

OFFERINGS

AHI TUNA TACOS* 18
Orange Ginger Slaw, Unagi & Yum Yum Sauce, Toasted Sesame Seeds & Scallions

PORK BELLY 16
Maple Bourbon Glaze & Peppadew Crudo

FRIED CALAMARI 16
Cherry Peppers, Marinara, Sweet Chili Sauce

LAMB LOLLIPOP CHOPS 17
Roasted Garlic Shallot Aioli, Balsamic Glaze & Red Wine Reduction

BAKED BRIE 16
Andouille Sausage, Shrimp, Roasted Garlic Butter, Parmesan Naan Bread

SHRIMP AND CRAWFISH FRITTERS 17
Cheddar and Monterey Jack Cheese, Fire Roasted Poblano Peppers and Corn Salsa, Remoulade, Green Onions

SOUPS AND SALADS

SOUP DU JOUR 14
Chef's Daily Creation

WEDGE SALAD 14
Iceberg, Candied Bacon, Blue Cheese, Red Onion, Tomatoes, Cucumber, Blue Cheese dressing

CAESAR SALAD 14
Shaved Parmesan, Garlic Croutons, Parmesan Crisps, House Made Dressing

GRILLED PEACH & ARUGULA SALAD 14
Blueberries, Goat Cheese, Crispy Prosciutto, White Wine Vinaigrette

LOVE | FOOD | WINE

The Black Sheep

COMFORTABLY UNFAMILIAR

Now serving our freshly-baked Cinnamon Rolls made in house! Pair it with a delicious French Press made with Rev Roasted coffee!

CINNAMON ROLLS 6 FOR \$8
FRENCH PRESS COFFEE \$8.50

Don't forget to ask about our \$4 Mimosas or \$6 Bloody Mary cocktails served Saturday from 11-3 and Sunday 12:30-3!

HAIR OF THE SHEEP \$16
Vodka, Zing Zang Bloody Mary Mix, Celery Salt & Tajin Rim, Bacon, Shrimp, Pork Belly, Pepperoncini, Pickled Okra, Cocktail Onion & Olive

GENERAL MANAGER
Paige Goodman

EXECUTIVE CHEF
Michael Hurn

BRUNCH

SALMON CAKE BENEDICT* 22
English Muffin, Sunny Side Up Eggs, Fried Caper and Lemon Hollandaise, Loaded Potato Casserole

RIBEYE CHIMICHURRI* 30
Cooked Medium and Sliced, Sunny Side Up Egg, Onion Jam, Loaded Potato Casserole

CHICKEN AND RED VELVET WAFFLE 20
Nashville Style Hot Chicken, Cream Cheese Glaze, Maple Syrup, Candied Pecans

PBLT 18
Deep Fried Pork Belly, House Made Pickles, Over Easy Egg, Caramelized Onion Aioli, Steak Fries

SHRIMP BISCUIT 22
Buttermilk Biscuit, House Made Louisiana Style BBQ Sauce, Cheddar and Monterey Jack Cheese

HUEVOS RANCHEROS* 18
Toasted Tortillas, Chorizo, Cheddar, Sunny Side Up Eggs, Black Bean Puree, Avocado Salsa and a side of Tomatillo

BLACK SHEEP BURGER* 17
8 Oz. Smash Patty, Comté Cheese, Sweet Onion Jam, House Made Pickles, Steak Fries

BRAISED SHORT RIB* 24
Sunny Side Up Egg, Loaded Potato Casserole

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

OFFERINGS

BAKED OYSTERS 18
Seasonal Flavors

FRIED CALAMARI 16
Cherry Peppers, Marinara, Sweet Chili Sauce

AHI TUNA TACOS* 18
Orange Ginger Slaw, Unagi & Yum Yum Sauce,
Toasted Sesame Seeds & Scallions

PORK BELLY 16
Maple Bourbon Glaze & Peppadew Crudo

CRAB CAKE 18
Lump Blue Crab, Remoulade, Pepper Relish

LAMB LOLLIPOP CHOPS 17
Roasted Garlic Shallot Aioli, Balsamic Glaze & Red Wine Reduction

