



Blue Ridge

DINING ROOM

Breakfast

Healthy Start 8 ~

Vanilla yogurt, whole grain bran muffin, choice of chilled juice and seasonal fruit cup

Continental Breakfast 13 ~

Seasonal fruit cup, basket of breakfast pastries to include croissant, Danish and a muffin with butter & jam – includes coffee or tea and your choice of chilled juice

Cereal Selections 3 ~

Your preference of Cheerios, Fruit Loops, Corn Flakes, Frosted Flakes, Raisin Bran, Special K, Total, Granola, served with your choice of milk

Carolina Mountain Breakfast 12 ~

Choice of chilled juice, Two Egglan's Best all natural eggs any style your choice of bacon, sausage or country ham, and includes home fried potatoes or southern style grits

Breakfast Panini 9 ~

Texas Toast bread grilled to perfection with two Egglan's Best all natural eggs prepared omelet style with smoked bacon and your preference of cheese

Farmer's Omelet 12 ~

Prepared to order with your choice of ham, bacon, sausage, smoked salmon, peppers, onions, tomatoes, mushrooms, salsa, shredded Swiss or Cheddar cheese. Served with home fried potatoes or southern style grits. Eggbeaters or egg whites available upon request.

Sorrells Creek Trout & Eggs 16 ~

All natural trout filet & two Egglan's Best eggs any style, and coupled with southern style grits or home fried potatoes

Traditional Eggs Benedict 14 ~

Prepared traditionally with a toasted English Muffin, grilled Canadian Bacon, two poached Egglan's Best all natural eggs with Hollandaise sauce, served with either southern style grits or home fried potatoes – Can be prepared with tomato slices and sautéed spinach –

Southern Eggs Benedict 15 ~

Cornmeal dusted fried green tomatoes, layered with slow smoked pulled pork and an egg prepared any style and served with Hollandaise sauce, served with either southern style grits or home fried potatoes

Brioche French Toast 10 ~

Freshly sliced brioche loaf, dipped in a cinnamon egg batter, grilled to perfection and your choice of either sorghum molasses or breakfast syrup

Steak & Eggs 18 ~

Petite Filet Mignon & two Egglan's Best eggs any style coupled with southern style grits or home fried potatoes

The Blue Ridge Dining Room is a smoke free environment.

A service charge of 18% & state tax will be added to all checks. (State law requires taxing the service charge.)

 Healthier Items Endorsed by our World Class Spa

Old fashioned Buttermilk Pancakes 9 ~

Stack of three golden brown hubcap pancakes, accompanied with freshly whipped butter and your choice of either sorghum molasses or breakfast syrup

Belgian Waffle 9 ~

One large freshly prepared waffle, accompanied with freshly whipped butter and your choice of either sorghum molasses or breakfast syrup

A La Carte

Piping Hot Oatmeal 4~
Southern Style Grits 3~
Biscuits & Sausage Gravy 4~
Seasonal Fresh Fruit Cup 4~
Grapefruit Half 4~
Sausage Links 3~
Sausage Patties 3~
Country Ham 4~
Bacon Strips 4~
Canadian Bacon 3~
White Toast 3~
Rye Toast 3~
Wheat Toast 3~
English Muffin 3~
Cinnamon Swirl Toast 3~

Breakfast Buffet 19 ~

Our renowned Breakfast Buffet includes the following:

Omelets & Fresh Eggs cooked to order
Breakfast Burritos & Salsa
Waffles & Pancakes with Butter & Syrup
Cheese Blintz with Fruit Compote
Southern Biscuits & Sausage Gravy
Home Fried Potatoes
Link Sausage & Smoked Bacon
Oatmeal & Southern Grits
Selection of Dry Cereals
Seasonal Fresh Fruits
Danish, Croissants, Muffins & Doughnuts
Variety of Chilled Yogurts
Bagels & Cream Cheese
Variety of Chilled Breakfast Juices
Coffee, Tea or Milk

Beverages

Coffee, Tea, or Milk (Whole, 2% or Skim) 2.50~
Soft Drinks 3~
Variety of Juices 4~/6~

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 Healthier Items Endorsed by our World Class Spa

Brunch

~Hot Soup~

Classic Minestrone

~Hot Items~

Honey & Butter Glazed Carrots
Traditional Eggs Benedict
Chicken Breast Saltimbocca
Citrus Glazed Salmon
Southern Home Style Potato Casserole

~Carving Station~

Honey Glazed Ham
Accompanied with Homemade Whiskey-Apple Butter

~Made-to-Order Omelets~

~Breakfast Station~

Bacon and Sausage
Pancakes and Waffles
Fruit Compote
Cheese Blintzes
French Toast
Maple Syrup

~Bread Station~

Assortment of Rolls
French and Italian Bread
Cornbread and Spiced Muffins
Wheat Bread
Lavosh
Assorted Butters

~Desserts or Ice Cream Station~

Assorted French Pastries
Pecan Pie
European Style Tarts
Key Lime Pie
New York Style Cheesecake
Ice Cream and Hot Dessert Toppings
Chef's Selection of Classical Tortes, Cakes, Pies and Mousses
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Items and pricing are subject to change without notice.

