
lunch



sharables, light fare

fried green tomato "blt's" with crisp pancetta, two cheese pimento cheese, baby greens and roasted red pepper emulsion	8.5
asparagus "fries" with goat cheese ranch	8
crispy fried gulf oyster rolls, with pickled mustard seed tartar, olive oil and herb marinated grape tomatoes, and bibb lettuce for rolling	10
jumbo cheese-filled pasta wench ravioli, lightly breaded and fried, with marinara	7
flash-fried sweet potato sticks with gorgonzola crumbles and a side of buttermilk dressing	8
sourdough "melt" of the day, chef's whim	8.5
soup, salad or sandwich combo, your choice of any two -- a bowl of soup, a storie street salad, a small caesar salad, half of a turkey and havarti sandwich, half of a curry chicken salad sandwich, or a slice of today's sourdough melt	10

salads

storie street salad, mixed greens, red onions, candied pecans, gorgonzola, mandarin oranges and sherry dijon vinaigrette	7.5
traditional caesar with hearts of romaine, herb croutons and asiago	8
house cured local bacon with butter lettuce, marinated grape tomatoes, green onions, gorgonzola crumbles and house made buttermilk bleu dressing	8.5
spinach salad, pecan-cruste'd ripshin dairy goat cheese, red onions, roasted red peppers, bacon, seedless cucumbers, served with warm bacon dressing	11
wild sockeye salmon cake salad with baby spinach, charred onions, spiced walnuts, roasted red peppers and sherry dijon vinaigrette	12
chopped curry chicken salad with pecans, golden raisins, coconut, granny smith apples, green onions, served over baby greens with sherry dijon vinaigrette	11
waldorf salad, baby greens, all natural springer mountain farms chicken breast, red onions, granny smith apples, golden raisins, walnuts, gorgonzola	13
cobb salad, mixed greens, all natural springer mountain farms chicken breast, bacon, hard boiled egg, roma tomatoes, slivered almonds, black olives, gorgonzola	13
grilled wild sockeye salmon salad, baby greens, seedless cucumbers, roma tomatoes, red onions, yellow corn, carrots and sesame-citrus dressing	13

Any of the following may be added to the salads above: for grilled or blackened chicken, fried oysters or salmon cake add \$4; for grilled salmon or grilled tuna add \$6.

meals

quiche of the day, chef's whim, served with a storie street salad, small caesar salad or bowl of soup	10.5
southwest quesadilla, all natural springer mountain farms chicken breast, cheddar and monterey jack cheeses, roma tomatoes, red onions, corn and our signature barbecue sauce	9
pot roast dinner with green bean casserole, mashed potatoes and cinnamon apples	10
fish and chips, cod filets, french fries, coleslaw and malt vinegar	12
honey bbq'd salmon with mashed potatoes, onion straws and coleslaw	12
eggplant napoleon, lightly fried and layered with roasted red pepper goat cheese spread, roma tomatoes, fresh mozzarella, marinated zucchini and fresh basil, finished with tomato aioli and balsamic gastrique	12

sandwiches

**All sandwiches served with your choice of pasta salad, coleslaw or chips.
For seasoned fries or fresh yukon chips add \$1.**

whistle stop blt, fried green tomatoes, applewood smoked bacon, havarti cheese, lettuce and peppercorn mayonnaise on toasted sourdough	9
monte cristo, boar's head turkey and ham, layered with swiss cheese on wheatberry bread, batter-dipped, fried, and dusted with powdered sugar, served with strawberry jam	9
turkey and brie, boar's head turkey, roma tomatoes, baby spinach, banana peppers and bistro sauce, all served warm on a crusty new orleans po'boy roll	10.5
reuben, lean boar's head corned beef, grilled new york rye, swiss cheese, sauerkraut and house made thousand island dressing	9.5
caprese panini, roma tomatoes, fresh mozzarella, baby spinach and basil, served on ciabatta with balsamic reduction	9.5
applewood smoked bacon panini, granny smith apples, brie, baby spinach and caramelized onions, served on ciabatta	9
balsamic marinated portabella mushroom panini, with grilled onions, fontina cheese and baby spinach, served on ciabatta with sun-dried tomato aioli	10
spicy fried oyster" blt" po'boy, cornmeal dusted oysters, serrano pepper mayonnaise, applewood smoked bacon, lettuce and tomato on a crusty new orleans po'boy roll	10.5
pot roast "philly," with caramelized mushrooms and onions, white american cheese, banana peppers and oil and vinegar, served on a crusty new orleans po'boy roll (also available with chicken)	9.5

grill

All burgers are made from apple brandy farms all natural, lean, ground chuck.

