

# 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 Chicken \$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

*\*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

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

### **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

## 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

### **Turkey, Apple and Brie Wrap**

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

### **Fish & Chips**

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

## Sandwiches

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

### **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

### **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

### **BLT Classic**

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

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

Add to any sandwich: **Cheese (Havarti, Cheddar, Swiss, Provolone, American)** \$1.00 each

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