



Entrees

Pendleton County West Virginia Rainbow Trout ~ broiled with butter and fresh herbs, butternut squash risotto, roasted asparagus. \$21

Pendleton County West Virginia Rainbow Trout ~ topped with brown butter seared scallops, Wade's Mill creamy grits and wilted greens \$27

Pappardelle with Rustic Bolognese ~ Swift Level Farm beef, lamb, and pork, toasted pine nuts, Italian parsley, roasted eggplant tapenade crostini, Pecorino Romano. \$23

Pan Seared Joyce Farms Duck Breast ~ lemon herb & chevre risotto, roasted winter vegetables, elderberry gastrique. \$27

Double Frenched Pork Chop ~ smoky dry rub, onion confit, Slatyfork apple chutney, cheddary grits, and fresh apple slaw. \$25

Grilled Filet Mignon ~ roasted garlic & leek whipped potato, roasted asparagus, thyme roasted mushroom brandy sauce and blue cheese butter. \$32

Pepper Crusted Ribeye Steak ~ roasted potato and winter vegetable hash, rosemary jus. \$31

Slatyfork Shepherd's Pie ~ lamb, beef, and pork laced with red wine veal demi-glace, topped with roasted leek and garlic mashed potatoes, gruyere and cheddar cheese, and roasted golden brown. \$17

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

We are proudly serving locally raised and created products,
prepared with care by our Chefs; Todd Cosgrove and Blair Campbell and the Elk River Staff

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

WV Fruit & Berry Company ~ Woodsman Mill ~ Big Rock Farms ~ Mattie's Roastery

Big Timber Brewery ~ Mountain State Brewing ~ Hawk Knob Cidery

Ask your server about our homemade desserts.