STARTERS

Pimento Cheese & House Pickles served with Crackers ... 12

Three Cheese Charred Corn & Bacon Queso served with Corn Chips ... 11

Smoked Salmon & Trout Spread Bacon, Red Onions, Caper Rémoulade and Crackers ... 13

Blue Crab Cake Pan Seared, Bread & Butter Pickle Salad, Remoulade...17

Braised Pork Belly Apple Sauerkraut, Cheddar Cornbread, BBQ ... 17

Blue Ridge Sampler Cheesy Flatbread, Black-Eyed Pea Hummus, Pickled Tomatoes,

Olive Relish, and Corn Salad ... 14

Baked Brie with Butternut Squash, Peaches, Scallions & Almonds with Raisin Crostini...15

SOUPS & SALADS

All Salads are served with Crostini, please alert your server for gluten allergies.

Vegetarian Black Bean Chili (GF) topped with Red Onions and Shredded Cheddar ... 7

Three Onion & Apple Soup topped with Croutons and Smoked Gouda ... 7

Harvest Salad Mixed Greens, Spiced Peaches, Pecans, Feta, Ginger-Apple Cider Vinaigrette... 12 | 6

Farm Salad Mixed Greens, Tomatoes, Olive Medley, White Balsamic Dressing ... 8 | 4

Kale "Caesar" Lemon-Garlic Dressing, Fine Romano, Roasted Almonds, Croutons...12 | 6

Baby Iceberg Wedge Blue Cheese, Marinated Tomatoes, Smoked Bacon,

served with a Creamy Blue Cheese Red Wine Dressing ... 16

Salad Additions: Chicken Breast...7 Salmon...8 Shrimp... 7

MAINS

Bang Bang Salmon Honey-Chili-Miso Glaze, Sesame Salad, Sweet Chili Rice ... 28

Locally Farmed Rainbow Trout (GF) Blackened, Charred Corn-Lima Bean Stew, Smashed Yukon Gold Potatoes... 26

Wild Gulf Shrimp (GF) with House-made Tasso Ham, Spinach, and Logan Turnpike Grit Cake, Chorizo & Smoked Tomato Broth...28

Bell & Evans Chicken Breast, Rosemary and Garlic Smoked, Smoky Collard Casserole, Chicken Gravy, Herb Rice, Corn & Cabbage Chow Chow ... 27

14 oz Duroc Pork Chop (GF) Maple-Bourbon Grilled, Smashed Yukon Gold Potatoes, Baby Carrots,

"Drunken" Raisin Jam ...35

Confit of Duck with Butternut Squash Ravioli, House Bacon, Golden Raisins, Arugula, Cream,

Smoked Gouda ... 28

Harvest Meatloaf with Smashed Yukon Gold Potatoes, Green Beans, and Onion Gravy ... 25

Sirloin Steak (GF) Bacon-Blue Cheese Crusted served with Smashed Yukon Gold Potatoes, Green Beans, and Harvest Steak Sauce... 33

Tortelloni Puttanesca Three Cheese Filled Pasta, Capers, Olives, Rosemary, Tomato,

Shaved Garlic, Smoked Ricotta, and EVOO ... 26 Add House Fennel Sausage...4

Four Times A Veggie Honey Rosemary Roasted Carrots, Smashed Yukon Gold Potatoes, Collard Green Casserole, Garlic Green Beans with Smoked Onion-Corn Butter...21

SIDES

Udi's Gluten-Free Bread | Garlic Toast | Smashed Yukon Gold Potatoes ... 3

Baked Mac & Cheese | Cheesy Flatbread | Collard Casserole | Side Baby Carrots ... 5

KIDS MENU

(AGES 10 AND UNDER) Served with Potato Chips, Side Salad, or Sliced Apples

House-Baked Macaroni & Cheese ... 7 | Pasta with Butter or Red Sauce ... 7

Grilled Chicken Breast ... 7 | All Beef Hot Dog ... 7 | Cheesy Flatbread ... 7

BEVERAGES

Coca-Cola Fountain Drinks | Locally Roasted Coffee | Iced Tea (Sweet or Unsweet) ... 4 Gosling's Ginger Beer | New Creation Root Beer | New Creation Cream Soda ... 5 Herbal Tea ... 4 | Perrier (500 ml) ... 4 | San Pellegrino ... 4.50 | 7

SWEETS Ask your server for today's selections ... 9

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR FOOD INTOLERANCE

Our kitchen is very small and we do our best to protect those with allergies. Allergens: Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

GF: Gluten Free