

PROVISIONS

Granola and Yogurt	9	Sticky Buns	12
		local pecan, orange cream cheese frosting	
Leafy Green Salad	15	House Made Croissant and Assorted Pastries	16
yuzu pear, butternut squash, almonds, chèvre, shallot vinaigrette			
Cheese and Charcuterie	32	Calamari	17
		fried lemon, sumac aioli	
Seasonal Crudo	18		



WOOD FIRED PIZZAS

Duck Confit	24
herb oil, pistachio milk, goat cheese	
Cataloochee Oxtail	22
cabbage, horseradish crème fraîche, parmesan	
Diovala	18
calabrian chili, spicy soppressata	
Margherita	17
tomato, basil, fresh mozzarella	
Verde	17
taleggio, local greens, béchamel	

MAINS

Biscuits and Gravy	16	Grazing Bowl	19
Warren Wilson breakfast sausage		quinoa, leafy greens, tomato, avocado, cucumber, herbed cashew	
French Onion Grilled Cheese	17	Shrimp and Grits	21
caramelized onion, gruyère, dark chicken jus, pommes frites		local red corn grits, tomato gravy	
Cobb Salad	17	Chicken & Waffle	22
chopped egg, blue cheese, cucumber, tomato, avocado		butter milk chicken, amish butter, maple toasted pecan	
add chicken \$8 trout \$8			
shrimp \$8		Red Flannel Hash	24
Ranch Breakfast	18	local beets, Cataloochee beef short rib, spinach, sunny egg, beef tallow béarnaise	
choice of eggs, toast, sausage, bacon, home fries		Cowboy Schnitzel	34
Smashburger	18	warren wilson pork, spaetzle, local greens, mustard jus, sunny egg	
two Cataloochee beef patties, red onion, gruyère, pommes frites		Cataloochee Steak Frites bordelaise	32

SIDES
5

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

SWEETS

Dulce Apple Bread Pudding	14	House Made Ranch Cookie	6
homemade croissant bread pudding, butter pecan ice cream, dulce de leche		brown butter chocolate chip or toffee pecan snickerdoodle	
Cranberry Eggnog Mousse	14	House Made Ice Cream or Sorbet Du Jour	12
cranberry gel, winter citrus sorbet (GF)		ask about today's flavors, two scoops	

**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, Especially If You Have Certain Medical Conditions.

SWITCHBACK

 RELAIS & CHATEAUX

Brunch Cocktails

Cowgirl Mary	16
Social House Vodka, Lime, House Mary Mix	
Rosemary's Mimosa	12
Grapefruit Juice, Spanish Cava, Rosemary	
Ranch Royale	14
Pineapple, Vanilla, Lemon, Butterfly Pea Flower, Spanish Cava	
Seasonal Sangria	12
Red Wine, Seasonal Berries & Citrus	

The Tack Room Classics

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

Beer

7 Clans Chestnut Brown	8	Heineken Zero	8
Athletic Run Wild N/A IPA	8	Highland Gaelic Ale	8
Boojum Hounds of Helles Lager	8	Highland Lower Falls IPA	8
Burial Pilsner	8	Highland Trailbound Juicy Ale	8
Cataloochee Ranch Palomino Blonde Ale	7	Noble Seasonal Cider	8
Frog Level Frogger Lager	8		
Glutenberg Blond Ale (GF)	8		

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	5
		Latte or Cappucino	4.5

Mocktail Special

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