



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 & apple cider vinaigrette. \$8

Watermelon and Goat Cheese Frisee Salad ~ with balsamic reduction and toasted pecans \$9

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

Maryland Blue Crab Cakes~ whole grain mustard crema, local corn relish, frisee salad \$10/\$15

House made Sausage and Cheese Plate ~ Sausages made with venison, lamb or crawfish boudin. Served with Artisan cheese, blue cheese grapes and crackers \$8/\$11

Grilled Lamb Kebob Local Mingo, WV lamb marinated with oil and rubbed Moroccan spices. Served skewered with spinach and polenta cake. \$9

Cast Iron Blue Mussels and Littleneck Clams with fennel, chorizo, saffron, and white wine \$9

Beverages

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

Entrees

Stuffed West Virginia Rainbow Trout ~ Grilled and stuffed with a crawfish & andouille sausage cornbread accompanied by a Saga blue cheese and green onion risotto cake & rosemary sweetened succotash. Drizzled with roasted corn soubise. \$24

West Virginia Rainbow Trout ~ Pendleton County raised trout, seasoned and baked whole, filleted tableside, accompanied by a Saga blue cheese & green onion risotto cake and rosemary sweetened succotash. \$19

Seared Diver Scallops~ served over *Rossi Pasta's* spinach garlic basil fettuccini, seared baby spinach, Meyer lemon beurre blanc and topped with a tomato habanero jam \$27

Shrimp & Grits ~ Carolina shrimp sautéed in New Orleans style BBQ sauce over *Anson Mill's* creamy grits. Topped with applewood smoked bacon, sharp cheddar cheese and fresh green onions. \$23

Spicy Thai Noodles ~ Simmered in red curry, coconut milk & soy sauce with scallions, cilantro & whole basil leaves. With tofu or chicken. \$15
Topped with shrimp. \$17

Pan Roasted Alaskan Halibut over a Meyer lemon and baby spinach rissotto. Topped with a yellow pepper emulsion and bacon dressed frisee salad. \$27

Long Island Duck two ways, crispy skin seared duck breast, orange-banyuls reduction, leg confit shepherd's pie with English peas, rutabaga, duck veloute, Yukon potato puree. \$29

Grilled Angus Rib Eye ~ Garlic, rosemary, crushed black pepper & red wine marinated grilled to order, topped with a fresh tarragon béarnaise . Served with roasted leek & garlic mashed potatoes and golden sherry sautéed baby button mushrooms. \$30

Grilled Beef Tenderloin~ *Morlunda Farms*. Leek and butter bean cassoulette, grilled asparagus, red wine veal demi, foie gras butter. \$32

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

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

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

Ask your server about our homemade desserts.