



Connestee Falls

Blue Ridge Lounge and Overlook Dining Room

STARTERS & SALADS

Connestee Chili or Soup of the Day

Cup 5 Bowl 7

Crispy Pork Belly **GF** 14

Served with ginger spiced butternut squash puree & pickled cherry tomatoes

Shrimp Cocktail **GF** 8

Citrus poached shrimp with tangy cocktail sauce

Beet Salad 10

Red & gold beets layered with goat cheese, spinach, fresh basil, & finished with balsamic glaze

Fried Brie **GF** 9

Breaded in panko & cooked until golden. Topped with pistachio's & a mild sweet & spicy habanero pomegranate glaze. Served with toast points.

Wings **GF** 14

Eight wings tossed in a house made chipotle & pineapple BBQ sauce

Add chicken or poached shrimp for \$7
Add steak for \$10

House Side 3.5 Large 8

Artisan lettuce, cucumber, tomato, pickled red onion, croutons, & cheddar jack cheese

Caesar Side 3.5 Large 8

Crisp romaine, parmesan, & croutons. Tossed in Caesar dressing

Autumn Salad **GF** 13

Roasted apple, sweet potato, onion, pecans, & Gruyere cheese served over artisan lettuce

Mediterranean Quinoa **GF** 12

A protein packed grain salad with artisan lettuce, artichoke hearts, tomatoes, Kalamata olives, red onion, & feta cheese. Served with choice of dressing

Taco Salad **GF** 14

Seasoned ground beef tenderloin, tomato, onion, black olive, cheddar jack cheese, sour cream, & salsa, served over romaine lettuce, topped with crispy tortilla strips

PLATTERS AND SANDWICHES

Served with choice of french fries, sweet potato fries, onion rings, fresh fruit, coleslaw, kettle chips or side salad

Andouille Sub 13

Andouille sausage on a toasted hoagie roll with whole grain mustard, red cabbage relish, & melted fontina cheese

Chicken Tenders 13

Beer battered chicken tenders rolled in seasoned flour, then fried till crispy. Served with a side of house made dipping sauce

Fish Platter or Sandwich 14

Fried or baked white flaky fish, served with coleslaw & remoulade

Fried Shrimp Platter 14

Eight shrimp served with coleslaw & remoulade

Duck Tacos 14

Slow roasted duck leg & thigh served on scratch made tortillas with fig jam, Gruyere cheese, & artisan lettuce

Fried Pork Sandwich 13

Buttermilk marinated pork cutlet, dredged in seasoned flour then fried until crispy, served on a brioche bun with lettuce, tomato, onion, white pepper gravy, & cheddar cheese

ENTREES

Connestee Falls Burger* 15

Swiss cheese, bacon, lettuce, tomato, onion, & burger sauce on a brioche bun with choice of side. Served medium to medium well.

Barley Bowl **GF** **V** 18

Pan seared barley with butternut squash, kale, onion, garlic, dried cranberry, & toasted pumpkin seeds, finished with an orange & champagne vinaigrette

Add braised chicken or shrimp \$7
Add steak for \$10

Connestee Fettuccine 23

Scratch made fettuccine, tossed in spiced pumpkin cream sauce, finished with parmesan cheese & crispy pancetta with a choice of shrimp or braised chicken, or substitute steak for \$3 upcharge. Served with vegetable of the day

Pecan Crusted Grouper 25

Atlantic red grouper pan seared with a pecan crust & a blood orange & lemon beurre blanc

Rack of Lamb* **GF** 25

Grilled half rack of lamb finished with a cranberry bourbon demi glaze

Filet Mignon* **GF** 32

6oz pan seared prime filet with black truffle & bacon compound butter. Served with vegetables, & choice of potato or grain

RSVP@CONNESTEEFALLS.COM or CALL 828.885.7767 | 35°08'31"N 82°43'36"W

*Consumer Advisory: Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase the risk of illness.

*Please advise that all fried foods may have come into contact with peanuts, tree nuts, soy, milk, eggs, wheat, shellfish, fish, & love



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SPECIALTY PIZZA

Small (10") \$14

Medium (14") \$18

Large (16") \$22

Not available as 1/2 and 1/2

All pizza dough and sauces made in house

Margherita

Tomato sauce, mozzarella, sliced Roma tomato, balsamic glaze & fresh basil

Sicilian

Italian sausage, caramelized onions, goat cheese, & fresh basil

Mexican

Seasoned ground beef, refried beans & queso, tomato, black olive, onion, & cheddar jack cheese. Topped with salsa.

Connestee Five Cheese

Mozzarella, Parmesan, Fontina, Gruyere, & Provolone

Philly

Steak, bell pepper, onion, mushroom, & garlic cream sauce

Veggie

Spinach, mushrooms, tomato, bell pepper, black olives, & onion

Italian Meat Lovers

Salami, capicola, Italian sausage, & pepperoni

Vegan (Small Only)

Mushrooms, Roma tomato, spinach, & vegan cheese, on a GF crust

BUILD YOUR OWN PIZZA

Small (10") \$12

Medium (14") \$16

Large (16") \$20

Choose any three toppings

anchovy, bacon, black olives, mushrooms, garlic, spinach, bell pepper, banana peppers, jalapeno peppers, tomato, onion, ham, Italian sausage, pepperoni, pineapple, goat cheese

Substitute Garlic Cream Sauce \$2

Each extra topping \$2

Vegan Cheese \$4

Gluten Free Crust (Small Only) \$2

DESSERT

Caramel Apple Galette 7

Sweet apple filling inside a rustic buttery pie crust. Topped with vanilla ice cream & caramel drizzle

Pumpkin Brulee Cheesecake 7

Spiced pumpkin cheesecake with traditional brulee top & whipped cream

Chocolate Custard Cake 7

Rich chocolate cake that eats like a custard



BLUE ZONES PROJECT
by sharecare

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