



STARTERS

BACON WRAPPED QUAIL LEGS 13~

Accompanied with a Sorghum Mustard dipping glaze

TRADITIONAL SHRIMP COCKTAIL 15~

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

CORNMEAL CRUSTED FRIED GREEN TOMATOES 9~

Coupled with our House Made Pimento Cheese

SOUTHERN TRADITIONAL DEVEILED EGGS 6~

Balanced with Homemade Pickled Okra

BBQ PORK & COLLARD GREEN SPRING ROLL 8~

Enhanced with our own Ginger BBQ Sauce

SOUPS

BLUE RIDGE SIGNATURE SHE-CRAB SOUP 9~

Traditional Creambase, loaded with Crab & finished with Sherry

COUNTRY WHITE BEAN SOUP 8~

Slow cooked with Smoked Ham, served with Corn Pore

SOUP DU JOUR 7~

Enjoy the Chef's daily creation - Ask your server

SALADS

MAMA S' SIGNATURE HOUSE SALAD 9~

Butter Lettuce Wedge & Vine Ripe Tomatoes with Bleu Cheese Crumbles,
Fresh Cucumbers & Radishes highlighted with your choice of dressing

HEIRLOOM TOMATO SALAD 9~

Vine Ripe Heirloom Tomatoes, Cracked Black Pepper & Fresh Herbs on
a bed of Fresh Dandelion Greens, dressed appropriately


CAROLINA FARMHOUSE SALAD 9~

Local Spinach, Smoked Bacon, Candied Walnuts, Boiled Eggs & your choice of dressing

SOUTHERN CAESAR SALAD 11~

Traditional Caesar Salad complimented with Country Ham & Heirloom Tomatoes

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

ENTRÉES

GRILLED PORK "PORTERHOUSE" 27~

With a Brown Sugar & Granny Smith Apple Port Wine Reduction, Buttermilk Yukon Gold Smashed Potatoes

APPALACHIAN PAELLA 23~

Spicy Red & Brown Rice that encompasses Jumbo Shrimp, & Country Ham, Roasted Chicken & Vidalia Onions

~May also be prepared Vegetarian~

CEDAR RIVER® ALL NATURAL PRIME RIB 35~

Seasoned with Herbs & Cracked Black Pepper & Creamed Horseradish, Buttermilk Yukon Gold Smashed Potatoes

TANGLEWOOD FARMS® ALL NATURAL DUCK BREAST 29~

Prepared to your liking on a bed of Green Tomato & Georgia Peach Chow Chow, Logan Tumpike® White Cheddar Grits

CAROLINA SHRIMP & GRITS 23~

Logan Tumpike® Yellow Grits, Watauga Country Ham with Jack Daniels® Cream

CAROLINA MEDALLION OF BEEF 33~

Enhanced with a Roasted Shallot & Bourbon Demi-glace, Buttermilk Yukon Gold Smashed Potatoes

PAN FRIED TANGLEWOOD FARMS® ALL NATURAL CHICKEN BREAST 24~

Adorned with Watauga Country Ham & Caramelized Vidalia Onions, Buttermilk Yukon Gold Smashed Potatoes

CAST IRON SKILLET DRUNKEN SALMON 28~

Laced with Whiskey & Onion Jam & Tobacco Onions, Logan Tumpike® White Cheddar Grits

CORNMEAL DUSTED SORRELLS CREEK® ALL NATURAL RAINBOW TROUT 27~

Served with an Fresh Herb Beurre Blanc, Logan Tumpike® White Cheddar Grits

~Each Entrée is paired with a Fresh Daily Vegetable Selection and included is our house made Molasses & Steel Cut Oat Bread

ASSORTMENT OF FRESH DESSERTS

BUTTERMILK BREAD PUDDING WITH SOUTHERN COMFORT® SAUCE 8~

PEANUT BUTTER BROWNIE SUNDAE 9~

BANANA RUM CAKE WITH WHITE CHOCOLATE CREAM CHEESE ICING 9~

SIX LAYER CHOCOLATE CAKE WITH FUDGE ICING 9~

BOURBON CHOCOLATE PECAN PIE 8~

STRAWBERRY SHORTCAKE TRIFLE 8~

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HISTORIC HOTELS
of AMERICA

NATIONAL TRUST FOR HISTORIC PRESERVATION