



Tavern Lunch ~ Fall

Starters

Roasted Butternut Squash Bisque
Brown Butter Solids, Crispy Sage, Candied Seeds \$10

Backwoods Bakery Focaccia
Roasted Garlic Ricotta, Olive Tapenade \$8

Taramosalata
*Potato, GA Olive Oil, Caviar, Charred Lemon,
Grilled Naan \$14*

Ploughman's Board -
*Cured Meats and Aged Cheeses served with Seasonal
Accompaniments and Breads \$28*

Appalachian Trout Dip -
Sunburst Trout Dip, Served with Toasted Lavash...\$13

TRG Flatbread
*Meemaw's Chow-Chow, Pimento Cheese, Duck Confit,
America Sauce \$18*

Garden

Salad 270
*Mixed Green, Flowers, Pickled Onions, Green Apple,
Spiced Walnuts, Smoked Blue Cheese, Raspberry
Vinaigrette \$14*

Greens on Main
*Shaved Brussels Sprouts, Baby Kale, Green Onions, Pepitas,
Parmesan, Truffled Green Goddess \$14*

TRG Caesar -
*Baby Gem Romaine, White Anchovy, Toasted Brioche,
Grana Parmesan...\$13*

+Additions for all Salads -
Springer Mountain Chicken Breast \$9
4 oz Beef Tenderloin \$17
Duck Confit \$15

Mains

Turkey and Brie Panini
*Smoked Turkey, Brie, Granny Smith, Arugula, Hot Honey
Mustard \$16*

Trout Po' Boy
*Cornmeal Crusted Sunburst Trout, Smoked Trout Dip,
Lettuce, Tomato, Pickled Onion Tartar \$19*

Muffuletta Melt
*Black Forest ham, Genoa Salami, Mortadella, Smoked
Provolone, Olive Salad, Banana Peppers on Backwoods
Focaccia \$16*

Meatball Sub
*Housemate meatballs, Five Roasted Marinara, Provolone,
Parmesan, Amoroso Roll \$16*

Springer Mountain Chicken Sandwich
(Grilled or Fried)
*Herb Marinated, Benton's Bacon, Balsamic-Sballot
Marmalade, Whipped Goat Cheese, Chefs Mushrooms \$18*

**The Ruffed Grouse Tavern Burger -
*Two Angus Beef Patties, Sharp Cheddar, House Pickles,
Shaved Onion, Comeback Sauce, Toasted Hawaiian
Roll...\$21*

Sides

- Hand-Cut Fries \$ 8
- Truffle Fries \$11
- Roasted Mushrooms \$8
- Shaved Brussels Sprouts \$8

*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