The Grill

GATHER AT THE MOUNTAIN

Main Menu

Served from 10:30 a.m. · Friday & Saturday until 5 p.m. · Closed Monday & Tuesday

APPETIZERS

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.

TWILIGHT FAVORITES

WEDNESDAY & THURSDAY ONLY

3-7 p.m. · Not available before 3 p.m.

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.

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.

Just the Sides — $15
Your choice of three sides (listed on page 2).

Full main menu also available until 7 p.m.

SALADS & SOUP

Caesar — $10.99
Crisp chopped romaine, freshly grated Parmesan, Caesar dressing, and garlic croutons.

Field Green Salad — $10.99
Local mixed greens, heirloom tomatoes, cucumber, beets, and toasted sunflower seeds with balsamic vinaigrette.

Shooter's — $13
Chopped romaine, cheddar, house-cured bacon lardons, tomatoes, pickled red onion, and cornbread croutons with house-made ranch.

Chicken Chopped — $15
Romaine, avocado, grilled chicken, bacon, hard-boiled egg, and blue cheese with Garland Mountain vinaigrette.

French Onion Soup — $9
French onion soup.

Soup of the Day — $9
Chef's soup of the day. Ask your server for today's selection.

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.

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HANDHELDS

Reuben — $18
Corned beef, smoked Gouda, sauerkraut, and Russian dressing on rye bread.

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

Cheese Steak — $19
Garland Mountain smoked brisket, caramelized onions, American cheese, and Atomic horseradish cream on po' boy bread.

Shotgun Chicken — $19
Pickle-brined chicken thigh, fried, grilled, or blackened, with hot honey, house pimento cheese, and candied bacon on a brioche bun.

Mountain Tacos — 2 tacos $13 | 3 tacos $15
Warm flour tortillas with fried or grilled chicken, shrimp, or smoked brisket, house coleslaw, pico de gallo, jalapeño ranch, and pickled onions. Mix and match.

Add $1 per smoked brisket taco.

Club — $18
Sweet tea-brined turkey, house-smoked bacon, Swiss, lettuce, tomato, onion, honey mustard, and garlic aioli on sourdough.

Brutus — $18
Grilled chicken, crisp romaine, grated Parmesan, and Caesar dressing on sourdough.

Meatloaf Sandwich — $18
Classic meatloaf with smoked Gouda, red onion jam, and tomato aioli.

CLASSICS

Grilled Salmon — $29
Grilled salmon with garlic green beans, rice pilaf, and lemon beurre blanc.

Fried Fish Plate — $29
Fried catfish with coleslaw, cornbread hush puppies, tornado fries, and Cajun tartar sauce.

Risotto — $19
Creamy Arborio rice with Parmesan, asparagus tips, blistered tomatoes, and fried green tomato.

SIDES

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.