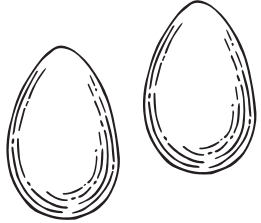


# SWITCHBACK

RELAI & CHATEAUX

## PROVISIONS

<b>Granola and Yogurt</b>	<b>9</b>	<b>Sticky Buns</b>	<b>12</b>
		local pecan, orange cream cheese frosting	
<b>Leafy Green Salad</b>	<b>15</b>	<b>House Made Croissant and Assorted Pastries</b>	<b>14</b>
yuzu pear, butternut squash, almonds, chevre, shallot vinaigrette			
<b>Cheese and Charcuterie</b>	<b>32</b>	<b>Calamari</b>	<b>16</b>
		fried lemon, sumac aioli	
<b>Seasonal Crudo</b>	<b>mkt</b>		



## WOOD FIRED PIZZAS

<b>Duck Confit</b>	<b>21</b>
herb oil, pistachio milk, goat cheese	
<b>Funghi</b>	<b>22</b>
maitake, chicken & hen of the wood, mushroom bechamel, fingerling potato, parmesan	
<b>Diovala</b>	<b>18</b>
calabrian chili, spicy soppressata	
<b>Margherita</b>	<b>17</b>
tomato, basil, fresh mozzarella	
<b>Verde</b>	<b>17</b>
spring allium, spinach, arugula, burrata	

## MAINS

<b>Ranch Breakfast</b>	<b>18</b>	<b>Shrimp and Grits</b>	<b>19</b>
choice of eggs, toast, sausage, bacon, home fries		local red corn grits, tomato gravy	
<b>Biscuits and Gravy</b>	<b>16</b>	<b>Cobb Salad</b>	<b>17</b>
Warren Wilson breakfast sausage		chopped egg, blue cheese, cucumber, tomato, avocado	
<b>French Onion Grilled Cheese</b>	<b>17</b>	add chicken \$8   salmon \$8	shrimp \$8
caramelized onion, gruyère, dark chicken jus, pommes frites			
<b>Red Flannel Hash</b>	<b>24</b>	<b>Grazing Bowl</b>	<b>19</b>
local beets, Cataloochee beef short rib, spinach, sunny egg, beef tallow bernaïse		quinoa, leafy greens, tomato, avocado, cucumber, herbed cashew	
<b>Cowboy Schnitzel</b>	<b>26</b>	<b>Smashburger</b>	<b>18</b>
warren wilson pork, spaetzle, local greens, mustard jus, sunny egg		two Cataloochee beef patties, red onion, gruyère, pommes frites	
		<b>Hanger Steak Frites</b>	<b>32</b>
		bourdelaise	

## SIDES

5

**Bacon | Sausage | Pomme Frites | Biscuit | Gravy | Fruit Toast:** Country White, Honey Wheat, English Muffin, Croissant

## SWEETS

<b>Espresso Chocolate Mousse Torte</b>	<b>14</b>	<b>House Made Ranch Cookie</b>	<b>6</b>
flourless chocolate cake, dark and milk chocolate mousse, espresso chocolate sauce		brown butter chocolate chip or toffee pecan snickerdoodle	
<b>Summer Sweet Corn Crème Brûlée</b>	<b>14</b>	<b>House Made Ice Cream or Sorbet Du Jour</b>	<b>12</b>
local farm eggs and caramel popcorn (gluten and nut free)		ask about today's flavors, two scoops	

# SWITCHBACK

 RELAIS & CHATEAUX

## Brunch Cocktails

<b>Cowgirl Mary</b> Social House Vodka, Lime, House Mary Mix	16
<b>Verde Maria</b> Cazadores Blanco, Lime, Tomatillo Mary Mix	14
<b>Rosemary's Mimosa</b> Grapefruit Juice, Spanish Cava, Rosemary	12
<b>Ranch Royale</b> Pineapple, Vanilla, Lemon, Butterfly Pea Flower, Spanish Cava	14
<b>Summit Sangria</b> Red Wine, Raspberry, Blood Orange, Apple, Peach	12

## The Tack Room Classics

<b>Antiqua</b> Cazadores Blanco, Amaro Nonino, Agave, Plum Bitters	16
<b>Creek Water Margarita</b> Casamigos Blanco Tequila, Distilled Sour, Demerara Simple	18
<b>2 Mules for Sister Cheri</b> Social House Vodka, Cherry Mint Simple, Lime, Ginger Beer	14
<b>Spaghetti Western</b> Michter's Rye, Amaro Montenegro, Sweet Vermouth, Peychaud's, Cherry Bitters	18
<b>Hootenanny G&amp;T</b> End of Days Gin, Star Anise, Fever Tree Tonic	15

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## Beer

7 Clans Chestnut Brown	8	Highland Gaelic Ale	8
Athletic Run Wild N/A IPA	8	Highland Lower Falls IPA	8
Boojum Hounds of Helles Lager	8	Highland Trailbound Juicy Ale	8
Burial Pilsner	8	New Belgium Fruit Smash Seltzers	8
Frog Level Frogger Lager	8	citrus punch   berry blast   tropical mango	
Glutenberg Blond Ale (GF)	8	Noble Dry Crisp Cider	8
Heineken Zero	8	Satulah Sunset Saison	8

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## Non-Alcoholic

Iced Tea, Lemonade, or Soda	3	Asheville Tea Company Tea	3
Juice apple   orange	5	pisgah breakfast   asheville grey   jasmine	
Milk white   chocolate	4	gold   chamomile lavender   blue ridge mint	
Mountain Valley Water sparkling   still	5	Hot Chocolate	4
		Latte or Cappucino	4.5

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## Mocktail Special

Each day our bartenders are inspired to create a mocktail with fresh ingredients. Ask about today's offering. 12