Starters

Southern Tapas 10 ~

Sunburst Farms smoked trout pate with thinly shaved Watauga Country ham, pimento cheese, dried figs and brioche toast

Traditional Shrimp Cocktail 14 ~

Five jumbo chilled shrimp served with cocktail sauce, lemons and Tabasco©

Appalachian Fried Green Tomatoes 7 ~

Coupled with our famous herb aioli in a Parmesan tuille

Eight Hour Slow Smoked Pork Shoulder 8 ~

Served atop a Logan Turnpike grit cake, enhanced with Carolina BBQ sauce & Jolley Farms microgreens

Carolina Lump Crab Cake 12 ~

Coupled with whole grain mustard, herb aioli and brioche toast

Southern Shrimp & Grits 9 ~

Jumbo prawns sautéed with fire roasted red peppers and fresh garlic, finished with sherry and served with Logan Turnpike© white cheddar grits

Soups

Blue Ridge Signature She-Crab-Soup 7 ~

A traditional preparation, loaded with crab and finished with sherry

Tomato Bisque 6 ~

Time honored blend of vine ripened tomatoes and touch of cream with fresh herbs and grilled cheese croutons

Soup Du Jour 6 ~

Enjoy the Chef's daily creation

Salads

Mama Si Signature House Salad 6 ~

Butter lettuce wedge and vine ripened tomatoes with bleu cheese crumbles, fresh cucumbers and radishes highlighted with your choice of dressing

Iceberg Wedge Salad 6 ~

Generous portion of Iceberg lettuce, diced red tomatoes, with Tobacco onion sizzle, smoked bacon, and a buttermilk ranch dressing

Carolina Farmhouse Salad 6 ~

Fresh spinach, candied walnuts, boiled eggs and your choice of dressing

Southern Heart of Romaine Salad 6 ~

Heart of Romaine lettuce with shaved Asiago cheese, cornbread croutons and creamy house made Caesar dressing

~ Add grilled chicken for an additional 4~

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Entrees

Cornmeal Dusted Sorrells Creek® All Natural Rainbow Trout 18 ~

Served with an fresh herb beurre blanc

Hickory Nut Gap Farms 12 oz. Pork Chop 21 ~

Gloucester Old Spot pork, farm raised and seared to perfection, enhanced with a brown sugar and cayenne rub, sweet tea gastrique

Appalachian Pallea 19 ~

Spicy red and brown rice that encompasses jumbo shrimp, country ham and roasted chicken
~Can also be prepared vegetarian style~

Slow Roasted All Natural Prime Rib 20 ~

Seasoned with Kosher salt, cracked black pepper and creamed horseradish

Roasted Vegetable Ravioli 21 ~

Tossed with sun dried tomatoes, cornmeal crusted fried long stem artichokes and sautéed mushrooms

Eight Hour Slow Smoked Pork Shoulder 16 ~

Accompanied with southern hoecake, Carolina BBQ sauce and southern cole slaw

Grilled Filet Mignon 33 ~

Enhanced with a roasted shallot and bourbon demi-glace and drawn butter

Add on Lobster Tail 15 ~

Broiled with drawn butter

Jumbo Shrimp Platter 23 ~

Dusted and fried till golden brown, served with southern cole slaw and wasabi remoulade sauce

Pan Seared Tanglewood Farms® All Natural Chicken Breast 18 ~

Adorned with caramelized Vidalia onion jam

Grilled Hanging Tender Steak 20 ~

Laced with roasted shallot and bourbon demi-glace and Tobacco onions

Carolina Dayboat Catch ~

Created and prepared fresh each day by our Chef

Accompaniments

Each entrée is paired with our freshly prepared potato du jour along with our vegetable du jour

Assortment of Fresh Desserts

Buttermilk Bread Pudding with Southern Comfort® Sauce 8~

Traditional Cheesecake with Berry Compote 8~

Red Velvet Cake with Butterscotch Mascarpone 8~

Six Layer Chocolate Cake with Fudge Icing 8~

Bourbon Chocolate Pecan Pie 8~

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