



BLUE RIDGE ROOM

STARTERS

TRUFFLED CREAM OF PARSNIP SOUP | 14 

Crispy Parsnip, Chive

BABY KALE CAESAR | 14

Slow Roasted Tomato, Shaved Parmesan, White Anchovy, Ciabatta Croutons, Lemon

FIVE SPICE ROASTED DELICATA SQUASH SALAD | 14 

Petite Greens, Lady Apples, Goat Cheese, Pomegranate Gastrique, Candied Pepitas, Tarragon Vinaigrette

FIRE ROASTED OYSTERS | 22

Bullseye Oysters Topped with Pecorino, Parmesan, and Garlic Butter and Roasted on the Grill

CHILLED SEAFOOD OFFERINGS

Served with Lemon, Cocktail Sauce and Mignonette

SHRIMP COCKTAIL

\$18/ PER HALF DOZEN

FEATURED OYSTER ON THE HALF SHELL

MARKET PRICE/ PER HALF DOZEN

Ask your server about this evenings selections

SIDES

BACON BRAISED COLLARD GREENS | 8

WHIPPED YUKON GOLD POTATOES | 6 

MAPLE ROASTED BUTTERNUT SQUASH | 7 

AGED CHEDDAR GRITS | 9 

SEASONED FRIES

Regular | 5 Salt and Vinegar | 5

Old Bay | 5 Truffle Parmesan | 8

FROM THE SEA

PAN SEARED ATLANTIC COD* | 34

Carrot Purée, Roasted Baby Carrots and Fennel, Crispy Rice Cake, Thai Basil, Coconut-Lemongrass Tapioca Sauce

SEAFOOD CASSOULET * | 30

House Made Shrimp and Sea Trout Sausage, White Bean and Cod Ragout, Root Vegetables, Chervil, Shaved Lobster Truffle

FALL SALAD OF THE SEA * | 29

Featured Fresh Catch, Fried Calamari, Marinated Shrimp, Petite Greens, Crispy Brussels Sprouts, Granny Smith Apple, Butternut Squash, Pickled Onion, Mustard Vinaigrette

FEATURED FISH TACO * | Market Price

Comes with Choice of Side

FROM THE LAND

STEAK AU POIVRE * | 39

Truffled Potato Croquette, Sautéed Winter Vegetables, Foie Gras Essence, Sauce Au Poivre

THYME BASTED BRICK CHICKEN | 28 

Aged Cheddar Grits, Bacon Braised Collard Greens, Pickled Fresno Chiles

CHICKPEA AND ROOT VEGETABLE CURRY | 22

Roasted Root Vegetables, Spinach, Basmati Rice, Cilantro

ENTRÉES FOR TWO

GRILLED 32 OZ. BRANDT PORTERHOUSE

WITH BÉARNAISE SAUCE* | 120

Served with 2 Side Kale Caesars and Choice of 2 Sides

SAUTÉED FLOUNDER WITH CAPER BUERRE BLANC AND HERB SALAD | 55

Served with Choice of 2 Sides



BLUE RIDGE ROOM

BAR MENU

NORTHSIDE BURGER* | 18

8oz All-Natural Brandt Beef, White Cheddar, Nueske's Bacon, Tomato, Arugula, Potato Bun, Served with Truffle Fries

SALT AND VINEGAR PORK RINDS | 12

Served with Coleslaw Dressing

CHEESE AND CHARCUTERIE BOARD | 28

An Assortment of Chef's Selected Charcuterie and Cheeses Served with Crostinis and Casaveltrano Olives

BABY KALE CAESAR | 14

Slow Roasted Tomato, Shaved Parmesan, White Anchovy, Ciabatta Croutons, Lemon

BEVERAGE MENU

RESERVE SELECTIONS

DON JULIO 1942 <i>Tequila Añejo</i>	45
TAMDHU <i>10 year, Sherry Cask, Speyside, Scotch</i>	18
CASA DRAGONES <i>Tequila Blanco</i>	25
CLASE AZUL <i>Tequila Reposado</i>	37

COCKTAILS

MR. DIVER'S GARDEN <i>Irish Gunpowder Gin, Dolin Dry Vermouth, Yellow Chartreuse</i>	13
ALBEMARLE BOULEVARDIER <i>Ragged Branch Rye, Carpano Antica, Chartreus, Campari</i>	15
PEPPERMINT BARK ESPRESSO MARTINI <i>Tito's Vodka, Bailey's, Cold Brew, Peppermint Schnapps, Cream</i>	12
NUTTY IRISH MOCHA <i>Jameson Irish Whiskey, Bailey's, Frangelico, Coffee, Hot Chocolate</i>	10

SOMMELIER SELECTIONS*

JEAN-MARC BROCARD, VIEILLES VIGNES, CHABLIS, 2018	18/70
SCARPETTA, FRICO, FRIULANO, FRIULI, ITALY, 2020	9/25
ALPHONSE MELLOTT, LA MOUSSIERE, SANCERRE 2019	20/75
PECCHENINO, SAN LUIGI, DOGLIANI, ITALY, 2019	10/36
SAN POLO, BRUNELLO DI MONTALCINO, ITALY, 2015	26/125
HONIG, CABERNET SAUVIGNON, NAPA VALLEY	25/110

5oz./BOTTLE

DRAFT BEER

1927 BY CHAMPION, CZECH PILSNER*	5
THREE NOTCHED MINUTE MAN IPA	6.5

BOTTLED BEER

COORS LIGHT	4
BUD LIGHT	4
BUDWEISER	4
MICHELOB ULTRA	4
STELLA ARTOIS	5
HEINEKEN	5
CORONA	5
BLUE MOON, BELGIAN WHITE	5
DEVILS BACKBONE, VIENNA LAGER*	5
BLUE MOUNTAIN, FULL NELSON VA PALE*	5
GUINNESS (16oz)	6
BOLD ROCK, IPA CIDER*	5
WHITE CLAW, HARD SELTZER, BLACK CHERRY	5

* Local Beer or Cider

NON-ALCOHOLIC

BECKS	4.5
ATHLETIC BREWING, IPA	5



*For further by the glass selections, please see our Wine List.