## CATALOOCHEE RANCH

## SWITCHBACK

5

**Pommes Frites** 

12

Seasonal Pastry

	Granola and Yogurt	9	with Sumac Aioli	
			Calamari	17
PROVISIONS	Beet Salad arugula, yuzu apples toasted pistachio, goat cheese		<pre>fried lemon, sumac aioli  Cheese Board international &amp; local chees</pre>	<b>28</b> es,
	WOOD FIRED PIZZAS	Verde fresh mozzarel Diovala	selection of three  fresh mozzarella  la, local greens, béchamel  i, spicy soppressata	17 17 18
	<b>Biscuits and Gravy</b> Warren Wilson breakf		<b>Grazing Bowl</b> quinoa, leafy greens, tomat avocado, cucumber, herbed c	
	French Onion Grilled Cheese caramelized onion, gruyère, dark chicken jus, pommes frites		<pre>add chicken, trout, or sh Shrimp and Grits</pre>	
	<b>Cobb Salad</b> chopped egg, blue ch	17	deep roots milling grits, tomato gravy	
MAINS	cucumber, tomato, avocado  add chicken, trout, or shrimp 9		Chicken & Waffle buttermilk chicken, amish b maple toasted pecan	<b>22</b> utter,
	Ranch Breakfast choice of eggs, toast, sausage, bacon, home fries		Seared Sunburst Trout black eyed peas, braised ka roasted sweet potato	<b>24</b> le,
	Smashburger two Cataloochee beef patties, red onion, pickles, gruyère, pommes frites		Red Flannel Hash local beets, Cataloochee be short rib, spinach, sunny e hollandaise	
	Cataloo	chee Steak Frit	es bordelaise 29	
SIDES   5		-	f <b>fle   Two Eggs   Biscuit  </b> roissant, English Muffin	Gravy
	Apple Crisp local apples, vanil salted caramel sauce		Almond Citrus Chiffon Cal orange curd, cream cheese frosting, dark chocolate ga salted almonds	
SWEETS	House Made Gelato Du Jour ask about today's fla two scoops	12	House Made Ranch Cookie chocolate chip or seasonal	6