

131 MAIN

Deviled Eggs 6/10 • Cast Iron Cornbread 9
Grilled Artichokes 13 • Double Dip 9/13 • Smoked Salmon* 14

CEDAR PLANK SALMON

baked on a cedar plank with whole grain mustard butter sauce and served with a chilled wild rice salad* ** 28

DANISH BABY BACK RIBS

full rack smoked and grilled in-house with hand cut fries and P&G slaw** 28

DOUBLE CUT PORK CHOP

all natural, cured in-house, pepper crusted, grilled over hickory wood and served with smashed red potatoes* 28

BARREL CUT FILET MIGNON

8 oz Angus filet aged 35 days, cut in-house, grilled over hickory wood and served with smashed red potatoes* 36

MARYLAND STYLE CRAB CAKES

two jumbo lump crab cakes served over a whole grain mustard sauce with asparagus 32

BIG ISLAND RIBEYE

14 oz Angus ribeye aged 35 days, cut in-house, marinated in a pineapple sweet soy sauce, grilled and served with hand cut fries* 34

NORTH CAROLINA RAINBOW TROUT

seasoned and grilled over hickory wood served with herb aioli and a kale & quinoa salad 24

LINGUINE LIMONE

pulled roasted chicken, shrimp, spinach, seared red & yellow grape tomatoes in a lemon Parmesan cream sauce 22

NEW YORK STRIP

16 oz Angus strip aged 35 days, cut in-house, grilled over hickory wood and served with smashed red potatoes* 42

CHICKEN AND RIB COMBO

oven roasted 1/4 chicken and 1/2 rack of grilled Danish baby back ribs served with Blue Ridge BBQ sauce, hand cut fries and P&G slaw** 25

SOUTHERN SHRIMP AND GRITS

traditional Cajun Creole sauce with corn salsa, asparagus and cured ham 22

add small MAIN or Caesar salad* 6

ROASTY CHICKEN SALAD

pulled roasted chicken with freshly cut kale, quinoa, scallions, mint, cilantro, Parmesan cheese, green cabbage and a roasted peanut dressing** 19

CRAB CAKE SALAD

jumbo lump Maryland style crab cake, mixed greens, croutons, carrots, corn, red and yellow grape tomatoes, herb vinaigrette and a whole grain mustard sauce 20

AHI TUNA SALAD

seared and sliced Ahi tuna served rare with mixed greens, avocado, mango, red onions and ginger vinaigrette* 20

THAI STEAK SALAD

marinated tenderloin tips, Asian noodles, peanuts, cabbage, grape tomatoes, mint avocado and mango* ** 22

TOP CHOP SALAD

pulled roasted chicken, kale, quinoa, goat cheese, cucumbers, red and yellow grape tomatoes, almonds, Craisins, artichoke hearts, avocado, corn salsa and herb vinaigrette** 18

CLASSIC CHEESEBURGER

fully loaded and ground fresh in-house daily with hand cut fries and P&G Slaw* ** 15

STERLING PRIME RIB SANDWICH

slow roasted in-house, hot au jus, mayonnaise and hand cut fries* 22

PANKO CHICKEN SANDWICH

breaded chicken breast pan fried and finished with 1000 Island slaw, tomato, pickles, mayonnaise, Monterey Jack cheese, served with hand cut fries and a kale & quinoa salad 16

White Cheddar Grits 5

Sweet Curried Corn 5

Wild Rice Salad 5**

P&G Slaw 5**

Magic Mountain Green Beans 5

Jumbo Grilled Asparagus 5

Hand Cut Fries 5

Chili 9

MAIN/Caesar/Wedge Salad* 10

Smashed Red Potatoes 5

Kale & Quinoa Salad 5

Soup of the Day 8

Feature Sauces 3

DINNER

fall/winter

all fresh, no freezers, hickory wood fire grill

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**Items may contain nuts.