



THE OAKS

LAKE SIDE KITCHEN

STARTERS

BUTTERMILK BISCUIT BASKET 5

Whipped Butter, Local Honey, Local Jam, and Apple Butter

CHEF PREPARED CHEESE & MEAT BOARD 17

Chef's Selection of Meats and Cheeses with Condiments

CHEF'S CHOICE FLATBREAD 12

FRIED GREEN TOMATOES 9

Pimento Cheese and Sautéed Spinach

HOUSE MADE CHIPS 4

with Homemade Ranch Dip or Blue Cheese

CRAB STUFFED PORTOBELLO CAP 12

Imperial Crab Blend with Béarnaise Sauce

HOMEMADE CHEESE STICKS 9

Served with Marinara

FRIED BUTTERMILK SQUASH 9

Served with your Choice Ranch Or Blue Cheese

SPINACH ARTICHOKE DIP 11

Served with Grilled Flatbread

SHRIMP TACOS 10

Roasted Butternut Squash Cole Slaw Drizzled with Chipotle Aioli and Soy Reduction

Salads & SOUPS

SHE CRAB SOUP 6

Our signature soup

SOUP OF THE DAY 5

CHOICE OF SOUP AND BIG COUNTRY GRILLED CHEESE SANDWICH 11

Served with Cheddar, Provolone and Parmesan Butter

WEDGE SALAD 9

Crisp Iceberg, Applewood Smoked Bacon, Tomato, Blue Cheese, Cucumber & Blue Cheese Dressing

CAESAR SALAD 10

Wedge Romaine Head, Boiled Egg, Herb Croutons, Parmesan Crisp

ARUGULA & SPINACH SALAD 10

Toasted Pecan, Blue Cheese Crumbles, Dried Cranberries, Sliced Apples, served with a Sweet Apple Cider Vinaigrette

Add:

Fried Chicken 3

Salmon 7

Shrimp 6

Steak 5

Grilled Chicken 3

ENTREES

THE RIDGE'S SHRIMP AND GRITS 20

Shrimp, Country Ham, Logan Turnpike Grits, with a Spicy Cream Sauce

SWEET TEA MARINATED FRIED CHICKEN 18

Springer Mountain Chicken, Sweet Tea Glaze, Arugula Mashed Potatoes, Collard Greens

CRAB CAKES 28

Jumbo Lump Crab Cakes, Haystacks, Chipotle Remoulade, Soy Reduction with Mixed Seasonal Vegetables, Fried Cabbage

PAN SEARED TROUT 23

North Carolina Trout, Fried Cabbage and Butternut Squash Hash, Sage Thyme Brown Butter Sauce

BOURBON PECAN SALMON 23

Bourbon Pecan Chutney, Sweet Potato Grits, and Mixed Seasonal Vegetables

STUFFED PORK CHOPS 24

Apple and Bacon Stuffed Boneless Pork Chop, Maple Bacon Glaze, Sweet Potato Grits, and Collard Greens

Sandwiches,

BURGERS & WRAPS

All Burgers are All Natural Aged **Local Brasstown Beef** Served with Choice of Regular Fries, Sweet Potato Fries, or House Made Chips

THE RIDGE'S SUNRISE BURGER 12

Fried Egg, Bacon, Provolone Cheese, Lettuce, Tomatoes and Red Onion

COWBOY BURGER 11

Haystacks, Gouda Cheese, Bacon, Roasted Pepper Black Berry Jam Bbq Sauce, Lettuce, Tomatoes

BUFFALO BLUE BURGER 10

Mild Hot Sauce, Blue Cheese, Lettuce, Tomatoes, Red Onion

BOURBON BBQ BURGER 12

Fried Green Tomatoes, Pimento Cheese, Bacon, And Bourbon Bbq

STANDARD BURGER 10

Gouda Cheese, Lettuce, Tomato, Red Onion

LAKE SIDE CHICKEN WRAP 9

Grilled Springer Mountain Chicken, Lettuce, Tomatoes, Cheddar Cheese, Sparky Ranch

CHICKEN PATTY MELT 9

Grilled Springer Mountain Chicken, Haystacks, Pimento Cheese, Spicy Pickle Aoli

CRAB CAKE SANDWICH 12

Jumbo Lump Crab Cake, Roasted Butternut Coleslaw with Chipotle Aioli

THE OAKS SEAFOOD PASTA 21

Shrimp, Scallops, Andouille Sausage, Spinach, Mushrooms, Sundried Tomatoes, with a Fresh Tomato Sauce Served with Linguine and Crusty Bread

PRIMAVERA LINGUINE ALFREDO 18

Tossed with Spinach, Mushrooms, Artichoke Hearts, Sundried Tomatoes, Creamy Alfredo

