



Appetizers

GERMAN PRETZEL	\$12
Sweet Bavarian Mustard, Spicy Lusty Monk Mustard Bavarian Beer Cheese	
SPICED CAULIFLOWER	\$12
Cilantro Pesto, Pecan Crema	
ELK CARPACCIO**	\$16
Lusty Monk Mustard Aioli, Crispy Capers Parmigiano-Reggiano, Arugula	
KESSLER CALAMARI	\$15
New England Squid, Jalapeño, Olives Piquillo Pepper, Moroccan Aioli	
BOHEMIAN HUNT BOARD	\$25
Prosciutto, San Giuseppe Salamis, Summer Sausage House-made Charcuterie, Assorted Cheeses, Lusty Monk Mustard Olives, Pickled Vegetables, Grilled Baguette	

Soups | Salads

ASPARAGUS BISQUE	\$11
Almond Milk, Fresh Thyme, Morel Dust	
SHE CRAB SOUP	\$14
Lump Crab, Cream, Spring Onion	
BABY ICEBERG	\$11
Marinated Grape Tomatoes, Candied Pecans, House-made Bacon Blue Cheese Crumbles, Buttermilk Herb Dressing	
APPALACHIAN SALAD	\$13
Local Greens, Sugar Snap Peas, Carrots, Asparagus, Radish Looking Glass Feta, Green Goddess Dressing	
CAESAR**	\$11
Romaine, Shaved Parmigiano-Reggiano, Tomatoes Italian Bread Croutons, House Caesar Dressing	
CHICKEN CHOPHOUSE SALAD	\$15
Smoked Chicken, Local Greens, Blue Cheese, Dates, Almonds Pickled Red Onions, Buttermilk Herb Dressing	

Enhance Your Salad

SALMON FILET**	\$9
SAUTEED SHRIMP**	\$8
SMOKED CHICKEN	\$6
GRILLED CHICKEN**	\$7
PETITE FILET MIGNON **	\$21

LIBATIONS & INSPIRATIONS

*BOHEMIAN BRAMBLE	\$15
Belvedere Vodka, Muddle Blackberries Egg Whites, Sage Leaves	
KESSLER MARGARITA	\$14
Exotico Tequila Reposado Fresh Lime Juice, Grand Marnier	
VIEUX FROM ABOVE	\$17
Barrel Aged Knob Creek Rye Whiskey Sweet Vermouth, Benedictine	
SEASONAL SANGRIA	\$15
Cold Pressed Watermelon 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 Cold Pressed 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	\$16
Barrel Aged 1792 Bourbon, Appalachian Fernet Orange Bitters, Demerara Syrup	



Specialties

FARRO & CHICK PEA BOWL	\$18
Farro, Garbanzo Beans, Cherry Tomatoes, Cucumber, Pumpkin Seeds, Carrots, Feta, Light Curry Dust	
ROASTED CHICKEN BREAST**	\$24
Lightly Smoked Joyce Farms Chicken Breast, Baby Carrots, Sugar Snap Peas, Whipped Potatoes Chardonnay Pan Jus	
PAN SEARED SALMON**	\$26
Brown Rice, Sugar Snap Peas, Grilled Asparagus, Spring Onion Aioli	
SUNBURST TROUT**	\$26
Skillet-Roasted Trout, Sugar Snap Peas, Fingerling Potatoes, Spring Onions, Tomato– Bacon Vinaigrette	

Sandwiches

Served with Choice of Truffle 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**	\$14
Prime Angus Beef, 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.

Additional sauces, \$2.50 each.

PRIME BEEF STRIP LOIN**	
NEBRASKA 18 OZ	\$60
FILET MIGNON**	
Certified angus beef 8oz	\$44
ELK STRIP LOIN**	
New Zealand 6oz	\$45

Sides

YUKON MASHED POTATO	\$9
TRUFFLE FRIES	\$10
GRILLED ASPARAGUS	\$13
CREAMED SPINACH	\$10
ROASTED CAULIFLOWER FLORETS	\$11

🦌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.***

04.01.22