



Ruffed Grouse Tavern Dinner

May 2025

Starters

Backwoods Bakery Focaccia (V)

Spring Herb Butter, Maldon Salt

8

Beets & Berries

Spiced Yogurt, Fennel Pollen, Toasted Oat

Crumble, Statesboro Blue Cheese

16

Heirloom Tomato Confit (V)

Local Goat Feta, Herb Oil, Caramelized Purple

Carrot Vinegar, Croutons

14

Devils on Horseback (GF)

Dates Stuffed w/ Statesboro Blue Cheese

& Wrapped in Hickory Smoked Bacon

15

Seared Yellowfin Tuna (GF) *

Green Tomato, Citrus, Chile, Avocado,

Charred Scallion

19

Appalachian Charcuterie Board

Cured Meats & Aged Cheeses w/

Seasonal Accompaniments & Breads

28

Garden

Spinach & Fig Salad (V) (GF)

Baby Spinach, Fresh Figs, Chèvre, Pecans,

Orange Sherry Vinaigrette

15

Highlander Wedge

Heirloom Gem Lettuce, Candied Pork Belly,

Confit Tomatoes, Sunflower Seeds,

Blackened Blue Cheese Dressing

14

Classic Caesar

Gem Lettuce, White Anchovy, Toasted

Brioche, Grana Parmesan

13

Sides

Hand Cut Fries (V)

9

Glazed Fava Beans (V) (GF)

9

Whipped Potatoes (V) (GF)

9

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

Parties of six or more will be subject to 20% gratuity.

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS



Mains

Spring Vegetable Platter (V) (GF)

Local Weekly Vegetables, Grilled & Roasted & Pickled, Grains, Ricotta Salata, Pea Tendril Gremolata

21

Gulf Scallops (GF)

Pork Belly, Corn Polenta, Rosemary, Tomato Oil, Rocket Lettuce

31

Sunburst Farms Carolina Mountain Trout (GF)

Lemon, Capers, Tomatoes, Bell Peppers, Jasmine Rice

30

Hand Cut Orecchiette (V)

Fresh Pasta, Pea Variations, Georgia Olive Oil, Lemon, Ricotta Salata

27

Joyce Farms Airline Chicken (GF)

Local Mushrooms, Grilled Asparagus, Arborio Rice, Marsala

29

Spring Vegetable Pot Pie (V)

Local Garden Vegetables, Herbed Gravy, Puff Pastry

27

The Ruffed Grouse Tavern Burger *

Two Angus Beef Patties, Sharp Cheddar, House Pickles, Grated Onions, Comeback Sauce, Brioche

21

Lamb Chops (GF) *

Cauliflower, Mint, Fava Beans, Raisins, Curry Oil

41

Petite Ribeye or 6oz Filet (GF) *

Thumbelinas, Leeks, Morels, Pancetta Hash, Whipped Potatoes, Red Wine Demi Glace

51/56

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