



**Blue Ridge**  
DINING ROOM

## **SIZZLING SATURDAY APPETIZER SELECTIONS**

### **BEVERAGES**

Festive Holiday Sangria - \$7  
Hot Apple Pie Toddy - \$7  
Chocolate Martini - \$8  
Cosmopolitan - \$8  
Selection of House Wines - \$6

### **SOUTHERN TAPAS 10 ~**

Sunburst Farms Smoked Trout Pate with  
Thinly Shaved Watauga Country Ham, Pimento Cheese,  
Dried Figs & Brioche Toast

### **TRADITIONAL SHRIMP COCKTAIL 14 ~**

Five Jumbo Chilled Shrimp served with Cocktail Sauce, Lemons & Tabasco

### **APPALACHIAN FRIED GREEN TOMATOES 7 ~**

Coupled with Chef Jett's famous Herb Aioli in a Parmesan Tuille

### **EIGHT HOUR SLOW SMOKED PORK SHOULDER 8 ~**

Served atop a Logan Turnpike Grit Cake, Enhanced  
with Carolina Q sauce & Jolley Farms Microgreens

### **CAROLINA LUMP CRAB CAKE 12 ~**

Coupled with Whole Grain Mustard & Herb Aioli & Brioche Toast

### **SOUTHERN SHRIMP & GRITS 9 ~**

Jumbo Prawns sautéed with Fire Roasted Red Peppers & Fresh Garlic,  
finished with Sherry &  
served with Logan Turnpike White Cheddar Grits

### **FRESH KETTLE CHIPS & DIP 6 ~**

Our Signature Chips served with Bleu Cheese Crumbles with  
a Buttermilk Ranch & Smoked Bacon Dip

**TRI-COLOR TORTILLA CHIPS & SALSA 6 ~**

Served Traditionally with Jalapenos

**BUFFALO CHICKEN WINGS 9~**

Zesty Big Boned Wings served with Bleu Cheese dipping sauce