BRASSTOWN BEEF STEAKS

Served With Arugula Mashed Potatoes And Mixed Seasonal Vegetables

7 oz Center-Cut Filet Mignon **36**

10 oz Sirloin **21**

14 oz Ribeye **28**

Filet Oscar **41**


THE OAKS
 LAKESIDE KITCHEN

Wine Menu

	<u>6oz</u>	<u>9oz</u>	<u>Bottle</u>
WHITES/ROSÉ			
KUNG FU GIRL RIESLING	7	10.5	25
Pure, focused, and mouthwatering. Citrus blossom, lime leaf, and white peach intermingle with mineral that fills the palate. Carries on to a long refreshing finish.			
VINO PINOT GRIGIO	7	10.5	25
Mineral driven. Yes. Terroir running through the entire wine. Aromas of fresh cut hay, tangerine, orange blossom, honeysuckle. Echoes again on the long-satisfying finish.			
EVE CHARDONNAY	7	10.5	25
A shimmering, brilliant, golden of a wine. Aromatic pear, tangerine, guava, but more than anything, a true Chardonnay flavor. Add a ring of minerality running down the middle.			
BUTTER CHARDONNAY	10	15	38
Rich, bold, and luscious. Brimming with stone fruit and baked lemon notes with a lovely, long, vanilla finish.			
FARM CHARDONNAY	12	18	48
Aromas of honeysuckle mingle with pink grapefruit and zesty key lime on the nose. On the palate, bright notes of baked lemons give way to smooth, rich flavors of lavender honey. In the finish, the vine-to-bottle flavors linger in the rounded mouthfeel of this barrel-fermented wine.			
VINO ROSÉ	7	10.5	25
Delectable. Delicate pink color. Compelling aromas of Italian melon, faint cherry, camellias, dried herbs. Mouth-watering. Pure, mineral, satisfying.			
WHISPERING ANGEL ROSÉ	10	15	39
An irresistible pink! Charming, refreshing, refined, and with plenty of juicy, enticing, strawberry and berry fruit.			
REDS			
THE VELVET DEVIL MERLOT	7	10.5	25
Full with density and bursting with flavor. Dark fruit, cherry, blackberry. Brimming with cedar, pipe tobacco, and earth.			
BOOM BOOM! SYRAH	8	12	30
Complexity with tannins inferior to none. Blackberry, boysenberry, dry-hung meat, white pepper, savory herbs, and crushed granite.			
CHATEAU SMITH CABERNET SAUVIGNON	8	12	30
If you like Cabernet dark and rich, this is your wine. Chocolate, dark cherries, tobacco leaf. It continues with earth and stone on an infinite finish.			
JAM CABERNET SAUVIGNON	10	15	38
Blackberries, Black plums, black cherry, and cassis. Bursting with lush berries on the nose and palate. Aged in a unique blend of new oak adds lingering vanilla notes to the finish.			
IRIS PINOT NOIR	10	15	38
Strongly herbal, peppery and showing more than a hint of stem, this raspberry and root-beer style of Pinot hits the palate a bit sharp, and does a quick fade.			
RANCH 32 PINOT NOIR (HOUSE)	7	10.5	25
Lighter in color and density, this wine shows smoked berries, rust and iodine on the nose. The palate is decorated with black olives, smoked cherries and more sanguine elements.			
SPARKLING			
MOET & CHANDON ROSE CHAMPAGNE	--	--	96
Brut Impèrial Rosè is a blend of the three wine varieties, with an emphasis on Pinot Noir, embodying a fruity and daring character. Rosè with shades of copper, good intensity, toastiness on the palate.			

FEATURED WINE

Crane Creek VINEYARDS

	<u>6oz</u>	<u>9oz</u>	<u>Bottle</u>
ZUSA	9	13.5	36
Gruner Veltliner Cool, crisp and clean with hints of citrus and melon			
MOUNTAIN HARVEST WHITE	8	12	33
Riesling blend evoking late summer fruits while retaining a crisp ripe fruit elegance			
BRASSTOWN RED	9	13.5	36
Classic Bordeaux style red. Medium bodied with aromas of dried winter fruits and dry finish			
TOAST SPARKLING	11	16.5	44
Juicy aromas of melon, white Peach, and orange blossom explode into tropical pineapple and ripe honeydew with tiny bubbles and a crisp, light toastiness on the palate.			



BOTTLE ONLY Wines

CAKEBREAD CHARDONNAY, 80
Redolent of creamy golden apple, Asian pear and honeydew melon with complementary coconut and sweet oak scents. Fresh and lively on the palate, with rich citrus, apple, melon and tropical fruit flavors, it culminates in a long finish featuring pleasing mineral and spice tones.
DUCKHORN CHARDONNAY, 59
From its aromas of Bosc pear, lemon cream, vanilla and chai to its silky entry and bright minerality, this is a vibrant and complex Chardonnay. On the palate, it strikes a beautiful balance between richness and elegance, with a lush texture and abundant flavors of white peach and Mandarin orange framed by lively acidity and hints of baked apple and elderflower.
CAKEBREAD CABERNET SAUVIGNON, 175
Luxurious dark cherry, boysenberry, blackcurrant and black fig aromas, with scents of oak toast and dark chocolate, introduce layers of rich, deeply concentrated, yet elegant flavors of blackberry, boysenberry, fig, currant and fresh cherry. The wine's vibrant acidity, supple, seamlessly integrated tannins and impeccable balance contribute to a round, plush mouthfeel, leading to a long, savory finish marrying rich boysenberry fruit, French oak spice and a hint of dark chocolate.
FARM CABERNET SAUVIGNON, 80
Aromas of macerated raspberry and blueberry with hints of licorice, potpourri and sweet cigar. On the palate is a weighty cassis core, supported by mocha, five-spice and vanilla bean. Aged 9 months in new French and American oak, this is a smooth and enveloping wine with fine-grained tannins, seamless progression and a persistently uplifting finish.
DUCKHORN MERLOT, 82
This gorgeous wine displays intense aromas of ripe cherry, followed by more nuanced elements of cedar, sweet spices, orange peel and cigar box. On the palate, layers of black raspberry and spiced plum mingle with more savory notes of nutmeg and pencil lead. With firm, well-integrated tannins that extend the finish.
HELLBENDER RED, 55
Beautiful crimson color in the glass with fruit forward aromatic flavor. Off dry on the palette