



Appetizers

- SMOKED BEER CHEESE FONDUE:** Local IPA, smoked cheddar, sea salt crusted Bavarian pretzels 8
- APPLE BRIE BRUSCHETTA:** aged brie, Henderson County apples, local honey, lightly toasted bruschetta 9
- CASCADES MOUNTAIN FRIES:** all-natural shoe-string fries, apple-cider smoked bacon, aged cheddar cheese 8
- BOURBON BRAISED PORK LOIN NACHOS:** pulled pork, all natural-tortilla chips, house-made pico de gallo, guacamole 10
- FIRE GREEN TOMATO CAPRESE:** fried green tomatoes, baby beefsteak, red tomatoes, fresh mozzarella cheese, balsamic vinegar, basil 9
- CHICKEN WINGS:** all natural chicken wings, choice of sauce, house-made honey chipotle, bbq, parmesan garlic, or buffalo 10
- SMOKED RAINBOW TROUT DIP:** house-made, served with pita chips 10

Soup

- SOUP DE JOUR:** house-made soup daily 8
- SMOKED CHEDDAR POTATO SOUP:** Local Beer, smoked cheddar cheese, potatoes, apple-wood smoked bacon 7
- ALL-NATURAL BEEF AND BEAN CHILI:** all-natural ground beef, seasoned black beans, cheddar cheese, sour cream 8

Salads

(add chicken 4, add shrimp 5, add steak 6)

- FRESH APPLE AND GRILLED-CHICKEN SALAD:** fresh local apples, all-natural grilled chicken, mixed greens, smoked cheddar, sliced almonds, red onions, apple-cider vinaigrette 12
- CLASSIC CHICKEN CAESAR:** romaine lettuce, hand-grated parmesan cheese, grilled all-natural chicken breast 12
- BERRY PECAN SPINACH SALAD:** organic spinach and mixed greens, candied pecans, goat-cheese, balsamic vinaigrette 12
- A GOOD OL' FASHIONED SALAD:** harvest blend lettuce, baby beefsteak, tomatoes, carrots, red onions, cherry-wood smoked bacon, smoked cheddar cheese 10

Burgers

(choice of house-made fries, house-made chips or vanilla sweet fries)

APPLE BACON CHEDDAR BURGER: all-natural beef patty, apple-cider smoked bacon, smoked cheddar cheese, Henderson County apple chutney 14

CLASSIC BLACK AND BLUE: all-natural beef patty, premium apple-wood smoked blue cheese crumbles, apple cider smoked bacon 14

FOREST VEGGIE BURGER: black bean burger and quinoa, field greens, house-made honey chipotle sauce 11

HONEY-CHIPOTLE CHICKED SANDWICH: mixed greens, red onion, baby beefsteak tomatoes, smoked cheddar, bacon 13

Fresh Catch

CASCADES MOUNTAIN TROUT: pan seared rainbow trout, parmesan peppercorn butter, lemon-served with grits and seasonal veggies 21

APPLE AND BALSAMIC GLAZED SALMON: wild-caught salmon, apple chutney and balsamic glaze-served with fresh green beans and sweet potato fingerlings 22

OUTER BANKS CRAB CAKES: lump crab meat, lemon aioli-served with jalapeno mac-n-cheese and seasonal veggies 23

SHRIMP AND GRITS: lemon-garlic shrimp, smoked cheddar and pimento cheese, NC made stone-ground grits 20

From the Grill

(Served with roasted garlic smashed potatoes and seasonal veggies)

ALL-NATURAL GRASS-FED RIBEYE STEAK 30

FILET MIGNON WITH GARLIC BUTTER 32

LOCAL: all-natural hickory nut-gap farm pork (please ask server for details) 27

MARINATED FLAT IRON STEAK 24

Sides

fresh green beans | jalapeno mac-n-cheese | seasonal veggies | stone ground grits | sweet potato fingerlings

roasted garlic smashed potatoes