

APPETIZERS

French Onion Soup

Caramelized onions, fresh thyme, beef broth, topped with croutons, melted provolone and swiss cheeses \$8.50

Smoked Fillet of Rainbow Trout GF

Locally sourced, garnished with capers, onion and dill sauce \$12.95

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

Southern Corn Fritters V

Batter dipped and golden fried with horseradish cream sauce \$8.50

Fried Green Tomatoes V

Garnished with apple chutney and ranch drizzle \$9.50

MIXED GREENS Chef's Salad GF

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

Fresh mixed greens and vegetables topped with cranberries and sunflower seeds \$6.95

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

SANDWICHES

Deli Style Reuben

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

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, 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) Add \$1.00 each

Hickory Smoked Bacon, Mushrooms, Avocado, Caramelized Onions Add \$2.00 each

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

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

HISTORICAL SKETCHES

OF MOUNT PISGAH

Before the settlers of European extraction entered this part of North Carolina, these mountains and valleys were the exclusive domain of Cherokee Indians. The Cherokees had their own names for Mount Pisgah and the Pisgah Ridge. The mountain was Elseetoss and the ridge was Warwasseeta, and around them the land was rich in game and lush with trees and other plant life. The name "Pisgah" comes from the fourth chapter of Deuteronomy, The Lord ordered Moses to the top of this mountain and told him to look in all directions, thus revealing the "Promised Land" to the tribes of Israel

PISGAH FAVORITES

Sorrell's Creek Farm Whole Mountain Trout GF

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

Pisgah Chicken Scaloppine

Panko breadcrumb encrusted Springer Farms Chicken sautéed with garlic, shallots, tarragon and mushrooms finished with demi-glace and cream sherry \$22.95

Walnut Encrusted Fillet of Mountain Trout

With blueberry butter \$23.95

Maryland Style Blue Crab Cakes

A rich blend of jumbo lump and claw crabmeat, onion, celery, parsley, red pepper, basil, lemon, Tabasco, Old Bay seasoning, Duke's mayonnaise and a touch of house breadcrumbs. Pan seared and served with your choice of sides \$28.95

Braised St. Louis Style Ribs

Blueberry and teriyaki BBQ sauce Half rack \$18.95

Full rack \$24.95

ENTREES

***Grilled USDA Choice Filet Mignon GF**

8 oz chargrilled tenderloin \$32.95

***Grilled USDA Choice Ribeye Steak GF**

Dry rubbed with fresh herbs and sea salt 8 oz \$24.95

12 oz \$29.95

***Boneless North Carolina Pork Chop GF**

8 oz. loin chop grilled and served with apple chutney \$17.50

Fish & Chips

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

***Seared Salmon Fillet GF**

A succulent fillet of salmon with citrus dill butter \$24.95

Mountain Fried Half Chicken

A Pisgah favorite, southern fried to perfection! \$20.95

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

Sides

House Salad, Rice, Soup, Vegetable, Baked Potato, Mashed Potato

Pisgah Pasta

Garlic and white wine cream sauce, with fresh tomatoes, mushrooms, spinach and parmesan over al dente pasta. \$13.95

Add Grilled All Natural Chicken \$4.50

Add Grilled Shrimp \$9.50