



LUNCH MENU



APPETIZERS

French Onion Soup

House made croutons, swiss and provolone cheeses
\$12.95

Soup of the Day

Chef's daily inspiration
Cup \$6.95 Bowl \$8.50

Maryland Style Blue Crabcake

Pan seared maryland style crabcake served
with remoulade and fresh lemon
Market Price

Fried Green Tomatoes V

House made apple chutney, buttermilk ranch dressing
\$13.95

Smoked Fillet of Rainbow Trout GF

Capers, minced onions, dill sauce
\$16.95

Southern Corn Fritters V

Horseradish cream sauce
\$11.95

ENTREES

***Grilled Salmon Fillet GF**

Lemon beurre blanc
Market Price

Walnut Encrusted Fillet of Mountain Trout

With blueberry butter \$28.95

Pork BBQ Platter

Slow roasted pork shoulder served in combination
with corn fritters, french fries, cole slaw
and barbeque sauce \$21.95

Mountain Fried Chicken

One half of a chicken southern fried to perfection
\$23.95 Quarter \$16.95

Chargrilled Boneless Pork Loin Chop

Apple cranberry chutney \$23.95

***Grilled USDA Choice Ribeye Steak GF**

12oz. \$Market Price

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 V

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

Add Grilled Chicken \$4.00

Add Grilled Shrimp \$9.00

Side Item Choices: Homemade Cole Slaw, Vegetable of the Day, Rice 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.

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





MIXED GREENS

Chef's Salad GF

Ham, turkey, shredded cheese, hardboiled egg
and vegetables on a large bed of fresh 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

Pisgah Pecan Salad V/GF

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

House Salad V/GF

Shredded cheese, fresh mixed greens and vegetables
topped with cranberries and sunflower seeds \$8.95

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

PISGAH FAVORITES

Crab Cake Sandwich

A maryland style crab cake. Served on a grilled brioche
bun with lettuce, tomato and onion. Served with
remoulade and fresh lemon
Market Price

Fish & Chips

Inquire about today's catch. Served lightly breaded and fried.
Accompanied with tartar sauce and cole slaw \$23.95

Classic Club Wrap

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

Sorrell's Creek Farm Whole Mountain Trout GF

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

SANDWICHES

Deli Style Reuben

Hot corned beef, sauerkraut, swiss cheese and
thousand island dressing on grilled rye \$16.95

BBQ Pulled Pork Sandwich

Slow roasted pork shoulder garnished with cole slaw
and barbeque sauce \$14.95

BLT Classic

Loaded with slices of crisp hickory smoked bacon
served on grilled thick sliced white bread \$14.95

Grilled Chicken Sandwich

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

***Hamburger**

8oz USDA charbroiled ground chuck served with
lettuce, tomato and 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

Gluten free bread available upon request

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

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