

HARVEST

- Seasonal - - Intentional - - Appalachian -

SMALL PLATES

Fried Chicken Wings GF	14
Black Pepper Bourbon Honey Tomato Jam	
Grilled Guacamole VN DF	12
Pico de Gallo Lime Sea Salt Tortilla Chips	
Charcuterie Board	30
Craft Cheeses Cured Meats Dried Fruit Tree Nuts	
Olives Infused Honey Mustard Crackers	
Warm Pimento Cheese Dip * V	12
Heirloom Tomatoes Crackers	

SOUP | SALAD

Chicken & Wild Rice Soup * GF	14
Soup Of The Day	12
Chef's Seasonal Selection	
Classic Wedge Salad V	16
Iceberg Lettuce Red Onion Tomato Bleu Cheese Crumbles	
Bleu Cheese Dressing Balsamic Reduction	
Kill't Salad DF	15
Baby Spinach Hard Boiled Eggs Crispy Red Onion Roasted Mushrooms	
Warm Bacon Dressing	
Caesar Salad V	14
Chopped Romaine Parmesan Cheese Croutons Caesar Dressing	
Cobb Salad GF	18
Spring Lettuces Grilled Chicken Bacon Red Onion Hard Boiled Egg Avocado	
Red Wine Vinaigrette	

HANDHELDS Served with Fries

Grilled Pimento Cheese * V	12
Sourdough Fried Green Tomatoes	
Fried Chicken Sandwich	17
Bacon Swiss Buffalo Ranch Pickles Lettuce Brioche Bun	
Meatloaf Sandwich	17
Provolone Brown Sugar- Tomato Glaze Sourdough Toast	
Farmhouse Club	16
Swiss & Cheddar Cheese Ham Turkey Lettuce & Tomato Mayo Sourdough	
Mountain Lake Burger	16
6oz Beef Patty Cheddar Lettuce Tomato Onion Brioche Bun	
Appalachian Smothered Burger	18
6oz Beef Patty Muenster Cheese Caramelized Onions Burger Gravy Brioche Bun	

Gluten-Free: GF | Dairy-Free: DF | Vegetarian: V | Vegan: VN

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We care about your safety and dining experience. Please inform your server of any allergies or dietary restrictions.

* Sodium content higher than daily recommended limit (2,300 mg). High sodium intake can increase blood pressure and risk of heart disease and stroke.