



# Tavern Dinner ~ Fall

## Starters

### Green Hill Brûlée

*Soft Ripened Cheese, Blue Ridge Honey, Turbinado, Apples, Crisps... \$20*

### Devils on Horseback

*Blue Cheese Stuffed Dates wrapped in Hickory-Smoked Bacon... \$15*

### Ploughman's Board ~

*Cured Meats and Aged Cheeses served with Seasonal Accompaniments and Breads... \$28*

### Roasted Brussels Sprouts

*Pho Mayo, Chili Crunch, Toasted Peanuts... \$13*

### Beef Tenderloin Carpaccio

*Crispy Capers, Pickled Onions, Truffle Aioli, Micro Mirepoix Salad, Herbed Crostini... \$17*

### Crab Cakes

*Arugula, Pickled Onion, Mustard Sauce... \$21*

### Harvest Vegetable Platter ~

*TOASTED FARRO, PICKLED MUSHROOMS, HERBS, RICOTTA SALATA... \$21*

## Garden

### Fall Salad ~

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

### Green Salad ~

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

### Tavern Caesar ~

*Sweet Gem Romaine, White Anchovy, Toasted Brioche, Grana Parmesan... \$13*

### +Additions for all Salads ~

*Springer Mountain Chicken Breast \$9  
+ oz Beef Tenderloin \$17  
Duck Confit \$15*

## Sides

*- Hand-Cut Fries... \$8*

*- Truffle Fries... \$11*

*- Roasted Mushrooms... \$8*

*- Whipped Potatoes... \$8*

*- Shaved Brussels Sprouts... \$8*

*- Ratatouille... \$9*

*- Rosemary-Parmesan Fingerling Potatoes... \$9*

\* Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.



## Mains

### -FIELD-

#### **Bone-in Kurobuta Pork Chop ~**

*Creamed Farro, Baby Kale, Purple Mustard Creme...\$38*

#### **The Ruffed Grouse Tavern Burger ~**

*Two Angus Beef Burgers, Sharp Cheddar, House Pickles, Grated Onion, Comeback Sauce, Toasted Hawaiian Bun... \$21*

#### **Angus Beef Filet ~**

*6 oz., Whipped Potatoes, Charred Broccolini, Local Mushrooms, Demi...\$56*

#### **Char Grilled NY Strip ~**

*14 oz Rosemary Slapped Potatoes, Duck Fat Brussels, Red Chimichurri ....\$54*

### -FOWL-

#### **Roasted Joyce Farms Chicken ~**

*Roasted Cauliflower Purée, Forest Mushroom Ragout, Crispy Spinach, Chicken Demi... \$33*

#### **Margaret Duck Breast ~**

*Warm Lentil-Duck Confit Salad, Celery Roots, Apricot Jus, Micro Leeks....\$41*

### -FISH-

#### **Sunburst Farms Carolina Mountain Trout ~**

*Jasmine Rice, Jasmine Rice, Sugar Snaps, Lemon Beurre Blanc...\$31*

#### **Seared Scallops ~**

*Creamy Polenta, Garden Ratatouille, Country Ham... \$29*

### -FRESH PASTAS-

#### **Bucatini alla Rosa ~**

*Green Mussels, Shrimp, Tomato Cream, Fresh Basil, Grana Parmesan, Baby Arugula...\$32*

#### **Butternut Squash Ravioli ~**

*Housemade Pasta, Ricotta-Squash Filling, Brown Butter, Sage, Parmesan...\$27*