

## OPENERS

|   |                        |
|---|------------------------|
| SUMMER SOUP<br>Cream of potato.   | BOWL – 6.00 CUP – 4.75 |
| APPALACHIAN EGG ROLLS<br>Two egg rolls stuffed with slow-roasted pork and collard greens, served with a spicy mustard and sweet garlic sauce. | 7.75                   |
| ALE-BATTERED PORTOBELLO SPEARS<br>Thick-sliced portobello mushrooms, in ale batter.   | 7.75                   |
| BAKED BABY BRIE<br>Wrapped in puff pastry with mixed-berry compote.   | 9.00                   |
| SPINACH ARTICHOKE SPREAD<br>Packed full of vegetables and served with flatbread crisps.   | 7.75                   |
| WHISKEY SMOKED TROUT PÂTÉ<br>Our original whiskey-smoked trout worked into a creamy pâté.   | 8.75                   |

## SALADS

|   |       |
|---|-------|
| FOREST GREENS<br>Mixture of greens, roasted sunflower seeds and Parmesan, tossed with an apple-cider vinaigrette. | 14.00 |
| HIGHLAND TROUT CAESAR<br>Caesar salad with roasted pecans and whiskey-smoked trout.                               | 14.00 |

### BLACKBERRY SUMMER SALAD (HB) – 2008 Best Dish in NC Finalist

Local blackberries, mixed greens & herbs tossed in blackberry butter-balsamic vinaigrette with crisp bacon and herb encrusted goat cheese.

8.00  
(served only with entrée or pasta)

## PASTA & GRITS

SMALLER PORTION

|   |       |       |
|---|-------|-------|
| PESTO CHICKEN RAVIOLI<br>Large three-cheese ravioli & herb roasted chicken tossed with a pesto cream and Parmesan.<br>🍷/🍺 <i>Coppola Sauvignon Blanc / Highland St. Terese Pale Ale</i> | 18.75 | 15.75 |
| LOW COUNTRY ANGEL<br>Large shrimp with roasted corn and fresh greens in a lightly spiced seafood cream.<br>🍷/🍺 <i>Fetzer Gewürztraminer / Warsteiner</i>                                | 20.75 | 15.75 |
| SHRIMP & GRITS<br>Large shrimp over creamy cheddar grits with bacon gravy, caramelized onions and roasted peppers.<br>🍷/🍺 <i>Frei Brothers Chardonnay / Newcastle Brown Ale</i>         | 20.75 | 15.75 |

## GIFT CERTIFICATES ALWAYS AVAILABLE

🍷 Recommended wine for this dish. 🍺 Recommended beer for this dish.  
(HB) designates menu item containing a Highland Blends™ product

As we offer many smaller portions, we do not split menu offerings.

Parties of five or more, as well as all gift certificate and discount card parties, will have a 20% gratuity added to the bill.

A corkage fee of \$9.00 is added to every 750 millilitres of wine.

# BLACKWATER ENTRÉES

## FOREST & FIELD

### BLUE RIDGE WOOD FIRED STEAKS & CHOPS

Pick your favorite, THEN Top it off with one of Blackwater's seasonal toppings

**TENDERLOIN – (6-OZ) 25.00**

**HEART OF RIBEYE – (10-OZ) 29.75, (5-OZ) 22.50**

**NY STRIP (CLUB CUT) – (10-OZ) 23.75**

**PORK CHOP (DOUBLE CUT) – (14-OZ) 21.50 (7-OZ) 16.75**

~ SEASONAL TOPPINGS ~

*Horseradish & Black Peppercorn Butter, Red Wine Gravy, Appalachian Grilling Spice (HB), Grilled Mushrooms & Onions, Peach Butter & Bourbon Glaze*

🍷/🍺 Red Wines / Amber to Dark Beers

For increased quality the chef recommends the thicker cuts and all steaks & chops be cooked no higher than Medium

SMALLER PORTION

SUNFLOWER CHICKEN (HB)

19.75

Sunflower seed encrusted & stuffed with sage, goat cheese and pit ham served with roasted red pepper cream.

🍷/🍺 *Frei Brothers Chardonnay / Highland St. Terese Pale Ale*

HUNTER'S STYLE MOUNTAIN RABBIT – 2008 Best Dish in NC Finalist

Confit of local rabbit with a local heirloom tomato forest mushroom & mountain ramp ragout served with spinach dumplings and garden vegetables.

29.75

🍷/🍺 *Rancho Zabaco Zinfandel / Highland St. Terese Pale Ale*

ROASTED DUCK BREAST

19.75

Topped with raspberry glaze.

🍷/🍺 *Five Rivers Pinot Noir / New Castle Brown Ale*

BLACKBERRY RIBS (HB)

26.75

20.25

Our original whiskey-smoked ribs, finished with our blackberry-smoked pepper barbeque sauce.

🍷/🍺 *Rancho Zabaco Zinfandel / Yuengling Lager*

FRIED GREEN TOMATO STACK (HB)

18.50

Stacked green tomatoes, roasted red peppers, caramelized onions, and goat cheese.

🍷/🍺 *Rex Goliath Pinot Gris / Highland St. Terese Pale Ale*

## OCEAN & STREAM

SMALLER PORTION

RED RAINBOW TROUT – 2007 Best Dish in North Carolina – First Runner-Up

21.75

Sunburst Farms' red rainbow trout, finished with a rosemary honey cream and wild mushrooms.

🍷/🍺 *MacMurray Ranch Pinot Gris / Warsteiner*

GRILLED SHRIMP

20.75

15.75

Two skewers of large grilled shrimp with a sweet and spicy red pepper glaze.

🍷/🍺 *Fetzer Gewürztraminer / Highland St. Terese Pale Ale*

PAN-SEARED WALLEYE

23.25

18.00

Topped with warm peach & raspberry compote.

🍷/🍺 *MacMurray Ranch Pinot Gris / Warsteiner*

BBQ SALMON

20.75

15.75

Wild Sockeye salmon topped with our blackberry BBQ sauce.

🍷/🍺 *Huntington Petite Sirah / Yuengling Lager*

## SIDES

CHEDDAR GRITS • MASHED POTATOES • SAUTÉED SUGAR PEAS & CARROTS • ROASTED GARDEN VEGETABLES

SMALL SALADS MAY BE ADDED TO ANY ENTRÉE OR PASTA FOR \$4.00

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