classic burger, lettuce, tomatoes, red onions, pickles, kaiser roll and seasoned fries for bacon add \$1, for cheese add \$1	8
horseradish cheddar burger with horseradish cream, crispy onion straws, kaiser roll and seasoned fries	9
black and blue cheese burger with caramelized onions, gorgonzola crumbles, banana peppers, kaiser roll and seasoned fries	9
wild mushroom burger with truffled aioli, caramelized onions, fontina cheese, baby spinach, tomatoes and seasoned fries	10
veggie cake with zucchini, squash, carrots and jasmine rice, served open-faced on wheatberry bread with black pepper aioli, fontina cheese, charred onions, baby spinach, tomatoes and sweet potato fries	9.5
blackened chicken, an all natural springer mountain farms chicken breast, two cheese pimento cheese, applewood smoked bacon, baby spinach, kaiser roll and seasoned fries	10

about some of our sources

SPRINGER MOUNTAIN FARMS is a family owned business in Mt. Airy, GA that has been raising chickens for over 40 years. It is the first company in America to raise poultry on an all vegetable diet without the use of antibiotics or chemical medicines. Visit them at www.springermountainfarms.com

RIPSHIN GOAT DAIRY is another family farm located in the Yadkin River Valley, owned and operated by Liza Plaster and William Early. Their handmade chevre is from their Saanen dairy goats, which are raised on natural pasture and forages. Visit Liza at www.ripshingoatdairy.com or www.southerncheese.com.

APPLE BRANDY FARMS are located just down the mountain in North Wilkesboro. Their herds, consisting of hereford and angus, are raised on third generation family farms and are hormone and antibiotic free. Visit them at www.applebrandyfarms.com

BALD GUY BREW, whose international head quarters are located in Boone, NC, uses only organic, shade grown beans, supporting farmers using sustainable practices, and offers certified fair trade coffees. Visit the "Bald Guy" at www.baldguybrew.com.

WATAUGA RIVER FARMS

Located in beautiful Valle Crucis, Charles Church has been harvesting organic vegetables since 2000. Watauga River is wonderful source for broccoli, cabbage, beans, potatoes, spring onions, rhubarb, as well as antibiotic and hormone free ground pork for our meatloaf. Visit them at www.wataugariverfarms.com

ZYDECO MOON FARMS, located in Grassy Creek, NC is an organically certified farm specializing in sugar snap and snow peas, lettuces, asparagus, beets, heirloom tomatoes, squash, peppers and fingerling potatoes. Visit them at www.zydecomoon.com

NEW RIVER ORGANIC GROWERS (NROG)

Formed in 2000, NROG is a dedicated group of family farmers located in the Southern Appalachian High Country, that employs strict sustainable farming methods, which preserve farmlands and cultivate healthy soils.

Consider completing your meal with a cup of our own special "Bald Guy Brew" coffee blend. Roasted in Boone, the "Bald Guy" produces wonderful artisanal coffees that are organic and fair trade.



Enter as Strangers. Leave as friends.

country menu

- three vegetables -- 6
- four vegetables -- 7.5
- one meat one vegetable -- 7.5
- one meat and two vegetables -- 9

main course

- hamburger steak with onions and brown gravy
- meatloaf
- grilled, blackened or fried springer mountain farms all natural chicken breast
- salmon cake
- balsamic-marinated and grilled portabella mushroom
- grilled veggie cake

vegetables

- mashed potatoes
- macaroni and cheese
- black-eyed peas
- green bean casserole
- baby lima beans
- fried okra
- sweet potato casserole
- cinnamon apples
- pasta salad
- coleslaw
- sliced tomatoes

side dishes

- basket of seasoned fries 2.5
 - basket of yukon chips 3
 - choice of vegetable 2
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