

Lunch Menu

Appetizers

French Onion Soup

Caramelized onions, fresh thyme, beef broth, topped with croutons, melted provolone and swiss cheeses

\$8.50

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

Fried Green Tomatoes v

Garnished with apple chutney and ranch drizzle

\$9.50

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

Entrees

***Seared Salmon Fillet** GF

A succulent fillet of salmon with citrus dill butter

\$24.95

Walnut Encrusted Fillet of Mountain Trout

With blueberry butter

\$23.95

***Boneless North Carolina Pork Chop** GF

8 oz. loin chop grilled and served with apple chutney

\$17.50

Pork BBQ Platter

Slow roasted pork shoulder served in combination with corn fritters, french fries, cole slaw and BBQ sauce, an all inclusive entree

\$18.50

Mountain Fried Chicken

One half of a chicken southern fried to perfection!

\$20.95

Quarter \$14.95

***Grilled USDA Choice Ribeye Steak** GF

8oz. dry rubbed with fresh herbs and sea salt

\$24.95

12oz. \$29.95

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 v

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

\$13.95

Add **Grilled Chicken** \$4.50

Add **Grilled Shrimp** \$9.50

Side Item Choices: *Homemade Cole Slaw, House Salad, Soup, 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, 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,
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. Garnished with
Remoulade and fresh lemon \$20.95

Fish & Chips

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

Turkey, Apple and Brie Wrap

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

Sorrell's Creek Farm Whole Mountain Trout GF

Charbroiled or baked with butter and Old Bay seasoning
filleted tableside upon request \$26.95

Braised St. Louis Style Ribs

Blueberry & teriyaki BBQ sauce
1/2 rack \$18.95 Full rack \$24.95

Sandwiches

Monte Cristo Sandwich

Grilled, egg battered bread, ham, turkey, cheddar
and swiss with orange marmalade for dipping \$13.95

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

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 and 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) \$1.00 each

Add to any sandwich: Bacon, Mushrooms,
Avocado, Caramelized Onions \$2.00 each

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

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