

Appalachian Cuisine Menu

Appetizer Options: \$9.95

Smoked Salmon Dip - Georgia Fried Okra - Sweet Honey Cornbread with Apple butter

Starters: Chefs signature selection \$16.95

Shrimp and Grits - Ham & Beans - Georgia Fried Green Tomatoes

House salad \$11.95

Fresh mixed greens, dried cranberries, black walnuts, hibiscus thinly sliced, and crumbled feta. Dressed with a flavorful apple cider vinaigrette.

Vegetarian Options: \$26 per person

Stuffed Portobello Mushrooms with Quinoa and Feta Cheese - Grilled Vegetable Skewers with Balsamic Glaze - Butternut Squash Risotto with Parmesan Cheese

The Fouls \$16.95

Dueling Scottish quail egg versus our deep-fried duck wing with an Alabama white barbecue sauce.

**Locally, sourced quail, eggs*

Strawberry Spareribs \$28.25

We pay homage to Juneteenth with a strawberry barbecue sauce that we slather on Appalachian Spare Ribs. Served with house pickles, red onions, and Famous broccoli salad or potato salad.

Cook Brothers Appalachian Bacon \$18.99

*Smoked pork butt sliced thin and pan seared as country bacon. Appalachian roll (Stolen from Lamberts) with a side of 1865 Civil War Chocolate Gravy. *We pay homage to the Lamberts' home of the thrown rolls.*

Thia Allen's Brown Ale Chicken \$36.95

A tribute to my great grandmother, Thia Allen, who cooked on a cast-iron stove all her life. Our crispy chicken thighs are served with, Brown Ale Gravy and accompanied by herb roasted potatoes and collard greens. Garnished with burn chow chow and crispy bacon.

Grilled Steelhead Trout \$36.00

Roasted herb butter potatoes, wild rice, oyster mushrooms, and brussel sprouts. Served with your choice of two sides.

Appalachian Desserts: \$10.49 each

Apple Pie with Cinnamon Whipped Cream - Blackberry Cobbler with Vanilla Ice Cream - Chocolate Bourbon Pecan Pie