



Soup of the Day ~ made fresh daily. Ask your server for details.

House Green Salad ~ fresh organic greens and sliced vegetables topped with homemade dressings and garlic croutons. \$6

Roasted Beet and Kale Salad, tossed with mixed greens, toasted pecans, cornbread croutons, warm bacon vinaigrette \$9

WV Chopped Salad ~ mixed greens, golden delicious apples, dried cranberries, celery, sharp cheddar cheese, walnuts, tossed in buttermilk dressing. \$9

WV Rainbow Trout Spread ~ our local trout smoked and blended with cream cheese and spices. Topped with capers, served over a bed of baby greens with crostini. \$7/\$9

Quail Wrapped with Apple Smoked Bacon ~ stuffed with goat cheese and fig on wilted greens \$12

Thai Risotto with Green Curry Shrimp ~ coconut milk, fresh basil, kaffir lime leaf, sweet chili \$11

Charcuterie ~ Humbolt Fog, Aged Gouda, sopressata, fig jam, housemade rosemary parmesan crackers \$14

Beverages

Freshly Brewed Tea~ sweet or unsweetened 2~ Herbal Teas 2~ Sodas 2~
 Mattie's Mountain Mud Fresh Brewed 'Magic' Coffee 2~ Espresso 3~ Cappuccino 4~
 Perrier Sparkling Water 3~Saranac Ginger Beer 3~ Saranac Root Beer 3~
 Milk 2~ Hot Chocolate 3~ Hot Cider 3~

Entrees

Pendleton County West Virginia Rainbow Trout filet pan seared with butter and fresh herbs, Wade's mill creamy grits , wilted spinach & kale \$21

Pendleton County West Virginia Rainbow Trout topped with brown butter seared scallops, crispy leeks, butternut squash risotto and wilted spinach and kale \$27

Three cheese ravioli with garlic and herb crusted Atlantic green shrimp, oven roasted grape tomato, fresh basil cream \$23

Joyce Farms Five Spice Crispy Skin Duck Breast~ blackberry jus, side of chevre. Served with hickory maple mashed sweet potatoes, wilted greens \$27

Grilled Filet Mignon ~ two four ounce medallions, smoked blue cheese butter, roasted leek and garlic smashed potatoes, roasted brussel sprouts, beets and carrots, thyme roasted mushroom brandy sauce \$32

Pepper Crusted Ribeye Steak ~ twiced baked red potatoes, roasted brussel sprouts, beets and carrots, rosemary jus \$31

Slatyfork Shepherd's Pie ~ a hearty stew of local lamb, beef and pork laced with red wine veal demi-glace scented with fresh rosemary. Topped with roasted leek and garlic mashed potatoes and a blend of gruyere and cheddar cheese, then roasted golden brown \$18

Vegetarian Shepherd's Pie ~ soysage, carrots, peas, onions,mushrooms in a red wine- rosemary scented brown gravy topped with leek and garlic mashed potatoes and a blend of gruyere and cheddar cheese, then roasted golden brown \$16

~We are proudly serving locally raised and created products. Prepared with care by our Chef and staff~

Mountain State Trout Hatchery~ Hidden River Farm~ Brightside Acres ~Swift Level Farm

S&SFarm~Wade's Mill~Sugar Branch Camp Farm~ Big Rock Farms ~Mattie's Roastery

Big Timber Brewery~ Mountain State Brewing ~Hawk Knob Cidery

Ask your server about our homemade desserts.

Please, one check for groups of 6 or more.