



The Ruffed Grouse

Starters

Today's Soup

ask your server \$8

Devils On Horse Back

bacon wrapped dates stuffed with blue cheese, dijon vinaigrette...\$8

Smoked Trout Dip

Sunburst Farms trout, grilled sourdough....\$14

Appalachian Provisions Board

Hickory Nut Gap charcuterie, local artisanal cheeses, house pickles, chutney...\$18

Salads

Summer Garden

fresh strawberries, cucumbers, fennel, parmesan, garlic vinaigrette....\$12

Grilled Peach

baby gem lettuces, pickled red onion, goat's milk cheese, pine nuts, peach vinaigrette....\$16

+grilled chicken ...\$8

+grilled steak ...\$14

+fried oysters.... \$16

Sandwiches*

Smoked Turkey & Avocado

crispy bacon, whole grain toast, dukes mayo, lettuce, tomato....\$16

Greek Chicken Gyro

feta, romaine, tzatziki, kalamata olives, grilled pita..... \$16

Grilled Steak

arugula, ciabatta, pickled shallots, horseradish aioli.....\$22

Pressed Capresse

ciabatta, heirloom tomatoes, fresh mozzarella, fresh basil.. \$14

Grilled Chicken

lettuce, tomato, house pickles, basil mayo, brioche bun.....\$18

+cheese...\$2

+bacon...\$3

Crispy Buttermilk Chicken

brioche bun, spicy pickles, herb aioli..... \$18

The Ruffed Grouse Double Cheeseburger

2 Brassstown beef patties, brioche bun, American cheese, dill pickle, Vidalia onions, comeback sauce... \$20

**all sandwiches come with choice of a garden lettuce side salad, french fries
or parmesan truffle fries...*

Plates

Harvest Platter

roasted and grilled seasonal vegetables, salsa verde...\$22

Orecchiette

lamb sausage, heirloom cherry tomatoes, parmesan, rapini...\$22

Desserts

Chef's selection, ask your server



**Contains ingredients that are raw or undercooked.*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

** Please note, for parties of 8 or more guests, as 20% service charge will be added, thank you.*

