The Grill

GATHER AT THE MOUNTAIN

Dinner Menu

Friday & Saturday · 5-9 p.m.

APPETIZERS

Oysters Rockefeller — $17
Baked oysters on the half shell with creamy greens and chopped bacon.

Shotgun Shrimp — $15
Beer-battered shrimp served with sriracha, yum yum sauce, sesame seeds, and scallions.

Wings — $18
Crispy fried wings with your choice of garlic Parmesan, buffalo, mild, lemon pepper, or peach BBQ sauce. Served with ranch or blue cheese.

Fried Green Tomatoes — $14
Fried green tomato stack with pimento cheese and Garland Mountain bacon jalapeño ranch.

Empanada — $15
Smoked brisket burnt ends, caramelized onions, and goat cheese with Cajun mustard aioli.

Beer Cheese & Pretzels — $12
Reformation beer pimento cheese dip with pretzel bites.

Smoked Salmon Deviled Eggs — $15
Deviled eggs with house-smoked salmon, cream cheese, and herbs.

SALADS

Side Caesar — $6
Crisp chopped romaine, freshly grated Parmesan, Caesar dressing, and garlic croutons.

Side Green Salad — $6
Local mixed greens, heirloom tomatoes, cucumber, beets, and toasted sunflower seeds with balsamic vinaigrette.

DINNER SPECIALTIES

Trout — $27
Crispy Carolina trout with sweet potato and Brussels sprout maple hash and Champagne cream sauce.

Crab Stuffed Salmon — $29
Cajun crab-stuffed salmon with Parmesan risotto, peppers, onions, celery, and BBQ beer butter sauce.

Roasted Chicken — $21
Sweet tea-brined lemon pepper half chicken with mashed potatoes, green beans, and chicken gravy.

Chef's Steak — $36
Chef's house-cut steak of the day with grilled asparagus, fingerling potatoes, and blue cheese beer butter.

Grill favorites, sides, desserts & drinks on page 2.

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GRILL FAVORITES

Steak Frites — $31
Hanger steak with shotgun fries, green salad, and cilantro pumpkin seed pesto.

Meatloaf — $25
House-made meatloaf with smashed fingerling potatoes, garlic green beans, tomato gravy, and cornbread.

Smash Burger — $18
Brisket smash burger with caramelized red onion, pickles, white American cheese, and garlic aioli on a brioche bun.

Shrimp and Grits — $26
Blackened shrimp over stone-ground cheddar grits with Cajun cream sauce and tobacco onions.

BBQ Plate — $26
House-smoked brisket and turkey breast with kettle beans, collard greens, cornbread, and Gunsmoke BBQ sauce.

SIDES

Just the Sides — Your choice of three sides. — $15

Whipped Potato — $4.95
Whipped potatoes.

Mac and Cheese — $4.95
Three-cheese macaroni and cheese.

Collards — $4.95
Country collard greens. Contains pork.

Green Beans — $4.95
Garlic green beans.

Sweet Potatoes — $4.95
Sweet mashed potatoes with brown sugar glaze.

Brussels — $4.95
Crispy Brussels sprouts.

Fries — $4
Shotgun fries.

Asparagus — $4.95
Grilled asparagus.

Grits — $4.95
Cheese grits.

Hush Puppies — $4
Cornbread hush puppies.

DESSERTS

Rylee's Peanut Butter Pie — $9
Peanut butter filling, chocolate graham crust, and chocolate sauce.

Peaches and Cream Pound Cake — $9
Peach pound cake, vanilla bean ice cream, and peach compote.

Garland Lodge Bread Pudding — $9
With caramel sauce and a scoop of vanilla ice cream.

Mountain Brownie à la Mode — $9
House-made brownie à la mode.

DRINKS

Fountain Drinks — $3.50
Coke · Diet Coke
Coke Zero · Sprite

Iced Tea — $3.50
Sweet or unsweet

Bottled Water — $2.50

Sparkling Water — $4.00

We're happy to serve complimentary water from our well.