BAKED BRIE 16
Andouille Sausage, Shrimp, Roasted Garlic Butter, Parmesan Naan Bread

SHRIMP AND CRAWFISH FRITTERS 17
Cheddar and Monterey Jack Cheese, Fire Roasted Poblano
Peppers and Corn Salsa, Remoulade, Green Onions

SOUPS AND SALADS

SOUP DU JOUR 14
Chef's Daily Creation

WEDGE SALAD 14
Iceberg, Candied Bacon, Blue Cheese, Red Onion,
Tomatoes, Cucumber, Blue Cheese dressing

CAESAR SALAD 14
Shaved Parmesan, Garlic Croutons, House Made Dressing

ROASTED BEET SALAD 14
Beets, Goat Cheese, Red Onion, Candied Pecans,
Balsamic Vinaigrette

GRILLED PEACH & ARUGULA SALAD 14
Blueberries, Goat Cheese, Crispy Prosciutto, White Wine Vinaigrette

LOVE | FOOD | WINE

The Black Sheep

COMFORTABLY UNFAMILIAR

Sitting under the 200 year old Oak tree,
in the shadows of the old Butt House,
relax and sip a cocktail as the Appalachian
Mountains bring in the cool winds.
Nestled in the historic downtown, everything
seems more simple, a reminder of times past.

Please join us for the “Best Brunch in town” Every
Saturday and Sunday from 11-3.

Come hang with us next door at The Dogwood or
visit us at our Prime Steakhouse Grace!

GENERAL MANAGER
Paige Goodman

EXECUTIVE CHEF
Michael Hurn

SUPPER

STUFFED SALMON 34
Spinach, Roasted Red Peppers, Bacon, Smoked
Feta, Cajun Cream Sauce and Crispy Herb Potatoes

BLACK & BLEU FILET MIGNON* 52
Gorgonzola Butter, Roasted Portabella Mushroom,
Brown Sugar Onion Jam, Crispy Herb Potatoes

ROASTED RACK OF LAMB* 48
Fig Reduction, Vanilla Bean Sweet Potato Mash

BUTTER POACHED SHRIMP 28
Cajun Cream, Fettuccini, Marinated Tomatoes,
Toasted Parmesan Breadcrumbs

BLACK SHEEP MEATLOAF 29
Beef, Pork, Four Cheeses & Fresh Herbs, topped with Tomato &
Mushroom Ragout, Parmesan Au Gratin & Collard Greens

HAND CUT 16OZ RIBEYE* 45
Brown Sugar Onion Jam & Garlic Herb Butter, Red Skin
Mashed Potatoes

HALF ROASTED DUCK 35
Sweet and Spicy Cranberry Demi, Vanilla Bean Sweet Potato
Mash

NEW ORLEANS FRIED CHICKEN 27
Jalapeno Sausage, Crawfish and Gouda Cream Sauce,
Peppadew Crudo, Redskin Mashed Potatoes

BEER BRAISED LAMB SHANK 41
Brown Ale Bordelaise, Red Skin Mashed Potatoes

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COMFORTABLY UNFAMILIAR



3 COURSE · PRE-FIXE
WINTER MENU
\$40 PER PERSON

Seasonal • Elegant • Chef Crafted

Starter

Soup du Jour

Salmon Cakes

Charred Lemon Remoulade

Roasted Beet Carpaccio

Pickled Shallot, Goat Cheese, White Wine Vinaigrette

Classic Caesar Salad

Shaved Parmesan, Toasted Croutons

Entrees

Green Goddess Salmon

Rainbow Carrot Ribbons

New Orleans Fried Chicken

Jalapeño Crawfish Gravy, Mashed Potatoes

Molasses Glazed Pork Tenderloin*

Three Cheese Stone Ground Grits

Braised Short Rib

Parsnip Puree

Dessert

Flourless Chocolate Cake

Rich Cocoa, Powdered Sugar

Blueberry Biscuit Bread Pudding

Warm Berries, Vanilla Glaze

Spiced Winter Cake

Maple Bavarian Cream, Winter Spice Crumble



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