SWITCHBACK

⚜ RELAIS & CHATEAUX

PROVISIONS

Leafy Greens 12
grilled peach, granola, pickled
red onion, yogurt dressing

Granola and Yogurt 9

Cheese and Charcuterie 32

Sticky Buns 12
local pecan, orange cream
cheese frosting

**House Made Croissant
and Assorted Pastries** 14

Calamari 16
fried lemon, sumac aioli

Smoked Salmon Rosti 16
mascarpone, simple salad

Seasonal Crudo mkt
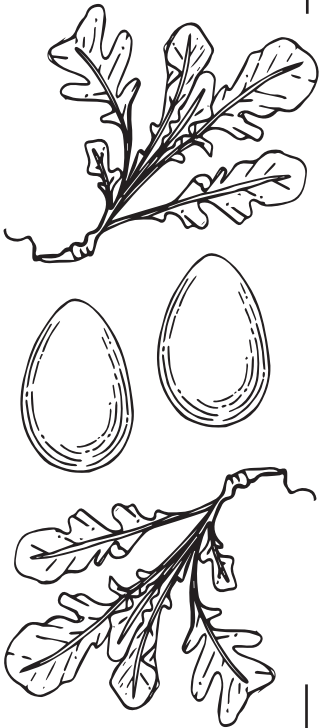
WOOD FIRED PIZZAS

Duck Prosciutto 21
herb oil, pistachio milk, goat cheese

Funghi 22
chanterelle, chicken & hen of the wood,
mushroom bechamel, fingerling potato, parmesan

Diovala 18
calabrian chili, spicy soppressata

Margherita 17
tomato, basil, fresh mozzarella

Verde 17
spring allium, spinach, arugula, burrata

MAINS

Ranch Breakfast 18
choice of eggs, toast,
sausage, bacon, home fries

Biscuits and Gravy 16
Warren Wilson breakfast sausage

Shrimp and Grits 19
local red corn grits,
tomato gravy

Farm Eggs Benedict 17
prosciutto, poached egg,
home fries, hollandaise

Red Flannel Hash 24
local beets, short rib,
spinach, poached egg, beef
tallow bernaise

Hanger Steak Frites 32
bourdelaise

**Bone-in Warren Wilson
Pork Schnitzel** 26
spaetzle, local greens, sumac
brown butter, sunny egg

Croque Madamme 19
simple salad

Apple Brandy Beef Burger 17
LTO, pomme frites

Cobb Salad 17
chopped egg, blue cheese,
cucumber, tomato, avocado
    add chicken $12 | salmon $14

SIDES
5

Bacon | Sausage | Pomme frites | Biscuit | Gravy | Fruit

Toast: Country White, Honey Wheat, English Muffin, Croissant

SWEETS

**Espresso Chocolate
Mousse Torte** 14
flourless chocolate cake, dark
and milk chocolate mousse,
espresso chocolate sauce

**Summer Sweet Corn
Crème Brûlée** 14
local farm eggs and caramel
popcorn (gluten and nut free)

House Made Ranch Cookie 6
brown butter chocolate chip
or white chocoloate macadamia
nut with cherries

**House Made Ice Cream or
Sorbet Du Jour** 12
ask about today's flavors,
two scoops