



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

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

House made Sausage and Cheese Plate ~ Sausages made with venison, lamb or crawfish boudin. Served with Artisan cheese, blue cheese grapes and crackers \$10/\$15

Oysters Rockefeller ~ It's that time of year! On the half shell in the classic preparation with chopped spinach sautéed with a little bacon, topped with parmesan cheese bread crumbs. \$12/\$22

Apple wood Smoked Honey Cured Salmon ~ Delicately smoked on sight. Served with pecan toasted blue cheese grapes, crostini and red onion marmalade \$8/\$11

Mussels and Hard Shell Clams Italiano ~ Blue lip mussels and hard shell clams steamed in a white wine broth with fennel, fresh shitake mushrooms and oven dried tomatoes. Finished with butter & parsley. \$7/\$10

Apple Butter Barbequed Shrimp ~ atop a green onion and crawfish potato cake on a puddle of corn soubise. \$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 Cambazola 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 Cambazola Blue cheese & green onion risotto cake and rosemary sweetened succotash. \$19

Earth & Sky ~ Seared duck breast drizzled with currant and hot pepper jelly glaze and Gorgonzola Crusted Mingo Lamb chops served with grilled asparagus and green onion wild rice. \$30

Honey Smoked Salmon and Carolina Shrimp ~ Tossed with *Rossi pasta's* spinach, basil, garlic fettuccini with a goat cheese vermouth sauce, shredded green onions and smoked tomatoes. \$27

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 Atlantic Rockfish ~ Pan seared with smoked tomato broth, blue mussels, Comeaux's crawfish boudin and topped with green onions & Tabasco aioli. Served with parmesan and sun-dried tomato risotto and grilled asparagus. \$28

Tenderloin of Bison ~ Pepper pepper pan seared then presented in a puddle of veal bordelise and topped with a shitake duxelle. Crested with a parmesan touille and sprinkled with Saga blue cheese. Accompanied by leek and garlic roasted mashed potatoes and grilled vegetables. \$35

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 \$32

Slatyfork Shepherd's Pie ~ A hearty stew of local Mingo ground 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 guyere and cheddar cheese, then roasted golden brown. \$14

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

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

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

Ask your server about our homemade desserts.