

- STARTERS -

FRIED GULF OYSTERS*

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

CHARCUTERIE AND ARTISANAL CHEESE BOARD

Selection of dry cured meats and artisanal local cheeses with housemade fruit compote and fresh fruit
- 17 -

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 -

CHEDDAR PIMENTO DIP

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

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 -

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 7 Pan-Seared Salmon* - add 9 or Shrimp* - add 6*

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.

BRAISED BEELER PORK OSSO BUCCO

Braised 14 ounce Beeler Pork Osso Bucco with braising jus, gremolata & sweet potato chips
- 24 -

NEW YORK STRIP* 🌿

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

GRILLED BEEF SHOULDER TENDERLOIN 🌿

With romesco & chimichurri compound butter
- 28 -

PUMPKIN SEED CRUSTED NC TROUT

With winter squash butter & lavender kale slaw
- 26 -

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
- 36 -

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
- 28 -

PAN SEARED NC YELLOWFIN TUNA 🌿

With miso-plum beurre blanc and sweet soy glazed "High Country Fungi" chestnut mushrooms
- 29 -

BUTTERNUT SQUASH RAVIOLI

in tomato-curry sauce with "High Country Fungi" black pearl mushrooms, baby kale, roasted carrots & scallions
- 24 -

Grilled Chicken Breast - add 7 Pan-Seared Salmon* - add 9 or Shrimp* - add 6*

SPLIT PLATE FEE - \$6

🌿 *Gluten Free* 🌱 *Vegan*

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

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