



## Starters

**Soup of the Day** ~ made fresh daily

**House Green Salad** ~ Fresh greens and garden vegetables topped with homemade dressings and garlic croutons. \$5

**Apple Walnut Salad** ~ Mixed greens sprinkled with gorgonzola cheese, dried cranberries, walnuts, and apple cider vinaigrette. \$8

**Ruby Red Beet Salad** ~ Slow roasted beets, crispy fried goat cheese, mixed field greens, and a citrus rosemary vinaigrette. \$9

**Classic Iceberg Wedge Salad** ~ crisp iceberg lettuce, house buttermilk ranch dressing, apple smoked bacon, grape tomatoes, and fresh chives. \$8

**Crispy Fried Carolina Oysters** ~ on fresh greens with sweet fennel dressing and clementine wedges. \$10

**Artisian Regional Cheese Plate** ~ 4 year aged cheddar, roasted grapes and hot Italian sausage, house made wheat crackers, smoked blue cheese and orange blossom truffle honey. \$12

**WV Rainbow Trout Spread** ~ Our local trout smoked and blended with cream cheese and spices. Served over a bed of baby greens and crostinis. \$5/\$7

**Cast Iron Blue Lip Mussels** ~ simmered in broth of applewood smoked bacon, roasted green chiles, butter, white wine, shallots and fresh herbs. \$10

**Grilled Whole Grain Flatbread** ~ golden balsamic onion jam, melted brie, and raw Granny Smith apples. \$9

### *Beverages*

Freshly Brewed Tea- sweet or unsweetened 2~ Herbal Teas 2~ Sodas 2~  
 Mattie's Mountain Mud Fresh Brewed 'Magic' Coffee 2~ Espresso 3.50 Cappuccino 4.50  
 Perrier Sparkling Water 3~Saranac Ginger Beer 3~ Saranac Root Beer 3~  
 Milk 2~ Hot Chocolate 3~ Hot Cider- 3

# Entrees

- Stuffed West Virginia Rainbow Trout** ~ Grilled, filleted and stuffed with a Chesapeake style crab filling and topped with Meyer lemon buerre blanc. Served with Wade's Mill's creamy grits and rosemary sweetened succotash. \$24
- West Virginia Rainbow Trout** ~ Pendleton County raised trout, seasoned and baked whole, filleted tableside. Served with Wade's Mill's creamy grits and rosemary sweetened succotash. \$19
- Earth & Sky** ~ herb roasted lamb chops with roasted brussel sprouts and harissa hollandaise. Served with grilled quail, sweet potato pecan waffle and honey pink peppercorn sauce. \$28
- Crispy Skin Airline Chicken Breast** ~ Free Range chicken with WV maple and apricot glaze over toasted quinoa salad with roasted peppers, pumpkin seeds, and braised kale. \$23
- Slow Braised Pork Osso Bucco** ~ 6 hour slow cooked pork in port wine and local apple cider. Served over baby red potatoes, brussel sprout and rutabaga hash. Topped with a pork jus and port reduction. \$26
- Cedar Skewered Diver Scallops** ~ grilled scallops over smoked tomato grits and haricot verts, and sweet and spicy peppadew jam. \$27
- Braised Duck Pappardelle**-wild mushrooms, duck and pork ragu', simmered in San Marzano tomatoes and red wine. Topped with shaved pecorino romano, basil oil and fried parsley. \$26
- Spicy Thai Noodles** ~ Simmered in red curry, coconut milk & soy sauce with scallions, cilantro & whole basil leaves. Topped with tofu or chicken. \$15
- 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. \$14
- Beef Duo** ~ slow cooked Angus short ribs with a petite beef Wellington with bousin cheese and sherried baby portabellas. Served with a sweet potato and rutabaga puree, wilted winter greens and an espresso-stout demi glace. \$29
- Grilled Filet Mignon** ~served with twice baked baby red potatoes with smoked blue cheese, haricot verts, and rich red wine and beef bordelaise. \$32

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

~Mountain State Trout Hatchery ~ Hidden River Farm~ Katahdin Farm~ Jeff's Breads~

~Mattie's Roastery~ Rossi Pasta~ Mountain State Brewing~

*Ask your server about our homemade desserts.*

*No separate checks for parties of 8 or more please*