

Regional Fare & Drink



Blowing Rock, NC

## FROM THE BEGINING



### **French Onion Soup- \$ 7**

Classic preparation with sweet onions, beef broth and sherry; topped with a crostini and melted Gruyere

### **\*Oysters Two Ways**

Shucked to order; on the ½ shell with cocktail and mignonette sauces  
**\$12 half-dozen / \$20 dozen**

**-Or-**

Cornmeal encrusted, flash fried, garnished with Sriracha, and smokey lemon tartar sauce – **\$11**

### **Baked Brie – \$9**

Served with caramelized Vidalia onion and apple compote; with crispy baguette slices

### **Crispy Fried Crab Cake - \$10**

Saltine encrusted, served with creamy dill sauce and dressed greens

### **Fried Green Tomato**

#### **Stack – \$13**

Cornmeal fried, layered with fresh tomatoes, Buffalo Mozzarella, crispy Parmesan chips and basil pesto; finished with balsamic reduction

### **Chicken Liver Basket-\$9**

House blend seasoning, fried crispy and tender; served with bacon-Cabernet demi-glace for dipping

*All entrees served with house-made Cheddar and Gruyere au gratin potatoes, slow simmered collards and honey glazed carrots*

*\*These items may be cooked to order or contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

## FROM THE PASTURES



### **\*Cast Iron Seared Ribeye-\$34**

With house-made Worcestershire demi-glace and horseradish sour cream

### **\*Calves Liver – \$21**

Porcini mushroom dusted, with grilled onions, bacon and Cabernet pan sauce

### **\*Grilled Pork Tenderloin -\$25**

Sliced and served with a citrus relish of pineapple, peach, red onion, yellow pepper and cilantro

### **Bacon and Caramelized Onion Meatloaf-\$19**

Bleu cheese encrusted and topped with tomato gravy

## FROM THE SEAS & STREAMS



### **Littleneck Clams- \$23**

Steamed in a white wine, garlic-caper broth with Andouille sausage, tomato and basil; served on a bed of linguine

### **Crab Stuffed Trout – \$27**

Crab Imperial stuffed whole trout, cornmeal encrusted and oven roasted. Served with smoked lemon-herb broth

### **Shrimp and Grits – \$26**

Pan-seared shrimp in a bouillabaisse style broth, with a touch of cream; served over cheese grits topped with crispy fried shallots

### **\*Salmon - \$25**

Teriyaki honey bourbon glazed, grilled and served over a saute of julienned vegetables

### **Pasta Aglio e Olio with Shrimp-\$24**

Linguine tossed in olive oil, fresh herbs, garlic, and red pepper flakes; finished with freshly shaved Parmesan and grilled shrimp

## FROM THE COOP



### **Chicken Marsala-\$24**

Thinly pounded breast of chicken topped with a red onion, mushroom Marsala "gravy"

### **Fried Chicken Milanese – \$21**

House spice seasoned, thinly pounded and fried, finished with lemon-caper brown butter pan sauce

## FROM THE GARDEN



### **Wedge Salad – \$8**

Crispy iceberg lettuce with fresh tomatoes, applewood smoked bacon bits and crumbled Bleu cheese; finished with buttermilk dill dressing

### **Spinach Salad \$9**

Tender baby spinach with hard-boiled egg, dried cranberries and crispy fried onions; finished with hot Applewood smoked bacon vinaigrette

## VEGETARIAN



### **Daily Vegetarian Feature-\$16**

## FROM THE PANTRY



### **Chocolate Peanut Butter Layer Cake**

### **Deep Dish Key Lime Pie**

### **Chocolate Chip Cookie Lava Cake with vanilla ice cream**

### **Pineapple Upside Down Cake**

**all desserts \$9**

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### **Chardonnay**

Sandpoint Chardonnay, California – \$8 / \$32  
Deloach Chardonnay, California- \$10 / \$40  
Kendall Jackson Chardonnay, California – \$10 / \$40

### **Sauvignon Blanc**

Infamous Goose Sauvignon Blanc, Marlborough,  
New Zealand – \$10 / \$40

### **Other White Varietals**

Ca'donini Pinot Grigio, Italy – \$9 / \$36  
Pacific Rim Sweet Reisling – \$9 / \$36

### **Bubbles**

Freixenet Cordon Negro Cava, Spain - \$9  
Luna Prosecco, Italy – \$9

### **Cabernet**

Meridian Cabernet, California – \$8 / \$32  
Liberty School Cabernet, Paso Robles –\$10 / \$40

### **Pinot Noir**

The Seeker Pinot Noir, France– \$9 / \$36  
Belle Glos Meiomi Pinot Noir, California –\$ 12 / \$48

### **Zinfandel**

Leese-Fitch Zinfandel, California – \$10 / \$40

### **Other Red Varietals**

Alta Vista Malbec, Argentina- \$9/ \$36  
OZV Red Blend, California- \$9/ \$36

## **BEERS**

Pabst Blue Ribbon 16 oz. “tall boy” – \$4  
Michelob Ultra – \$4  
Blowing Rock Ale – \$4  
Bud Light – \$4  
Miller Lite - \$4

## **CRAFTS ON DRAFT**

**\$5.<sup>00</sup>**

Ask your server for our current craft  
beers on tap