

Bluegrass kitchen

Weekly Grub Update 07.18-07.22

Nosh offerings...

Summer watermelon salad... with JQ Dickinson salt, avocado, goat cheese & onion vinaigrette 7

Crab & fresh corn fritters... fried crispy & served with a spicy garlic aioli 9

Supper...

WV mushroom & ramp alfredo... house made egg pasta with local chanterelles & wild onions 18

Pan seared halibut... served with edamame risotto, sauté ed summer squash & a ginger scallion sauce 28

Pan roast chicken... Poulet Rouge with housemade ricotta gnocchi, brussel sprouts, & herb pan sauce 26

Thanks to our growers this season!!!

Hudson Farms

ReFreash Appalachia

Bella Gardens

Ask your server about our fresh made desserts from Starlings C&P

TUESDAY: Blue Yonder

WEDNESDAY: Open Mic hosted by Christopher Carter

THURSDAY: The Dread Pirate Roberts

SATURDAY: The BrotherSisters

MONDAY: Guest vocalist Sara Golden with the Kevin Arbogast Trio