

COCKTAILS & CARAFES

- BLOODY MARY** 5
Bold spices, Vodka, rosemary
- WHITE SANGRIA** 5
Sauvignon Blanc, St-Germain, Tuaca
- RED SANGRIA** 5
Pinot Noir, Brandy, fruit juices
- BREAKFAST MARTINI** 5
Vodka, orange marmalade, fresh citrus
- MIMOSA** 5
Fresh squeezed orange juice, Prosecco
- BELLINI** 5
Fresh peach, Prosecco
- CARAFES TO SHARE** 15
MIMOSA or BELLINI

STARTERS & SOUPS

- STEAK ROLLS*** 11
Chimichurri sauce, spicy ranch
- SPINACH DIP** 12
Reggiano cheese, local tortilla chips
- DEILED EGGS** 9
Sugar-cured bacon, homemade pickle relish
- WHISKEY SHRIMP ON COUNTRY TOAST** 16
Dijon beurre blanc sauce
- NEW ENGLAND LOBSTER BISQUE** 8 / 10
Sherry garnish. Cup / Bowl
- FRENCH ONION SOUP** 8

SALADS

- CLASSIC CAESAR, BABY KALE OR HOUSE SALAD** 9
Add chicken \$6, Add salmon \$9
- CUMBERLAND SALAD** 14
Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch

- VINE-RIPENED TOMATO SALAD** 10
Basil, herb vinaigrette, fresh mozzarella
- STEAK SALAD*** 19
Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette

BRUNCH

- AVOCADO TOAST** 16
Fresh, smashed Haas avocado, Extra Virgin Olive Oil, thick-cut, whole-grain toast. Topped with two poached eggs
- FRENCH TOAST ANNA** 13
Powdered sugar, Vermont maple syrup and thick-cut, applewood smoked bacon
- FAMOUS STEAK & BISCUITS*** 18
Our signature specialty. Seared tenderloin on homemade biscuits. Served with parmesan fries
- EGGS BENEDICT*** 12
- STEAK BENEDICT*** 15
- AVOCADO AND TOMATO BENEDICT*** 12
English muffins, poached eggs and Hollandaise sauce. Served with country potatoes
- WILD MUSHROOM OMELETTE** 12
Spinach, mushrooms and Gruyère cheese

- BLUE RIDGE QUICHE** 13
A savory custard of applewood smoked bacon, Gouda cheese and spinach. Served with a kale salad
- CROQUE MADAME** 13
Gruyère cheese, smoked ham with a sunny side up egg
- WAFFLES WITH BLACK CHERRY SAUCE** 14
Whipped cream, powdered sugar, Vermont maple syrup and thick-cut, applewood-smoked bacon
- FILET AND EGGS*** 19
Roasted tenderloin, sunny side up eggs, hollandaise sauce and country potatoes
- HOT CHICKEN BISCUITS** 15
Our version of a Nashville favorite on homemade Southern biscuits. With parmesan fries
- CHICKEN AND WAFFLES** 16
Your choice of classic seasoning or Nashville Hot. Served with thick-cut, applewood-smoked bacon

ENTRÉES

- CRISPY CHICKEN SANDWICH** 13
Gruyère, arugula, tomato, lemon aioli
- STEAKHOUSE BURGER*** 14
Gruyère, caramelized onions, Thousand Island dressing
- STACKED CHEESEBURGER*** 14
Two seared patties, pickles, onion and cheese
- FRENCH DIP*** 18
Thinly sliced, toasted baguette with horseradish
- WILD MUSHROOM MEATLOAF** 19
Madeira sauce, garlic whipped potatoes and broccoli

- COFFEE-CURED FILET MIGNON*** 36
Cured in our special blend - 10 oz.
- FILETS*** 31 / 35
Petite cut / Regular cut
- PRIME RIB OF BEEF*** 22
Aged and slow roasted - 10 oz.
- PAN-ROASTED COLD WATER SALMON*** 21
Garlic whipped potatoes and broccoli
- BISTRO CHICKEN** 19
Panko-crusted, parmesan cheese and lemon caper sauce with garlic whipped potatoes and broccoli

Other steaks are available. Please ask your server.

SIDES ALL 6

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

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