

OVERLOOK RESTAURANT

Appetizers

Seared Chevre 9.00

Herbed almond seared goat cheese, balsamic orange marmalade, crostini

Cheese Board 15.00

Locally procured cheeses, fresh fruit, crostini

Charcuterie Board 18.00

Selection of locally sourced charcuterie, pickles, Lusty Monk mustard

Shrimp & Tasso 12.00

House smoked Tasso potato cake, remoulade

Southern Eggrolls 9.00

Poblano chorizo collards, pulled pork, roasted corn, tomato chutney

Salads

Served with house bread

Cranberry Pecan 12.00

Fresh spinach, grilled chicken, candied pecans, dried cranberries, Danish blue cheese crumbles and bacon.

Southern Chicken 12.00

Fresh baby greens, fried or grilled chicken, carrots, local cheddar, bacon, cucumber, red onion, heirloom tomato

Summer Salad 10.00

Romaine, watermelon & jalapeno & basil pickle, shiitake "bacon", radish

Seared Chevre 11.00

Romaine, candied pecans, strawberry

Southern Caesar 8.00

Romaine, fresh shaved parmesan, fried grit croutons or traditional croutons

BBQ 9.00

Romaine, pulled pork, roast corn, red onion, local cheddar, Sweet Baby Ray's, house ranch

House 7.00

Baby greens, heirloom tomato, cucumber, red onion, carrot, local cheddar

Add grit croutons 3.00

Add grilled blackened chicken or fried chicken 6.00

*Add grilled petite beef tender steak 8.00

Add grilled shrimp 7.00

Add fried green tomatoes 4.00

Add pulled pork 4.00

*Add grilled salmon 9.00

Add house smoked turkey 5.00

Soups

Cup 3.50

Bowl 6.25

Creamy Broccoli Cheddar

Chicken Noodle

Soup of the Day

Specialties

Served with house bread. Add side salad for \$4.00. Please no substitutions.

Shrimp & Grits 22.00

Jalapeno cheese grits, house made Tasso gravy, tomatoes, green onions, local greens

Tandoori Fried Chicken 19.00

Curried grits, poblano chorizo collards, tomato chutney

Carolina Mountain Farms Trout 21.00

Local trout oven roasted or pan seared, candied pecans and orange zest compound butter, Carolina Gold rice pilaf, asparagus

***Dry Aged Pork Chop 30.00**

Grilled shrimp, asparagus, roast cauliflower parsnip puree, house smoked Tasso hollandaise

***Grilled Petite Beef Tender 22.00**

Caramelized onion blue cheese gratin, smashed potatoes, succotash salad

Hoppin John 15.00

Stewed South Carolina field peas, Carolina Gold Rice pilaf, local greens, shiitake "bacon"

Meat & Two

Choice of two sides. Served with house bread. Add side salad for \$4.00.

Meatloaf 15.00

Pork and beef, bacon onion jam

***Grilled Salmon 22.00**

Lemon beurre blanc, radish beet slaw

***Ribeye 28.00**

Choice cut, house marinade & compound butter

Stuffed Heirloom Tomato 15.00

Succotash salad

Blackened Chicken 18.00

Grilled, tomato hollandaise

***Buffalo Sirloin 22.00**

Local, caramelized onion blue cheese gratin

Sides

- Chorizo poblano collards 3.00
- Roast cauliflower parsnip mash 3.00
 - Smashed Potatoes 3.00
 - Jalapeno cheese grits 3.00
- Stewed South Carolina field peas 3.00
 - Sautéed asparagus 5.00
 - Carolina Gold Rice pilaf 3.00
- Brussel sprouts with onions, bacon, & raisins 5.00
 - Local greens with garlic 3.00

*Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions.