

* Please choose your sides before getting to cashier *

Take Out Menu

Available 11:30 am - 3:00 pm and 5:00 pm - 9:00 pm

Appetizers

Fried Green Tomatoes V

Garnished with apple chutney and ranch drizzle

\$9.50

Fried Dill Pickles V

A zesty treat served with chipotle aioli

\$8.50

Smoked Fillet of Rainbow Trout GF

Locally sourced, garnished with capers, onion
and dill sauce

\$12.95

Southern Corn Fritters V

Batter dipped and golden fried
with horseradish cream sauce

\$8.50

Soup of the Day

Chef's daily inspiration Cup \$4.50 Bowl \$6.50

Entrees

***Seared Salmon Fillet** GF

A succulent fillet of salmon
with citrus dill butter

\$24.95

Pisgah Style Meatloaf

Tomatoes, onions and herbs
topped with mushroom pan gravy.

\$16.95

Half portion \$13.95

Pisgah Chicken Pot Pie

Pastry topped chicken and vegetables in a rich
homemade cream sauce

\$16.50

Mountain Fried Chicken

One half of a chicken southern fried to perfection!

\$20.95

Quarter Chicken \$14.95

All above entrees are served with choice of 2 sides

*** Side Item Choices:** Homemade Cole Slaw, Soup, Vegetable of the Day,
French Fries, Rice or Mashed Potatoes *

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

*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.*

Mixed Greens

Chef's Salad GF

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

Greens and vegetables topped with
cranberries and sunflower seeds \$6.50

Add to any Salad: **Chicken Breast** \$4.50, **Grilled Shrimp** \$9.50

Salad Dressings: Blue Cheese, Ranch, Thousand Island, Parmesan Peppercorn,

Sandwiches

Sandwiches are served with fries and a pickle spear

Deli Style Reuben

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

BBQ Pulled Pork Sandwich

Slow roasted pork shoulder, garnished
with cole slaw and BBQ sauce \$11.95

Turkey, Apple and Brie Wrap

Served in a spinach and herb wrap
with lettuce, onions,
and Cranberry Mayonnaise \$16.95

Grilled Chicken Sandwich

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

Veggie Burger V

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

BLT Classic

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

***Hamburger**

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

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