

# APPS

Start your meal off right. Eat one yourself, or share the love with friends!

## Carolina Crickets | \$9.39

Bacon wrapped jalapeños stuffed with smoked gouda and deep-fried, served with maple syrup.

## Oteen Onion Rings | \$7.19

Thinly sliced sweet onion, parmesan, and petal sauce.

## Mill's River Mushrooms | \$8.99

Whole button mushrooms breaded and fried, served with house ranch.

## Parkway Pimento Cheese | \$8.89

Sharp Cheddar, smoked Gouda, roasted red pepper, and spice. Served with fried pita and veggies.

## Hummus & Veggies | \$8.19

House made hummus with fried pita and veggies.

## Greek Nachos | \$9.19

Fried pita topped with sliced gyro meat, tzatziki, olive, red onion, feta, and basil.

## Loaded Fries | \$8.19

Mozzarella & Gravy, or Cheddar Bacon Ranch. Add jalapeños, BBQ sauce, or Tiger sauce | 95¢

## Mac & Cheese

Creamy hand-crafted macaroni & cheese.

(\$8)

Add Mushrooms | \$2

Add Bacon & Jalapeños | \$3

Add Tiger Chicken | \$4

Add Ribeye & Gorgonzola | \$6

# SANDWICHES

All sandwiches served with choice of a side and a pickle.

## Grouper Reuben | \$13.79

Fried grouper filet, Swiss cheese, 1000 Island, and cole slaw on marble rye.

## Tiger Chicken | \$11.39

Fried chicken breast tossed in our house sauce and served with lettuce, tomato, and ranch on ciabatta.

## Gyro | \$10.19

Shaved lamb, tzatziki, tomato, red onion, and mixed greens. Served with Greek fries.

## French Dip | \$10.19

Shaved ribeye and provolone cheese on a hoagie. Served with au jus. Make it a Philly (add mushrooms and onions) | 50¢

## Chicken Caprese | \$11.19

Grilled chicken, provolone, lettuce, tomato, pistou, and balsamic, served on ciabatta.

## Black Forest Reuben | \$10.19

Boar's Head corned beef, Swiss, and sauerkraut with spicy mustard on marble rye.

# PLATES

Southern comfort food at it's finest, crafted with fresh, responsibly sourced ingredients.

## Day Boat Catch | \$17.89

Chef's choice in preparation of our fish selection of the day.

## Blue Ridge Fish & Chips | \$16.39

Beer battered and fried grouper filet, served with house-cut fries, coleslaw, and tartar.

## Mushroom Stroganoff | \$15.89

Exotic mushroom medley sautéed in a vegetarian stew, served over linguini.

## Mt. Mitchell Meatloaf | \$15.79

Topped with brown gravy and fried onion. Served with the daily sides.

## Greek Pasta Bowl | \$14.29

Linguini topped with Greek style meat sauce and feta cheese, served with bread. (Vegetarian marinara also available) Add Chicken | \$4.19 Add Shrimp | \$5.19

## Chicken Strip Dinner | \$11.39

Breaded & fried chicken breast served with a side choice and honey mustard.

## NC Trout Etouffee | \$16.89

Blackened filet of local trout served over creole shrimp etouffee and rice.

## Salmon Santorini | \$17.49

Seared salmon served over rice and topped with sun dried tomato, caper, feta, olive, and a garlic lemon butter wine sauce.

## Fletcher Fried Oysters | \$15.69

Breaded and deep-fried oysters served with house-cut fries, coleslaw, and tartar.

# CHOP HOUSE

USDA Choice Beef, seasoned and cooked to perfection. Served with a side.

We recommend ordering steaks at a temperature of medium or below.

## Porterhouse | \$34.89

\*23 oz. Cast-Iron Seared bone-in porterhouse delivers the best of both worlds - the entire sirloin strip and tenderloin filet.

## Rib Eye | \$26.79

\*Grilled 16oz. hand-cut steak for the true steak lover, characterized by rich marbling and robust flavor.

## New York Strip | \$28.89

\*Cast-Iron Seared 12 oz. top sirloin cut known for it's fine & silky texture. Made iconic by Delmonico's in NYC circa 1827.

## Bacon-Wrapped Filet | \$25.49

\*The finest cut of tenderloin, a 6 oz. filet wrapped with Maple River bacon and Cast-Iron Seared.

## Oteen Sirloin | \$19.89

\*Cast-Iron Seared 12 oz. Certified Angus Beef sirloin, clean and classic for those who want a steak with no frills.

## Hamburger Steak | \$16.89

\*Seasoned 16oz. beef patty with sautéed mushrooms, caramelized onions, & brown gravy. Served with the daily sides.

\*Denotes items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items. Please let our staff know about any allergy restrictions prior to ordering.

# DESSERT

Courtesy of our sister bakery, Filo Pastries

(\$6)

Multi-Layer Chocolate Cake

Maria's Tiramisu

Cheesecake

Carrot Cake