddar, jalapenos, served with pita points
- 9 -

**ahi TUNA NACHOS**
Seared rare over fried wonton chips, Asian slaw, eel sauce, wasabi aioli, sesame seeds, and cilantro
Single - 9  Sharing - 17

**SOUP DU JOUR**
Cup - 4  Bowl - 7

**- SALADS -**

**CLASSIC CAESAR**
Chopped Romaine, shredded parmesan, housemade croutons, Caesar dressing
- 12 -

**SPINACH SALAD**
Baby spinach, Gala apples, craisins, Marcona almonds, brie, white balsamic vinaigrette
- 12 -

**ARUGULA SALAD**
Fresh arugula, Benton’s Bacon, roasted corn, cucumber, shaved manchego, grape tomatoes, red wine vinaigrette
- 12 -

**BEET SALAD**
Roasted purple beets, crumbled bleu cheese, orange supremes, toasted pumpkin seeds, mixed greens, lemon thyme vinaigrette
- 13 -

**SEASONAL BERRY SALAD**
Fresh berries tossed in honey and lemon juice, mixed greens, candied pecans, crumbled chevre, sweet basil vinaigrette
- 13 -

Grilled Chicken Breast* - add 5  Pan-Seared Salmon* or Grilled Shrimp* - add 6

*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.
- ENTRÉES -

Paired with two chef’s nightly sides. May substitute one side item for a cup of soup or a House or Caesar salad.

**BISTRO STEAK**
8-ounce shoulder tenderloin sliced and finished with Benton’s Bacon vinaigrette and topped with fried leeks
- 29 -

**FILET MIGNON**
Center cut 8-ounce Black Angus filet with smoked tomato demi glace and topped with roasted garlic chive butter
- 37 -

**KOREAN BONELESS BEEF SHORT RIB**
House-smoked and tossed in Korean BBQ sauce, and finished with a sprinkle of sesame seeds and green onions, served with spicy Napa slaw
- 30 -

**PORK RIBEYE**
8-ounce grilled pork ribeye topped with smoked bleu cheese, bourbon apple chutney and fig balsamic reduction
- 27 -

**NEW YORK STRIP**
12-ounce Grilled NY strip topped with Porcini mushroom Boursin crust over sauce lyonnaise.
- 35 -

**MAPLE LEAF FARMS DUCK BREAST**
Maple Leaf Farms duck breast seared over housemade hoisin sauce and topped with an arugula mango salad
- 32 -

**ELK STRIP LOIN**
All-natural 8-ounce Fossil Farms elk, maple bacon jam, crispy parsnips
- 36 -

**SESAME GINGER CHICKEN**
Coleman Ranch chicken breast encrusted with fresh ginger and sesame seeds, over a soy orange glaze and topped with grilled scallions
- 26 -

**PIMENTO CHICKEN**
Lightly blackened Coleman Ranch chicken breast with white cheddar jalapeno pimento dip and crumbled bacon over an herb veloute
- 25 -

**SPLIT PLATE FEE - $6**

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

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- **SEAFOOD ENTREES** -

**PAN-SEARED CANADIAN SALMON**
7-ounce sweet Thai chili glazed salmon with red coconut curry and pineapple basil salsa  
- 29-

**BLACKENED SEAFOOD PASTA**
Shrimp, scallops and chorizo sausage served over cavatappi tossed with roasted tomatoes, red bell peppers, spinach, and green onions in a creamy Cajun alfredo sauce. Served with choice of one side.  
- 29 -

**GARLIC AND HERB-CRUSTED TROUT**
Pan-seared and finished with lemon butter sauce topped with kale slaw  
- 28 -

**SHRIMP AND GRIT CAKES**
Blackened shrimp with caramelized onions, roasted red peppers, Andouille sausage, bacon, and smoked tomato demi glace over cheddar polenta cakes.  
- 31 -

- **VEGETARIAN OPTIONS** -

**SOUTHWESTERN RICE BOWL**
Vegetarian friendly dish featuring corn, bell peppers, fresh salsa, black beans, sour cream, monterey jack, and avocado over Southwestern rice pilaf. Served with choice of one side.  
- 19 -

*Grilled Chicken* - add 5  *Pan-Seared Salmon* or *Grilled Shrimp* - add 6

**THE IMPOSSIBLE BURGER**
100% plant-based burger, bibb lettuce, tomato, pickles, vegan cheese and vegan/gluten-free bun. Served with choice of one side.  
- 14 -

- **PUB FARE** -

*Sandwiches served with choice of fries, fruit or chef’s sides*

**BABY BACK RIBS**
Smoked in house, glazed with your choice of Jack Daniels or house barbeque sauce. Served with choice of two sides  
Half rack - 24  Full rack - 34

**CAROLINA CHICKEN WINGS**
Choice of Jack Daniels, hot sauce or house barbeque  
Half Dozen - 9  One Dozen - 15

**ANGUS BURGER**
8-ounce Angus beef burger on brioche with bibb lettuce, tomato, pickle, and choice of cheese  
- 13 -

**SALMON ON BRIOCHE**
Pan-seared with kale slaw, Bibb lettuce, tomato, pickle, and mesquite-tomato aioli on a brioche bun  
- 16 -

**HAWAIIAN CHICKEN SANDWICH**
Grilled chicken breast tossed in Korean BBQ sauce and topped with grilled pineapple, pepper jack cheese, bacon, lettuce, and tomato on a brioche bun.  
- 13 -

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