



Appetizers

CRAB CAKE	21
Lump Crab Cake, House-Made Chow Chow, Red Pepper Romesco, Almonds	
GERMAN PRETZEL	12
Sweet Bavarian Mustard, Lusty Monk Mustard, Bavarian Beer Cheese	
ELK CARPACCIO **	16
Lusty Monk Mustard Aioli, Shaved Parmigiano, Arugula, Crispy Capers	
BEEF TWO WAYS **	16
Grilled Oysters of Beef Tenderloin, Mini Migions, Pickled Mushrooms, Green Tomato Chimichurri	
CRISPY LOCAL OKRA	12
Tempura Okra, Green Herb Dip	
KESSLER CALAMARI	15
Jalapeno, Olives, Piquillo Peppers, Capers, Moroccan Aioli	
BOHEMIAN HUNT BOARD	25
Prosciutto, San Giuseppe Salamis, Summer Sausage, House Charcuterie, Assorted Cheeses, Lusty Monk Mustard Olives, Pickled Vegetables, Grilled Baguette	
BREAD BOARD	10
Fresh Baked Sourdough Boule, Honey, Truffle, Sea Salt Butters	
TUNA TARTARE	18
Avocado, Citrus, Watermelon, Mint, Benne Cracker	

Soups | Salads

LOCAL CORN & CRAB CHOWDER	14
Bacon, Potatoes, Cilantro	
SUMMER TOMATO & BUFFALO MOZZARELLA	15
Heirloom Tomatoes, Siano Farms Buffalo Mozzarella	
BABY ICEBERG	11
Marinated Grape Tomatoes, Bacon, Blue Cheese Crumbles, Buttermilk Herb Dressing	
APPALACHIAN SPRING SALAD	15
Spinach, Local Peaches, Goat Cheese, Blackberry, Lady Edison Ham, Marcona Almonds Champagne Vinaigrette	
CAESAR**	11
Romaine, Shaved Parmigiano-Reggiano, French Bread Croutons, House Caesar Dressing	

Libations & Inspirations

**BOHEMIAN BRAMBLE	15
Belvedere Vodka, Blackberry Puree, Egg Whites, Sage Leaves	
KESSLER MARGARITA	15
Exotico Tequila Reposado, Fresh Lime Juice, Grand Marnier	
VIEUX FROM ABOVE	17
Barrel Aged Knob Creek Rye Whiskey, Sweet Vermouth, Benedictine	
SEASONAL SANGRIA	15
Peach Puree, Tito's Vodka, Aperol, Sparkling Wine	
EL DIABLO ROJO	15
Milagro Jalapeno Infused Tequila, Exotico Tequila, Muddled Raspberries	
SOUTH SLOPE	14
Bacardi Silver Rum, Orgeat, Pineapple Juice	
PILLOW TALK	16
Tito's Vodka, Kahlua, Tuaca, Espresso	
PORCH POUNDER	16
Plymouth Gin, Domaine De Canton Cucumber Mint, Rosemary Spring	
FASHIONED FROM THE BARREL	17
Barrel Aged 1792 Bourbon, Appalachian Fernet, Orange Bitters, Demerara Syrup	



Specialties

Composed dishes from our Chef prepared as specified below
Additional sides can be ordered A la Carte

BISON SHORT RIB	36
Braised Short Rib, Rosemary Fingerlings, Roasted Bay Carrots, Carrot Top Gremolata	
GRILLED QUAIL**	34
Arugula-Peach Salad, Shallots, Mustard Quail– Peach Gastrique	
SEARED JUMBO SCALLOPS**	MKT
North Atlantic Scallops, Fresh Corn Grits Heirloom Grape Tomato Salad	
SUNBURST MOUNTAIN TROUT	33
Summer Selection of Green Bean Fricassee Local Mushrooms, Tomato-Pepper Gazpacho	
COASTAL CATCH	MKT
Eastern Day Boat Selection, Local Succotash, Basil Fumet	

Chophouse Menu

Choice of one of our house-made sauces: Béarnaise
Horseradish Cream House Steak Sauce, Blue Cheese Butter
Bourbon Demi-Sauce, Summer Blackberry Jus, Peach Chimichurri
Additional sauces, \$2.50 each.

LOCAL WAGYU STRIP**	
OTTO, NC 12 OZ	62
BONE IN FILET MIGNON**	
CERTIFIED ANGUS BEEF 14 OZ	84
FILET MIGNON**	
CERTIFIED ANGUS BEEF 8 OZ	44
PRIME RIBEYE**	
CERTIFIED ANGUS BEEF 12 OZ	68
BISON SIRLOIN**	
LEICESTER, NC 8 OZ	36
ELK LOIN**	
NEW ZEALAND 6 OZ	45
VENISON LEG FILET**	
NEW ZEALAND 8 OZ	44
GRILLED PORK TENDERLOIN**	
FAIRVIEW, NC 10 OZ	32
RACK OF LAMB FOR TWO**	110
ENHANCED CHOPHOUSE EXPERIENCE	
BUTTER POACHED LOBSTERTAIL 8 OZ	MKT

Sides

ROASTED GARLIC YUKON MASHED	11
TRUFFLE FRIES	10
CREAMED SPINACH	11
GRILLED ASPARAGUS	13
SOUTHERN SUCCOTASH	12

Chef's 4-Course Tasting Menu

.....	55
with Wine Pairing	75
◆ Premium Wine Pairing.....	95

APPALACHIAN SALAD

Spinach, Local Peaches, Goat Cheese, Black-
berry, Lady Edison Ham,
Champagne Vinaigrette

LOUIS PERDRIER

Sparkling Brut, France

◆ **EMMOLO By The Wagner Family**
Brut, CA

SUNBURST MOUNTAIN TROUT

Summer Selection of Green Bean Fricassee
Local Mushrooms, Tomato-Pepper Gazpacho

KESSLER SIGNATURE

Chardonnay, California

◆ **CHALK HILL**
Sauvignon Blanc, Estate Bottled

NEW ZEALAND ELK LOIN**

Roasted Garlic Yukon Mashed, Asparagus
Bourbon Demi

KESSLER SIGNATURE

Cabernet Sauvignon, California

◆ **ROMBAUER**
Cabernet Sauvignon, Napa Valley

CHOCOLATE TART

Milk chocolate Mousse, Macerated Berries
Vanilla Bean Chantilly

QUINTA DO NOVAL

Ruby Porto, Portugal

◆ **MEYER FAMILY WINES**
ZINFANDEL PORT, California

The Red Stag Grill is proud to focus on locally sourced beef, pork, poultry and fish raised via sustainable agriculture and hormone-free practices.

** Items may be prepared to your preferred level of doneness. Consuming raw or uncooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of food-borne illness.**