

The **LOG CABIN** 1924

Highlands, NC

FIRST COURSE

Pan Roasted Local LION'S MANE MUSHROOMS
Sherry, shallots, grilled banquette 12

Tomato & Herb FOCACCIA BREAD
toasted with extra virgin olive oil 6

Crispy Fried Wild LOUISIANA GULF SHRIMP
tri-citrus aioli 14

Belgian Style White Truffle POMMES FRITES
fresh herbs, Gorgonzola fondue 9

RHODE ISLAND CALAMARI with Cherry Peppers
sweet & spicy cherry peppers, marinara sauce 12

Prosciutto Wrapped CALIFORNIA DATES
gorgonzola cheese, arugula, balsamic glaze 8

Roasted FOREST MUSHROOM SOUP
fresh herbs & cream 8

Lemon Chili CAESAR SALAD
herb croutons, parmesan 8

SPINACH SALAD with Warm Bacon Dressing
parmesan, red onion, egg, croutons 8

VERMONT SALAD
Granny Smith apples, dried cranberries,
toasted almonds, bacon, baby lettuces,
maple Dijon vinaigrette 8

Roasted BEET SALAD
local heirloom beets, gorgonzola, pickled fennel,
candied walnuts, arugula, blood orange vinaigrette 10

PASTA

Wild Louisiana Gulf SHRIMP "FRA DIAVOLO"
angel hair pasta, white wine, fresh herbs,
spicy seafood tomato broth 27

Fettuccini & Sautéed ITALIAN MEATBALLS
fresh pasta, San Marzano tomato sauce, fresh herbs,
pecorino Romano cheese 18

SPINACH & ARTICHOKE LASAGNA
Basil Pesto & Roasted Red Pepper Pesto
ricotta, mozzarella, pecorino Romano, fresh herbs 22

**Fettuccini with FOREST MUSHROOMS
& PECORINO ROMANO**
cremini, white trumpet, shitake & oyster mushrooms
fresh pasta, fresh herbs, garlic & olive oil 19
+ *grilled Joyce Farms Chicken Breast* 12
+ *grilled Wild Louisiana Gulf Shrimp* 14
+ *grilled Wild Game Sausages* 14

Pappardelle BOLOGNESE
slow-cooked meat ragout, fresh pasta ribbons,
fresh herbs & shaved parmesan 18

ENTREES

Slow Roasted COLORADO LAMB SHANK "Osso Bucco"
red wine, shallots, garlic, fresh herbs,
saffron risotto 29

Horseradish Crusted WILD ALASKAN HALIBUT
lobster buerre blanc, basmati rice & broccolini 29

VEAL SCALOPPINI with Gorgonzola Sauce
sundried tomatoes, artichokes & white wine
whipped potatoes & broccolini 25

Herb Roasted JOYCE FARMS CHICKEN MARSALA
Semi-Boneless Organic Free Range Half Chicken
Marsala wine sauce, forest mushrooms, asparagus,
whipped potatoes 24

Joyce Farms CHICKEN PARMESAN
spaghetti, melted mozzarella & provolone,
marinara & fresh herbs 21

Sautéed Carolina MOUNTAIN TROUT FRANCAISE
lemon, capers, white wine, crispy parmesan &
rosemary polenta cake, swiss chard 24

FROM THE GRILL

Grilled Joyce Farms BREAST OF PHEASANT
Free Range, Organic North Carolina Pheasant
roasted baby sweet potatoes, spaghetti squash,
maple bourbon glaze 25

North Carolina CHESHIRE PORK CHOP
Double-Cut 14 oz. Heritage Farms Chop
apple & fig mostarda, bacon grits, spaghetti squash 27

Meyer Farms BEEF TENDERLOIN "Steak Diane"
8 oz. *All Natural Angus Filet*
classic sherry, Dijon, mushroom & peppercorn sauce,
whipped potatoes & asparagus 34

Grilled WILD GAME SAUSAGES
Handmade Texas Elk + Carolina Pheasant Sausages
Italian white bean pancetta stew, arugula 22

Bistro Style STEAK FRITES
Marinated Angus Skirt Steak from the Carolinas
sauce Rossini, white truffle pommes frites, arugula,
crumbled blue cheese 22

Executive Chef Jeremy Skipper

HIGHLANDS, NC
130 Log Cabin Lane - 828 526-5777
WWW.LogCabinHighlands.COM