

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
FIRECRACKER SHRIMP Crispy Fried, Sweet N' Spicy Aioli, Topped with Scallions & Sesame Seeds	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, House Made Dressing	14
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	14

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

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

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