

## OFFERINGS

<b>BAKED OYSTER</b> Seasonal Flavors	18
<b>FRIED CALAMARI</b> Cherry Peppers, Marinara, Sweet Chili Sauce	16
<b>AHI TUNA TACOS*</b> Orange Ginger Slaw, Unagi & Yum Yum Sauce, Toasted Sesame Seeds & Scallions	18
<b>PORK BELLY</b> Maple Bourbon Glaze & Peppadew Crudo	16
<b>CRAB CAKE</b> Lump Blue Crab, Remoulade, Pepper Relish	18
<b>LAMB LOLLIPOP CHOPS</b> Roasted Garlic Shallot Aioli, Balsamic Glaze & Red Wine Reduction	17
<b>FIRECRACKER SHRIMP</b> Crispy Fried, Sweet N' Spicy Aioli, Topped with Scallions & Sesame Seeds	16
<b>SHRIMP AND CRAWFISH FRITTERS</b> Cheddar and Monterey Jack Cheese, Fire Roasted Poblano Peppers and Corn Salsa, Remoulade, Green Onions	17

## SOUPS AND SALADS

<b>SOUP DU JOUR</b> Chef's Daily Creation	14
<b>WEDGE SALAD</b> Iceberg, Candied Bacon, Blue Cheese, Red Onion, Tomatoes, Cucumber, Blue Cheese dressing	14
<b>CAESAR SALAD</b> Shaved Parmesan, Garlic Croutons, House Made Dressing	14
<b>ROASTED BEET SALAD</b> Beets, Goat Cheese, Red Onion, Candied Pecans, Balsamic Vinaigrette	14
<b>GRILLED PEACH &amp; ARUGULA SALAD</b> 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 \$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

Chase Raisor

EXECUTIVE CHEF

Michael Hurn

## BRUNCH

<b>CRAB CAKE BENEDICT*</b> Crab Cakes, Sunny Side Up Eggs, Canadian Bacon Hollandaise, Home Fries & Remoulade	22
<b>STUFFED FRENCH TOAST</b> White Chocolate Mousse, Strawberry Compote, Fresh Blueberries, Candied Pecans	17
<b>CHICKEN AND RED VELVET WAFFLE</b> Cream Cheese Glaze, Maple Syrup, Candied Pecans, Nashville Style Hot Chicken	18
<b>EVERYTHING BAGEL &amp; LOX</b> Vodka Cured Salmon, Arugula, Fried Capers, Pickled Red Onions, Roasted Garlic & Shallot Spread	18
<b>OYSTER BISCUITS</b> Cheddar Biscuits, Fried Oysters, White Wine Cream Sauce, Roasted Tomato, Shallots, & Basil	18
<b>HUEVOS RANCHEROS*</b> Toasted Tortillas, Chorizo, Cheddar, Sunny Side Up Eggs, Black Bean Puree, Avocado Salsa and a side of Tomatillo	16
<b>BLACK SHEEP BURGER*</b> Sweet Onion Jam, Peppered Bacon, & Gorgonzola Cheese Sauce	16
<b>BLACKENED SHRIMP &amp; GRITS</b> New Orleans Style, Andouille Sausage, Smoked Gouda Logan Turnpike Grits, Fried Okra & Scallions	23

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

## OFFERINGS

<b>DEEP FRIED OYSTERS</b> Horseradish Slaw, Caper Aioli, Cilantro	16
<b>FRIED CALAMARI</b> Cherry Peppers, Marinara, Sweet Chili Sauce	16
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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

Chase Raisor

EXECUTIVE CHEF

Michael Hurn

## SUPPER

<b>SALMON ROCKEFELLER</b> Lump Crab, Spinach, Bacon, Sambuca, Parmesan, Hollandaise Sauce, Crispy Herb Potatoes	35
<b>BLACK &amp; BLEU FILET MIGNON*</b> Gorgonzola Butter, Roasted Portabella Mushroom, Brown Sugar Onion Jam, Crispy Herb Potatoes	52
<b>ROASTED RACK OF LAMB*</b> Sun Dried Cherry Bordelaise Sauce & Red Skin Mashed Potatoes & Seasonal Vegetable	48
<b>SOUTHERN FRIED CHICKEN</b> Pickle Aioli, Au Gratin Potatoes & Collard Greens	28
<b>BLACK SHEEP MEATLOAF</b> Beef, Pork, Four Cheeses & Fresh Herbs, topped with Tomato & Mushroom Ragout, Parmesan Au Gratin & Collard Greens	29
<b>HAND CUT 16OZ RIBEYE*</b> Brown Sugar Onion Jam & Garlic Herb Butter, Red Skin Mashed Potatoes	45
<b>TASSO &amp; BLACKENED SHRIMP PASTA</b> Smoked Gouda Cream Sauce, New Orleans Style Cured Tasso Ham, Truffle Oil, Spinach, & Roasted Tomatoes	29
<b>SCALLOP CRAWFISH ETOUFEE</b> Lightly Blackened Diver Scallops, Crawfish Etoufee, Served Over Cajun Rice, Topped with Scallions	39
<b>BEER BRAISED LAMB SHANK</b> Brown Ale Bordelaise Served Over Red Skin Mashed Potatoes	41

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