

APPETIZERS

Bread Service

4 house made rosemary, onion and dill rolls
served with whipped butter \$5.00

French Onion Soup

House made croutons, swiss and provolone cheeses \$12.95

Smoked Fillet of Rainbow Trout GF

Capers, minced onions, dill sauce \$16.95

Soup of the Day

Chef's daily inspiration

Cup \$6.95 Bowl \$8.50

Maryland Style Blue Crab Cake

Pan seared maryland style crab cake served
with remoulade and fresh lemon \$Market Price

Southern Corn Fritters V

Horseradish cream sauce \$11.95

Fried Green Tomatoes V

House made apple chutney, buttermilk ranch dressing \$13.95

MIXED GREENS

Chef's Salad GF

Ham, turkey, cheese, hardboiled egg and vegetables
on a large bed of fresh mixed greens
\$16.95 Smaller portion \$12.95

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 \$22.95 Smaller portion \$17.95

House Salad V/GF

Fresh mixed greens and vegetables topped
with cranberries and sunflower seeds \$8.95

Pisgah Pecan Salad V/GF

Shredded cheese, greens and vegetables topped with
caramelized pecans, cranberries and sunflower seeds
\$17.95 Smaller portion \$13.95

Add to any Salad

Chicken Breast \$7.95 **Grilled Shrimp** \$12.95

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
thousand island dressing on grilled rye \$16.95

Grilled Chicken Sandwich

Marinated all natural boneless chicken breast on
an artisan bun with lettuce, tomato and onion \$14.95

Classic Club Wrap

Turkey, ham, applewood smoked bacon, cheddar jack cheese,
romaine, tomato, herbed mayonnaise \$17.95

***Hamburger**

8oz USDA charbroiled ground chuck served with
lettuce, tomato, onion \$14.95

Veggie Burger V

A savory blend of veggies in a charbroiled patty \$15.95

Add to any sandwich:

Cheese (Cheddar, Swiss, Provolone, American) \$1.50

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

Gluten free bread available upon request



PISGAH FAVORITES

Sorrell's Creek Farm Whole Mountain Trout GF

*Charbroiled or baked with butter and old bay seasoning
filleted tableside upon request \$28.95*

Walnut Encrusted Fillet of Mountain Trout

With blueberry butter \$28.95

Maryland Style Blue Crab Cakes

*Pan seared maryland style crab cakes served
with remoulade and fresh lemon \$Market Price*

Braised St. Louis Style Ribs

Sweet onion barbeque sauce

Half rack \$22.95 Full rack \$28.95

ENTREES

****Grilled USDA Choice Filet Mignon GF***

8 oz chargrilled tenderloin \$Market Price

****Grilled USDA Choice Ribeye Steak GF***

12 oz \$Market Price

Fish & Chips

Inquire about today's catch.

Served lightly breaded and fried

Accompanied with tartar sauce and cole slaw \$23.95

****Grilled Salmon Fillet GF***

*A fresh cut of grilled salmon with lemon beurre blanc
Market Price*

Mountain Fried Half Chicken

One half of a chicken southern fried to perfection

\$23.95 Quarter \$16.95

Chargrilled boneless pork loin

Apple cranberry chutney \$23.95

Mediterranean Bowl V

*House made falafel fritters, quinoa, cucumber, kale,
grape tomatoes, feta cheese, pickled onion,
white balsamic vinaigrette \$22.95*

Zen Thai Bowl

*Sesame ginger marinated grilled chicken breast,
linguini tossed in spicy peanut sauce, shredded carrots,
scallions, red pepper, cilantro, pineapple*

-Sub Grilled Tofu (V) \$23.95

Tecate Bowl

*Ancho marinated grilled chicken breast, pico de gallo
with black beans and roasted corn, avocado,
cheddar jack cheese, chipotle lime dressing, tortilla crisp*

-Sub Grilled Tofu (V) \$23.95

Pisgah Chicken Pot Pie

*Pastry topped chicken and vegetables in
a rich homemade cream sauce \$21.95*

Pisgah Pasta

*Garlic and white wine cream sauce, fresh tomatoes,
mushrooms, spinach and parmesan over al dente pasta \$19.95*

Add Grilled All Natural Chicken \$4.00

Add Grilled Shrimp \$9.00

Side Item Choices:

*Homemade Cole Slaw, 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.*

