



BREAD

BRUNCH BOARD	SMALL\$10 / LARGE\$14
Assortment of Red Stag Baked Goods	
AVOCADO TOAST	\$14
Grilled Ciabatta, Avocado, Clover Spouts, Radish	
Add Poached Egg** or Bacon.....	\$2
PIMENTOAST	\$15
Grilled Ciabatta, House-made Pimento Cheese, Bacon Jam, Tomato, Clover Spouts, Radish	
Add Poached Egg** Or Bacon.....	\$2
BAGEL AND SMOKED SALMON	\$14
Choice of Plain or Everything Bagel	
APPLE BUTTER FRENCH TOAST	\$14
Battered and Griddled Challah, Imladris Apple Butter Cream Cheese, Candied Pecans	

EGGS

BREAKFAST BURRITO	\$12
Scrambled Eggs, Chorizo, Cheddar, Avocado, Red Onion, Salsa, Served with Fresh Fruit	
VEGETARIAN BREAKFAST BURRITO	\$12
Scrambled Egg Whites, Black Beans, Cheddar, Avocado, Red Onion, Salsa, Served with Fresh Fruit	
HAM AND CHEESE OMELETTE**	\$14
Black Forest Ham, Ashe County Cheddar, Tomato, Green Onion, Red Stag Potatoes	
SOUTHERN BREAKFAST*	\$15
Two Eggs Any Style, Sausage, Bacon, Stone Ground Grits, Buttermilk Biscuit	
CLASSIC EGGS BENEDICT**	\$15
Spinach, House Cured -Canadian Bacon, Smoked Paprika Hollandaise	
BISCUITS AND GRAVY**	\$13
Buttermilk Biscuits, House-Made Sausage Gravy, Two Eggs Any Style	
SHRIMP AND GRITS	\$14
House-Smoked Tasso Ham, Cream Gravy, Stone Ground Grits, Green Onions, Peppers,	
TWO LOADED WAFFLE	\$19
Malted Belgian Waffle Stuffed with House-Made Sausage, Pepper Jelly, Poached Egg, Side Salad	
RSG STEAK & EGGS	\$38
8 oz Bison Sirloin, Red Stag Potatoes	

SAVORY

APPALACHIAN HARVEST SALAD	\$13
Local Greens, Pickled Apples, Spiced Walnuts, Looking Glass Feta, Walnut Sorghum Vinaigrette	
CAESAR**	\$11
Tomatoes, House Made Caesar Dressing	
CHICKEN CHOPHOUSE SALAD	\$15
Smoked Chicken, Local Greens, Blue Cheese, Dates, Almonds, Pickled Red Onions, Buttermilk Herb Dressing	
CHEF'S BURGER**	\$14
Prime Angus Beef, House-Smoked Bacon, Ashe County Cheddar, Balsamic Tomato Jam,	
GRASS FED CAROLINA BISON BURGER**	\$17
Charred Red Onion, Goat Cheese, Arugula	
BRUNCH DOG**	\$14
Brioche Bun, Smoked Sausage, Bacon, Fried Egg, Maple Aioli	

We source our produce, meat, poultry and fish from gardens, farms, ranches and fisheries guided by principles of sustainability.

**Items may be served raw or undercooked or contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, shellfish, or eggs may contribute to your risk of food borne illness.