**Cocktails & Carafes**

- **Bloody Mary**
  - Bold spices, Vodka, rosemary
- **White Sangria**
  - Sauvignon Blanc, St-Germain, Tuaca
- **Red Sangria**
  - Pinot Noir, Brandy, fruit juices
- **Breakfast Martini**
  - Vodka, orange marmalade, fresh citrus
- **Mimosa**
  - Fresh squeezed orange juice, Prosecco
- **Bellini**
  - Fresh peach, Prosecco

**Carafes To Share**
- **Mimosa** or **Bellini**

**Starters & Soups**

- **Bloody Mary**
  - Chimichurri sauce, spicy ranch
- **Spinach Dip**
  - Reggiano cheese, local tortilla chips
- **Whiskey Shrimp on Country Toast**
  - Dijon beurre blanc sauce
- **New England Lobster Bisque**
  - Sherry garnish. Cup / Bowl
- **French Onion Soup**
  - 8

**Salads**

- **Vine-Ripened Tomato Salad**
  - Basil, herb vinaigrette, fresh mozzarella
- **Steak Salad**
  - Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette
- **Thai Grilled Chicken Salad**
  - Roasted peanuts, crispy wontons, honey-lime vinaigrette, peanut sauce
- **Avocado Toast**
  - Fresh, smashed Haas avocado, Extra Virgin Olive Oil, thick-cut, whole-grain toast. Topped with two poached eggs
- **French Toast Anna**
  - Powdered sugar, Vermont maple syrup and thick-cut, applewood smoked bacon
- **Famous Steak & Biscuits**
  - Our signature specialty. Seared tenderloin on homemade biscuits. Served with parmesan fries
- **Eggs Benedict**
  - English muffins, poached eggs and Hollandaise sauce. Served with country potatoes
- **Wild Mushroom Omelette**
  - Spinach, mushrooms and Gruyère cheese
- **Crispy Chicken Sandwich**
  - Gruyère, arugula, tomato, lemon aioli
- **Steakhouse Burger**
  - Gruyère, caramelized onions, Thousand Island dressing
- **Stacked Cheeseburger**
  - Two seared patties, pickles, onion and cheese
- **French Dip**
  - Thinly sliced, toasted baguette with horseradish
- **Wild Mushroom Meatloaf**
  - Madeira sauce, garlic whipped potatoes and broccoli
- **Vegetable Burger**
  - Served all the way with Monterey Jack

**Brunch**

- **Blue Ridge Quiche**
  - A savory custard of applewood smoked bacon, Gouda cheese and spinach. Served with a kale salad
- **Croque Madame**
  - Gruyère cheese, smoked ham with a sunny side up egg
- **Waffles with Black Cherry Sauce**
  - Whipped cream, powdered sugar, Vermont maple syrup and thick-cut, applewood-smoked bacon
- **Filet and Eggs**
  - Roasted tenderloin, sunny side up eggs, hollandaise sauce and country potatoes
- **Hot Chicken Biscuits**
  - Our version of a Nashville favorite on homemade Southern biscuits. With parmesan fries
- **Chicken and Waffles**
  - Your choice of classic seasoning or Nashville Hot. Served with thick-cut, applewood-smoked bacon

**Entrées**

- **Coffee-Cured Filet Mignon**
  - Cured in our special blend - 10 oz.
- **Filets**
  - Petite cut / Regular cut
- **Prime Rib of Beef**
  - Aged and slow roasted - 10 oz.
- **Pan-Roasted Cold Water Salmon**
  - Garlic whipped potatoes and broccoli
- **Bistro Chicken**
  - Panico-crusted, parmesan cheese and lemon caper sauce with garlic whipped potatoes and broccoli

**Sides All 6**

- Broccoli - Country Potatoes - Creamed Spinach - Garlic Whipped Potatoes - One Pound Baked Potato
- Parmesan Fries - Smoked Gouda Mac & Cheese - Seasonal Vegetable - Sautéed Asparagus

*These items may be cooked to order. Consuming undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*