DINNER MENU

STARTERS

CABOT CHEESE GRAZING BOARD \$ 21

JAM, FRESH FRUIT, SESAME CRACKERS

PRETZEL STICKS \$ 12

McCombs Honey Mustard

JUMBO CHICKEN WINGS \$19

MILD, HOT OR GARLIC PARMESAN

FRIED PICKLE BASKET \$ 9

DILLY RANCH

SALADS

GARDEN SALAD \$ 10.50/\$6.50

CAESAR SALAD \$12.50/\$7

OAK MOUNTAIN SALAD \$12.50/\$7

Greens, Apples, Merlot Cranberries, Pecans, Goat Cheese, Raspberry Balsamic

GREEK QUINOA BOWL \$ 16

Hummus, Olives, Tomato, Feta ${\cal C}$

LEMON VINAIGRETTE

*Add Chicken \$5.50 Add Shrimp \$6.50

BURGERS & ENTREES

CLASSIC BEEF BURGER \$15

LETTUCE, TOMATO, ONION ADD CHEESE \$1 ADD BACON \$1

PULLED PORK ON BRIOCHE \$14

SERVED WITH COLESLAW

OAK MTN VEGGIE BEAN BURGER \$ 14

PICKLED RED ONION, GOUDA & RED PEPPER AOILI

RICOTTA RAVIOLI \$ 22

Summer Corn Puree, Garden Vegetables $\mathscr E$ Shaved Parmesan

KIDS MENU

\$8

WITH ALPINE FRIES OR BROCCOLI

PERSONAL CHEESE PIZZA

QUESADILLA

CHEESEBURGER

BUTTERED PASTA

MAC & CHEESE

CHICKEN TENDERS

20% Gratuity will be added on groups of 8 or more. An 8% NY Sales Tax will be added.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. If you have a food alergy, please notify your server.

Allergen information for menu items is available, please ask a server for details.