

OFFERINGS

DEEP FRIED OYSTERS	16
Horseradish Slaw, Caper Aioli, Cilantro	
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	
FIRECRACKER SHRIMP	16
Crispy Fried, Sweet N' Spicy Aioli, Topped with Scallions & Sesame Seeds	
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

Heidi Pagel

EXECUTIVE CHEF

Michael Hurn

SUPPER

SALMON ROCKEFELLER	35
Lump Crab, Spinach, Bacon, Sambuca, Parmesan, Hollandaise Sauce, 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
Sun Dried Cherry Bordelaise Sauce & Red Skin Mashed Potatoes & Seasonal Vegetable	
SOUTHERN FRIED CHICKEN	28
Pickle Aioli, Au Gratin Potatoes & Collard Greens	
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	
TASSO & BLACKENED SHRIMP PASTA	29
Smoked Gouda Cream Sauce, New Orleans Style Cured Tasso Ham, Truffle Oil, Spinach, & Roasted Tomatoes	
SCALLOP CRAWFISH ETOUFEE	39
Lightly Blackened Diver Scallops, Crawfish Etoufee, Served Over Cajun Rice, Topped with Scallions	
BEER BRAISED LAMB SHANK	41
Brown Ale Bordelaise Served Over Red Skin Mashed Potatoes	

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

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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 \$3 Mimosas or \$5 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
Heidi Pagel

EXECUTIVE CHEF
Michael Hurn

BRUNCH

CRAB CAKE BENEDICT*	22
Crab Cakes, Sunny Side Up Eggs , Canadian Bacon Hollandaise, Home Fries & Remoulade	
BRAISED SHORT RIB*	26
Roasted Harvest Hash, Sunny Side Up Eggs, Vegetable Bordelaise	
CHICKEN AND RED VELVET WAFFLE	18
Cream Cheese Glaze, Maple Syrup, Candied Pecans, Nashville Style Hot Chicken	
FRIED SNAPPER SANDWICH	18
Peppered Bacon, Zesty Dill Aioli, Pickled Onions served on a Brioche Bun	
OYSTER BISCUITS	18
Cheddar Biscuits, Fried Oysters, White Wine Cream Sauce, Roasted Tomato, Shallots, & Basil	
HUEVOS RANCHEROS*	16
Toasted Tortillas, Chorizo, Cheddar, Sunny Side Up Eggs, Black Bean Puree, Avocado Salsa and a side of Tomatillo	
BLACK SHEEP BURGER*	16
Sweet Onion Jam, Peppered Bacon, & Gorgonzola Cheese Sauce	
BLACKENED SHRIMP & GRITS	23
New Orleans Style, Andouille Sausage, Smoked Gouda Logan Turnpike Grits, Fried Okra & Scallions	

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