

# APPETIZERS

## **French Onion Soup**

*Caramelized onions, fresh thyme, beef broth, topped with croutons, melted provolone and swiss cheeses* \$8.50

## **Smoked Fillet of Rainbow Trout** GF

*Locally sourced, garnished with capers, onion and dill sauce* \$12.95

## **Soup of the Day**

*Chef's daily inspiration*

Cup \$4.50 Bowl \$6.50

## **Fried Dill Pickles** V

*A zesty treat served with chipotle aioli* \$8.50

## **Southern Corn Fritters** V

*Batter dipped and golden fried with horseradish cream sauce* \$8.50

## **Fried Green Tomatoes** V

*Garnished with apple chutney and ranch drizzle* \$9.50

# MIXED GREENS

## **Chef's Salad** GF

*Ham, turkey, cheese, hardboiled egg and vegetables on a large bed of fresh mixed greens*  
\$13.95 Smaller portion \$10.95

## **Blue Ridge Mountain Beet Salad** V/GF

*Roasted beets, goat cheese, shaved fennel, apple, candied pecans, and balsamic reduction on a bed of fresh mixed greens*  
\$17.50 Smaller portion \$13.50

## **Pisgah Pecan Salad** V/GF

*Shredded cheese, greens and vegetables topped with caramelized pecans, cranberries and sunflower seeds*  
\$13.50 Smaller portion \$10.95

## **House Salad** V/GF

*Fresh mixed greens and vegetables topped with cranberries and sunflower seeds* \$6.95

## **Add to any Salad**

**Chicken Breast** \$4.50

**Grilled Shrimp** \$9.50

*Salad dressings: Blue Cheese, Ranch, Thousand Island, Parmesan Peppercorn, Honey Mustard, Balsamic Vinaigrette, Italian*

# SANDWICHES

## **Deli Style Reuben**

*Hot corned beef, sauerkraut, swiss cheese and russian dressing on grilled rye* \$12.95

## **BLT Classic**

*Loaded with slices of crisp hickory smoked bacon served on grilled thick sliced white bread* \$11.95

## **Grilled Chicken Sandwich**

*Marinated all natural boneless chicken breast on an artisan bun with lettuce, tomato and onion* \$11.95

## **\*Hamburger**

*8oz USDA charbroiled ground chuck served with lettuce, tomato, onion* \$11.95

## **Veggie Burger** V

*A savory blend of veggies in a charbroiled patty* \$11.95

## **Add to any sandwich:**

*Cheese (Havarti, Cheddar, Swiss, Provolone, American)*  
Add \$1.00 each

*Hickory Smoked Bacon, Mushrooms, Avocado, Caramelized Onions* Add \$2.00 each

*Sandwiches are served with a choice of fries or slaw and a pickle spear*

## PISGAH FAVORITES

**Sorrell's Creek Farm Whole Mountain Trout** GF  
Charbroiled or baked with butter and Old Bay seasoning  
filleted tableside upon request  
\$26.95

**Pisgah Chicken Scaloppine**  
Panko breadcrumb encrusted Springer Farms Chicken  
sautéed with garlic, shallots, tarragon and mushrooms  
finished with demi-glace and cream sherry  
\$22.95

**Trail Mix Encrusted Fillet of Mountain Trout**  
Sorrell's Creek rainbow trout encrusted with almonds,  
walnuts, cranberries, sunflower seeds and cashews  
with peach butter  
\$23.95

**Walnut Encrusted Fillet of Mountain Trout**  
With blueberry butter \$23.95

**Maryland Style Blue Crab Cakes**  
A rich blend of jumbo lump and claw crabmeat, onion,  
celery, parsley, red pepper, basil, lemon, Tabasco,  
Old Bay seasoning, Duke's mayonnaise and  
a touch of house breadcrumbs.  
Pan seared and served with your choice of sides  
\$28.95

**Braised St. Louis Style Ribs**  
Blueberry and teriyaki BBQ sauce  
Half rack \$18.95  
Full rack \$24.95

### HISTORICAL SKETCHES OF MOUNT PISGAH

Before the settlers of European extraction entered this part of North Carolina, these mountains and valleys were the exclusive domain of Cherokee Indians. The Cherokees had their own names for Mount Pisgah and the Pisgah Ridge. The mountain was Elsetoss and the ridge was Warwasseeta, and around them the land was rich in game and lush with trees and other plant life.

The name "Pisgah" comes from the fourth chapter of Deuteronomy, The Lord ordered Moses to the top of this mountain and told him to look in all directions, thus revealing the "Promised Land" to the tribes of Israel.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# ENTREES

**\*Grilled USDA Choice Filet Mignon** GF  
8 oz chargrilled tenderloin  
\$32.95

**\*Grilled USDA Choice Ribeye Steak** GF  
Dry rubbed with fresh herbs and sea salt  
8 oz \$24.95 12 oz \$29.95

**\*Boneless North Carolina Pork Chop** GF  
8 oz. loin chop grilled and served with apple chutney  
\$17.50

## **Fish & Chips**

*Inquire about today's catch. Served lightly breaded and fried.  
Accompanied with Tartar Sauce and cole slaw* \$19.95

**\*Seared Salmon Fillet** GF  
A succulent fillet of salmon with citrus dill butter  
\$24.95

**Mountain Fried Half Chicken**  
A Pisgah favorite, southern fried to perfection!  
\$20.95

**Pisgah Style Meatloaf**  
Tomatoes, onions and herbs, topped with  
mushroom pan gravy.  
\$16.95  
Half portion \$13.95

**Country Ham Steak** GF  
Seared, center cut favorite (may be too salty for some).  
\$18.95  
Half portion \$15.95

**Pisgah Chicken Pot Pie**  
Pastry topped chicken and vegetables in  
a rich homemade cream sauce  
\$16.50

**All above entrees are served with  
choice of 2 sides**

**Pisgah Pasta**  
Garlic and white wine cream sauce, fresh tomatoes,  
mushrooms, spinach and parmesan over al dente pasta.  
\$13.95

**Add Grilled All Natural Chicken**  
\$4.50

**Add Grilled Shrimp**  
\$9.50

**Side Item Choices:**  
Homemade Cole Slaw, House Salad, Soup,  
Vegetable, Rice, Baked Potato or Mashed Potatoes

Vegetarian (V)/Gluten Free (GF) - items prepared  
can not be certified gluten free due to the  
presence of other food items containing  
gluten in our kitchen.