
Starters & Salads

Chicharrónes

pimento cheese foam, guajillo dust, chive -14

Southern Burrata Peach Toast

italian burrata cheese, sweet tea peach chutney, brk garden herbs -18.5

Ahi Tuna Tartare

smashed avocado, asian pear coulis, cucumber, daikon sprouts
crispy quinoa, spicy aioli, puffy rice chips -23.5

Fried Jimmy Nardello Peppers

parmesan, lemon, fried parsley, house louie dressing -16.5

Shrimp Cocktail

6 shrimp, horseradish lime cocktail sauce -24

Local Field Green Salad

vine ripe cherry tomato, crispy quinoa, huckleberry vinaigrette -15.5

Kale & Little Gem Caesar Salad

garlic croutons, creamy anchovy dressing, parmesan, white anchovies -18

Shrimp Louie Salad

fresh bay shrimp, chopped little gems, heirloom cherry tomatoes
olives, watermelon radish, hardboiled egg, avocado, louis dressing -25.5

+add smoked chicken to any salad or pasta +8

+add grilled cajun shrimp +16

Burgers

all burgers are a la carte & cooked to a juicy medium +

Matt's Smash Burger

potato bun, gouda, caramelized onions, butter lettuce
heirloom tomato, secret sauce -15

Fried Green Tomato Burrata Sandwich

potato bun, fried green tomato, pickled red onion, butter lettuce
louie dressing -14

BLUE RIDGE KITCHEN

5pm

—M O N D A Y—

Hardwood Smoked Prime Rib

summer vegetables, garlic mash potatoes
bbq bordelaise sauce, horseradish cream

42

—T U E S D A Y—

Shrimp & Grits

anson mills grits, cauliflower florets
smoked bacon, sweet peppers
crawfish cognac cream

26

—W E D N E S D A Y—

Blue Ridge BBQ

chef's selection

28

Mains

BRK Dry Aged Steaks

local summer vegetables, fried jimmy nardello peppers, mushroom cream
parsley butter, red wine jus

10oz Prime New York - 52 Tomahawk - 155

Wood Grilled Catch Of The Day

bbq glazed grilled fish, rainbow chard, baby carrots, sugar snap peas
cajun creole sauce, apple salsa -36

Blue Ridge Drunken Fried Chicken

mac & cheese, collard greens, kentucky hot butter, honey, bacon bits - 34.5

Duck Confit

brown butter gnocchi, sweet corn puree, sugar snap peas
baby carrots, huckleberry gastrique, duck jus -36

Saffron Blue Clams

fava beans, sugar snap peas, cherry tomatoes, garlic confit,
white wine saffron cream sauce, toasted seeded sourdough, charred lemon - 26

Cajun Shrimp Pasta

linguini, cajun cream sauce, fresh basil, shrimp, cherry tomatoes, bacon -32

Summer Cheese Tortellini

sweet corn puree, cherry tomatoes, pea shoots, pecan pesto, beurre fondue
breadcrumbs -26

Vegan Roasted Romanesco Steak

smashed sweet peas, pickled vegetable apple chowchow, kale chips, sumac -26

Sides

Cajun Waffle Fries

cajun spice, secret sauce -13.5

• **add crispy bacon +3**

French Fries -11

• **add truffle oil & parmesan +5**

Side Salad -6

Sugar Snap Peas

apple chowchow salsa -11

Smoked Gouda Mac & Cheese-14

• **add crispy bacon +3**

Collard Greens

bacon braised -9