



Ruffed Grouse Tavern Lunch

Starters

Parsnip Apple Bisque (V)

Crispy Parsnip, Apple Butter, Croutons

8/10

Ploughman's Board

House Cured Meats & Aged Cheeses w/ Seasonal Accompaniments & Breads

28

Appalachian Smoked Carolina Trout Dip

Sunburst Farms Mountain Trout, Smoked Paprika Lavash Crackers

13

Brussels Sprouts (V) (GF)

Drunken Mustard, Parmesan, Truffle Aioli

13

Whipped Pimento Cheese (V)

Grilled Focaccia, Pickled Vegetables

10

Calamari

Grilled Lemon, Marinara, Banana Peppers

16

Garden

Highlander Wedge (GF)

Heirloom Lettuce, Candied Pork Belly, Confit Tomatoes, Sunflower Seeds, Blue Cheese

14

Greens on Main (V) (GF)

Shaved Brussels Sprouts, Baby Kale, Green Onions, Pepitas, Parmesan, Truffled Green Goddess

14

TRG Caesar

Baby Green Romaine, White Anchovy, Toasted Brioche, Grana Parmesan

13

Salad Additions

Springer Mountain Chicken Breast **9**

4oz. Beef Tenderloin **17**

Sunburst Farms Smoked Trout Filet **15**

(V): Vegetarian (VG): Vegan (GF): Gluten Free



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Mains

Grilled Mortadella

Muenster, Fried Egg, Lettuce, Tomato, Pickled Onion, Potato Chips

17

Hot Honey Fried Chicken Sandwich

Smoked Blue Cheese, Pickles, Aioli, Iceberg, Pretzel Bun

18

PBR Poached Beef Kielbasa

Grill Finished, Caraway Kraut, Thousand Island Dressing

15

Pimento Cheese Sandwich (V)

House Pimento, Duke's Mayo, Lettuce, Tomato, Texas Toast

13

Turkey Melt

Shaved Turkey, Smoked Gouda, Coleslaw, Remoulade

16

Duck Bahn Mi

Duck Confit, Foie Gras, Pickled Vegetables, Cucumber, Cilantro, Chili Crisp

19

The Ruffed Grouse Tavern Burger

One or Two Angus Beef Patties, Sharp Cheddar, House Pickles, Grated Onions,
Comeback Sauce, Toasted Hawaiian Bun

14/21

Sides

Hand Cut Fries (V)

8

Truffle Fries (V)

11

Roasted Mushrooms (V) (GF)

8

House Kraut (VG) (GF)

6

Coleslaw (V) (GF)

6

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