



Appetizers

GERMAN PRETZEL Sweet Bavarian Mustard, Spicy Lusty Monk Mustard, Bavarian Beer Cheese	12
CRISPY LOCAL OKRA Tempura Okra, Green Herb Dip	12
ELK CARPACCIO** Lusty Monk Mustard Aioli, Crispy Capers, Parmigiano-Reggiano, Arugula	16
KESSLER CALAMARI Jalapeño, Olives Piquillo Pepper, Moroccan Aioli	15
BOHEMIAN HUNT BOARD Prosciutto, San Giuseppe Salamis, Summer Sausage, House Charcuterie, Assorted Cheeses, Lusty Monk Mustard, Olives, Pickled Vegetables, Grilled Baguette	25

Soups | Salads

LOCAL CORN & CRAB CHOWDER Bacon, Potatoes, Cilantro	14
BABY ICEBERG Marinated Grape Tomatoes, House-made Bacon, Blue Cheese Crumbles, Buttermilk Herb Dressing	11
APPALACHIAN SALAD Spinach, Local Peaches, Goat Cheese, Blackberries, Lady Edison Ham, Marcona Almonds, Champagne Vinaigrette	13
CAESAR** Romaine, Shaved Parmigiano-Reggiano, Tomatoes, Italian Bread Croutons, House Caesar Dressing	11
CHICKEN CHOPHOUSE SALAD Smoked Chicken, Local Greens, Blue Cheese, Dates, Almonds, Pickled Red Onions, Buttermilk Herb Dressing	15

Enhance Your Salad

SALMON FILET**	9
SAUTEED SHRIMP**	8
SMOKED CHICKEN	7
GRILLED CHICKEN**	7
PETITE FILET MIGNON **	21

Libations & Inspirations

**BOHEMIAN BRAMBLE Belvedere Vodka, Blackberries Puree, Egg Whites, Sage Leaves	15
KESSLER MARGARITA Exotico Tequila Reposado, Fresh Lime Juice, Grand Marnier	15
VIEUX FROM ABOVE Barrel Aged Knob Creek Rye Whiskey, Sweet Vermouth, Benedictine	18
SEASONAL SANGRIA Peach Puree, Tito's Vodka, Aperol, Sparkling Wine	15
EL DIABLO ROJO Milagro Jalapeno Infused Tequila, Exotico Tequila, Muddled Raspberries	15
SOUTH SLOPE Bacardi Silver Rum, Orgeat, Pineapple Juice	14
PILLOW TALK Tito's Vodka, Kahlua, Tuaca, Espresso	16
PORCH POUNDER Plymouth Gin, Domaine De Canton, Cucumber Mint, Rosemary Spring	16
FASHIONED FROM THE BARREL Barrel Aged 1792 Bourbon, Appalachian Fernet, Orange Bitters, Demerara Syrup	17



Specialties

FARRO & CHICK PEA BOWL	18
Cherry Tomatoes, Cucumber, Pumpkin Seeds, Carrots, Feta, Light Curry Dust	
ROASTED CHICKEN BREAST**	24
Lightly Smoked Joyce Farms Chicken Breast, Baby Carrots, Green Beans, Whipped Potatoes Chardonnay Pan Jus	
PAN SEARED SALMON**	26
Brown Rice, Green Beans, Grilled Asparagus, Red Pepper Romesco	
SUNBURST TROUT**	33
Summer Selection of Green Bean Fricassee, Local Mushrooms, Tomato-Pepper Gazpacho	

Sandwiches

Served with Choice of French Fries or Mixed Green Salad

RED STAG REUBEN	17
NC Beef Pastrami, Swiss Cheese, Sauerkraut, Russian Dressing, Annie's Rye	
SMOKED TURKEY	15
House-smoked Turkey Breast, Avocado, Lusty Monk Aioli, Local Leaf Lettuce, Tomato, Annie's Whole Wheat	
 CHEF'S BURGER**	18
Local Wagyu Burger, House-Smoked Bacon, Ashe County Cheddar, Balsamic Tomato Jam, Local Leaf Lettuce	
 GRASS FED CAROLINA BISON BURGER**	17
Charred Red Onion, Goat Cheese, Arugula	

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 **	62
Otto, NC 12 OZ	
FILET MIGNON**	44
Certified Angus Beef 8 OZ	
ELK STRIP LOIN**	45
New Zealand 6 OZ	

Sides

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

 The Red Stag Grill is proud to focus on locally sourced steaks, pork, poultry and fish raised on 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. ****