

Family Style a La Carte Sunday thru Thursday

We start with Farm Breads- Classic Southern Yeast Rolls and Gluten Free Cornbread (upon request) are served next to our own Graves Mountain Apple Butter.

We will then ask you to select One Entrée for each person.

Each Table is served a House Salad along with Two Sides, Family Style!

But save room for dessert to finish on the sweet side.

We strive for a true Fresh and Local experience for our guests. We are proud to serve Rosetta Beef from "Food for Thought".

Graves Mountain Burger \$18

We start with 8 oz of lean Rosetta Beef, topped with Country Ham and placed on a bun with lettuce, tomato and Provolone Cheese served with French Fries or Onion Rings.

Bacon Cheeseburger \$18

We start with 8 oz of lean Rosetta Beef, char grilled and placed on a bun with bacon, lettuce, tomato and American Cheese served with French Fries or Onion Rings.

Buttermilk Fried Chicken Sandwich \$14

The original comfort food, boneless Chicken Breast topped with our Sauce RoyAle served on a bun with French Fries or Onion Rings.

Graves Mountain Wings

3 Full Size Wings \$ 14 6 Full Size Wings \$ 25 Tossed with BBQ, Hot Honey, Dry Rub or no Sauce. Served with Bleu Cheese or Ranch.

Grilled Ribeye Steak \$ 33 (GF)

Grilled 10 oz. Ribeye prepared with lightly seasoned herb rub. Served with Fries or Onion Rings.

Vegetarian Pasta \$ 23 (VEG)

Vegetable marinara sauce over seasonal veggies topped with cheese baked golden brown.

1/2 BBQ Chicken \$ 25

Smoked Chicken braised with our homemade BBQ Sauce. Served with Fries or Onion Rings.

Junior Menu (Ages 6-14) \$ 7

Your choice of two Fried Chicken Strips or a Grilled Cheese Sandwich, served with French Fries.

Toddlers (Ages 5 and under) Eat free off of the Junior Menu with a paying adult.

Beverages

Teas, Coffees, Sodas – Pepsi Products - \$3.50 per person with endless refills - kids drink -half price.



Samples Friday and Saturday Buffets Southern with a Twist

On many Friday and Saturday mornings and evenings, we serve as a buffet. Sunday through Thursday we serve "A La Carte Family Style" with many entrée choices.

Restaurant Your server will bring you a selection of home baked bread – traditional yeast rolls and gluten free combread along with our own Apple Butter from the orchard, stirred in our preserve kettles by many of the same team working in the kitchen.

Local Wines, Beers, Spirits, Moonshine And Our Own Hard Cider – Graves Mountain "Squeeze" – please ask for a taste. We won the Silver Cup Governor's Cider Award, 2022.

Friday Night – Sample Menu

Garden Salad with a Vinaigrette, Traditional Ranch Dressing

Stewed Tomatoes Grilled Herb Vegetables with Seasonal Glaze GF Cheesy Potato Gratin

Entrées Vegetarian Lasagna of the Week Smoked Beef Brisket Trout - Skillet Fried GF Roasted Chicken GF

Desserts Including

Traditional Layer Cakes Ghirardelli Chocolate Brownie Apple Pie – Flaked Crust Vanilla Ice Cream on own, with Chocolate Sauce or use with any other dessert

Saturday Night - Sample Menu

Spinach and Goat Cheese Salad with Berries Garden Salad with Vinaigrettes, Traditional Ranch Dressing

Corn Pudding

Baked Potatoes GF

Herb Roasted Vegetables GF

Baled Spiced Apples

Entrées

Rib Eye Steak Smoked BBQ Ribs Steamed Shrimp Stuffed Shella with Tomato Basil Sauce

Desserts Including

Traditional Layer Cakes Ghirardelli Chocolate Brownie Apple Pie – Flaked Crust Vanilla Ice Cream on own, with Chocolate Sauce or use with any other dessert

Adventuring in the Blue Ridge

9:00 am – Saturday & Sunday – Egg collecting at the Chicken Coop | 9:30 am Farmyard Animals, Goats, Calf, Pigs Nature Walk 11 AM Saturday, meet on the Main Lodge Porch |Horseback Rides – Tuesday-Sunday Fishing in the two nearby rivers & our ponds. Guide Tim for fishing and hiking. Hiking and Walking Trails – 18 miles of easy to challenging trails. Massage – Reserve with the Reservation Office. Lessons and learning – most every weekend