

PROVISIONS

Granola and Yogurt	9	Seasonal Crudo	18
Leafy Green Salad	15	House Made Croissant and Assorted Pastries	small 12 large 18
yuzu pear, butternut squash, almonds, chèvre, shallot vinaigrette		Calamari	17
Cheese and Charcuterie	32	fried lemon, sumac aioli	



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
talleggio, 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	add chicken, trout, or shrimp	8
caramelized onion, gruyère, dark chicken jus, pommes frites		Shrimp and Grits	21
Cobb Salad	17	local red corn grits, tomato gravy	
chopped egg, blue cheese, cucumber, tomato, avocado		Chicken & Waffle	22
add chicken, trout, or shrimp	8	butter milk chicken, amish butter, maple toasted pecan	
Ranch Breakfast	18	Red Flannel Hash	24
choice of eggs, toast, sausage, bacon, home fries		local beets, Cataloochee beef short rib, spinach, sunny egg, beef tallow béarnaise	
Smashburger	18	Cataloochee Steak Frites	32
two Cataloochee beef patties, red onion, gruyère, pommes frites		bordelaise	

SIDES
5

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

SWEETS

Strawberry Charlotte Russe	14	Carrot Cake	14
mascarpone and strawberry mousse, Marcona almonds, almond joconde		brown butter maple frosting, raisin gastrique and salted candied walnuts	
House Made Ranch Cookie	6	House Made Ice Cream or Sorbet Du Jour	12
brown butter chocolate chip or gluten free macadamia chocolate mudslide cookie		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 Grapefruit Juice, Spanish Cava, Rosemary	12
Seasonal Sangria Red Wine, Seasonal Berries & Citrus	12

The Tack Room Classics

Bee Charmer Chemist Gin, Licor 43, Honey Simple, Fresh Lemon, Mint, Basil	17
Bridle Bramble Tito's Vodka, Fresh Lemon, Blackberry Purée	14
Creek Water Margarita Casamigos Blanco Tequila, Distilled Sour, Demerara Simple	18
Lickety-Split Elijah Craig Bourbon, Cardamaro, Corn Simple, Orange Juice, Fresh Lemon, Milk, Angostura and Black Walnut Bitters	15
Spaghetti Western Michter's Rye, Amaro Montenegro, Sweet Vermouth, Peychaud's, Cherry Bitters	18
Smoked Wildflower Del Maguey Vida Mezcal, St. Germain Elderflower, Fresh Lemon, Simple Syrup	14

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.

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