

## OFFERINGS

### AHI TUNA TACOS\*

Orange Ginger Slaw, Unagi & Yum Yum Sauce, Toasted Sesame Seeds & Scallions

18

### PORK BELLY

Maple Bourbon Glaze & Peppadew Crudo

16

### FRIED CALAMARI

Cherry Peppers, Marinara, Sweet Chili Sauce

16

### LAMB LOLLIPOP CHOPS

Roasted Garlic Shallot Aioli, Balsamic Glaze & Red Wine Reduction

17

### BAKED BRIE

Andouille Sausage, Shrimp, Roasted Garlic Butter, Parmesan Naan Bread

16

### SHRIMP AND CRAWFISH FRITTERS

Cheddar and Monterey Jack Cheese, Fire Roasted Poblano Peppers and Corn Salsa, Remoulade, Green Onions

17

## SOUPS AND SALADS

### SOUP DU JOUR

Chef's Daily Creation

14

### WEDGE SALAD

Iceberg, Candied Bacon, Blue Cheese, Red Onion, Tomatoes, Cucumber, Blue Cheese dressing

14

### CAESAR SALAD

Shaved Parmesan, Garlic Croutons, Parmesan Crisps, House Made Dressing

14

### GRILLED PEACH & ARUGULA SALAD

Blueberries, Goat Cheese, Crispy Prosciutto, White Wine Vinaigrette

14

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\*

English Muffin, Sunny Side Up Eggs, Fried Caper and Lemon Hollandaise, Loaded Potato Casserole

22

### RIBEYE CHIMICHURRI\*

Cooked Medium and Sliced, Sunny Side Up Egg, Onion Jam, Loaded Potato Casserole

30

### CHICKEN AND RED VELVET WAFFLE

Nashville Style Hot Chicken, Cream Cheese Glaze, Maple Syrup, Candied Pecans

20

### PBLT

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

18

### SHRIMP BISCUIT

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

22

### HUEVOS RANCHEROS\*

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

18

### BLACK SHEEP BURGER\*

8 Oz. Smash Patty, Comté Cheese, Sweet Onion Jam, House Made Pickles, Steak Fries

17

### BRAISED SHORT RIB\*

Sunny Side Up Egg, Loaded Potato Casserole

24

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

## OFFERINGS

### BAKED OYSTERS

Seasonal Flavors

18

### FRIED CALAMARI

Cherry Peppers, Marinara, Sweet Chili Sauce

16

### AHI TUNA TACOS\*

Orange Ginger Slaw, Unagi & Yum Yum Sauce, Toasted Sesame Seeds & Scallions

18

### PORK BELLY

Maple Bourbon Glaze & Peppadew Crudo

16

### CRAB CAKE

Lump Blue Crab, Remoulade, Pepper Relish

18

### LAMB LOLLIPOP CHOPS

Roasted Garlic Shallot Aioli, Balsamic Glaze & Red Wine Reduction

17

### BAKED BRIE

Andouille Sausage, Shrimp, Roasted Garlic Butter, Parmesan Naan Bread

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### SHRIMP AND CRAWFISH FRITTERS

Cheddar and Monterey Jack Cheese, Fire Roasted Poblano Peppers and Corn Salsa, Remoulade, Green Onions

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Iceberg, Candied Bacon, Blue Cheese, Red Onion, Tomatoes, Cucumber, Blue Cheese dressing

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### CAESAR SALAD

Shaved Parmesan, Garlic Croutons, House Made Dressing

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### ROASTED BEET SALAD

Beets, Goat Cheese, Red Onion, Candied Pecans, Balsamic Vinaigrette

14

### GRILLED PEACH & ARUGULA SALAD

Blueberries, Goat Cheese, Crispy Prosciutto, White Wine Vinaigrette

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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

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

34

### BLACK & BLEU FILET MIGNON\*

Gorgonzola Butter, Roasted Portabella Mushroom, Brown Sugar Onion Jam, Crispy Herb Potatoes

52

### ROASTED RACK OF LAMB\*

Fig Reduction, Vanilla Bean Sweet Potato Mash

48

### BUTTER POACHED SHRIMP

Cajun Cream, Fettuccini, Marinated Tomatoes, Toasted Parmesan Breadcrumbs

28

### BLACK SHEEP MEATLOAF

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

29

### HAND CUT 16OZ RIBEYE\*

Brown Sugar Onion Jam & Garlic Herb Butter, Red Skin Mashed Potatoes

45

### HALF ROASTED DUCK

Sweet and Spicy Cranberry Demi, Vanilla Bean Sweet Potato Mash

35

### NEW ORLEANS FRIED CHICKEN

Jalapeno Sausage, Crawfish and Gouda Cream Sauce, Peppadew Crudo, Redskin Mashed Potatoes

27

### BEER BRAISED LAMB SHANK

Brown Ale Bordelaise, Red Skin Mashed Potatoes

41

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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



These items are served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness.



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