

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, chévre, 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 Braised Beef	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 trout \$8 chicken \$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		Cataloochee Steak Frites	32
Smashburger	18	bordelaise	
two Cataloochee beef patties, red onion, gruyère, pommes frites			

SIDES
5

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

SWEETS

German Chocolate Cake	14	Apple Bread Pudding	14
butter milk chocolate cake, Georgia pecan and coconut filling, Valrhona chocolate sauce, mascarpone cream		croissant bread pudding, local apples, homemade butter pecan ice cream	
House Made Ranch Cookie	6	House Made Ice Cream or Sorbet Du Jour	12
brown butter chocolate chip or toffee pecan snickerdoodle		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 Social House Vodka, Lime, House Mary Mix	16
Rosemary's Mimosa Spanish Cava, Grapefruit Juice, Rosemary	12
Seasonal Sangria Red Wine, Seasonal Berries & Citrus	12

The Tack Room Signatures

Bridle Bramble Tito's Vodka, Lemon, Blackberry Purée	14
Creek Water Margarita Casamigos Blanco Tequila, Distilled Sour, Demerara Simple	18
'Tis the Thyme Social House Vodka, Cranberry Thyme Simple, Lime, Ginger Beer	14
Spaghetti Western Michter's Rye, Amaro Montenegro, Sweet Vermouth, Peychaud's, Cherry Bitters	18

Beer

Non-Alcoholic Beer	8	Beer in the Can	8
Athletic Run Wild N/A IPA		7 Clans Chestnut Brown	
Heineken Zero		Boojum Hounds of Helles Lager	
		Burial Fest	
Beer On Draft	7	Burial Pilsner	
Cataloochee Palomino Blonde Ale		Frog Level Frogger Lager	
Frog Level Bug-Eyed Stout		Greens Gluten-Free Amber Ale	
Frog Level Salamander Slam IPA		Highland Lower Falls IPA	
		Highland Gaelic Ale	
		New Belgium Fruit Berry Blast	
		Noble Seasonal Cider	

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	5	Hot Chocolate	5
sparkling still		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