



The Ruffed Grouse

Dinner

Starters & Salads

Roasted Beet Salad

Ruby & Golden Beet, Whipped Goat Cheese, Arugula, Marcona Almond
14

Caesar Salad

Parmesan, Brioche Croutons, House-made Dressing
14

+Add Grilled Steak \$8
+Add Fried Oysters \$10

Devils on Horseback

Bacon Wrapped Dates stuffed with Blue Cheese
13

Fried Gulf Oysters*

Fresh Pickled Peppers, Arugula Pistou
16



Mains

Rack of Lamb*

Chickpeas, Broccoli Rabe, Mint Chimichurri
38

Seared Carolina Mountain Trout*

Carolina Gold Rice Pilaf, Haricot Vert, Romesco, Marcona Almond
32

Filet of Brasstown Beef Tenderloin*

Garlic Mashed Potato, Haricot Vert, Blue Cheese Compound Butter
45

The Ruffed Grouse Double Cheeseburger*

Two Brasstown Beef Patties, Brioche Bun, Cheddar, Pickle, Onion, Comeback Sauce
20

*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, a 20% service charge will be added. Thank You

