

Blackthorn Club

The Classics Menu

~ For Dinner ~

◇ - The Chopped Steak — 18

House Ground Beef,
Diced Peppers and Onions,
Yokna Sauce, Black & Tan Onion Rings,
Starch and Vegetable of the Night

Shrimp and Grits — 24 (GF)

Jumbo Shrimp, Andouille Sausage,
Trinity Vegetables, Cajun Spices,
Carolina Grits, Aged White Cheddar,
Vegetable of the Night

◇ - The Bistro Burger - 14.50

House-Ground 6 ounce Burger, Sweet Tomato Jam, Baby Arugula,
Aged White Cheddar Aioli, Brioche Bun, Truffled Frites

◇ - Pesto Salmon — 18 (GF)

Grilled Salmon Filet, Basil-Pecan Pesto,
Roasted Red Pepper Coulis,
Starch and Vegetable of the Night

Boursin Chicken — 23 (GF)

Springer Mountain Chicken Breast,
Carolina Grits, Roasted Garlic Jus,
Vegetable of the Night

◇ - Cast Iron Filet (GF)

Hand-Cut Filet of Beef,
Roasted Corn Beurre Blanc,
Caramelized Shallots,
Roasted Brussels Sprouts,
Local Baby Carrots
6 oz. — 35 / 8 oz. — 39

◇ - Sesame Encrusted Tuna — 28

Fresh Ahi Tuna,
Tuxedo Sesame Seed Crust,
Wasabi Mashed Potatoes,
Pickled Ginger Baby Carrots,
Micro Radish Blend,
Kelbi Sauce

~ Hand-Cut and From the Grill ~

All Grilled Items come with Chef's Sides of the Night

◇ - Steaks (GF)

8 oz. Filet — 38
6 oz. Filet — 34
14 oz. Ribeye — 36
10 oz. Ribeye — 30
10 oz. Sirloin — 18.50

Scratch Made Sauces

Au Poivre
Yokna Sauce
Chimichurra
Blue Cheese Butter
Pesto Butter

~We cook the items marked with ◇ to your temperature preference,
please note that consuming these raw or undercooked foods may increase your risk of foodborne illness.~

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The Winter Menu

~ Small Plates ~

Crab and Basil Rangoons — 13

Lump Crab Meat, Crispy Wonton,
Basil infused Cream Cheese,
Sweet Chili Sauce

Wild Boar Burnt Ends — 13 (GF)

House Smoked Wild Boar Belly,
Pomodoro Sauce, Crispy Spinach,
Black Truffle-Sriracha Butter

Bull Bites — 14

Beef Tenderloin Bites, Wild Mushrooms,
Mirepoix, Fresh Herbs, Yokna Sauce,
Grilled Baguette Slices,
Horseradish Cream Sauce

Brisket Mac & Cheese — 15

Cavatappi Pasta, Herbed Breadcrumbs,
Aged Cheddar and Horseradish Sauce,
Grilled Vidalia Onions,
House Smoked Brisket

~ Main Courses ~

Mardi Gras Pork — 28 (GF)

Cajun Spiced Pork Loin, Hoppin' Johns,
Chef's Vegetable of the Night,
Jalapeno and Lemon Beurre Blanc

Smoked Short Rib Meatloaf — 28

House Ground Short Rib and Brisket Meatloaf,
Cocoa and Coffee rubbed Nueske Bacon, Chipotle infused Mashed Potatoes,
Crispy Shallot Blossom, Vegetable of the Night,
TN Hills Bourbon Molasses Demi-Glace

Fresh Catch—Market Price (GF)

Fresh Fish Offering, Carolina Gold Rice, Vegetable of the Night,
Grilled Orange and Saffron Beurre Blanc

Trout Amandine — 27 (GF)

North Carolina Rainbow Trout,
Sweet Potato, Vidalia Onion and Bacon Hash,
Crispy Brussel Sprouts,
Creole Mustard Crème Fraiche

Saffron Brined Veal Chop - 37

14 Ounce Canadian Veal Chop, Saffron and Lemon Brine,
Manchego Cheese infused Gnocchi, Asparagus Tips,
Herbed Pan Sauce

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