

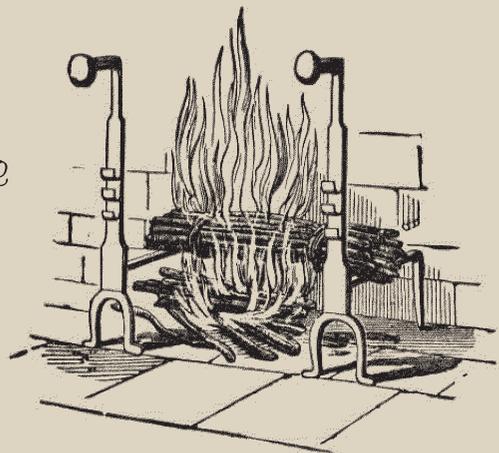


Gerald Whitt started the Fireplace Restaurant in 1974 in a 100 year old log cabin that was known as the Hayes House. Folks came from miles around to eat his fresh seafood and steaks. The Fireplace had the first salad bar in the Asheville area, which consisted of all fresh-cut vegetables and homemade dressings. In 1980 the Fireplace Restaurant received the "Silver Spoon" award from the Diner's Club of America.

In 1984, The Fireplace moved to its present location at the corner of Baird's Cove Road, with a larger restaurant and an expanded menu to accommodate and please a growing crowd of diners.

Today, The Fireplace enjoys a wide variety of diners; not only local folks, but people from throughout the country. The present menu has items to satisfy all ages.

The Whitt family and Staff hope you enjoy your dining experience and return often.



Starters

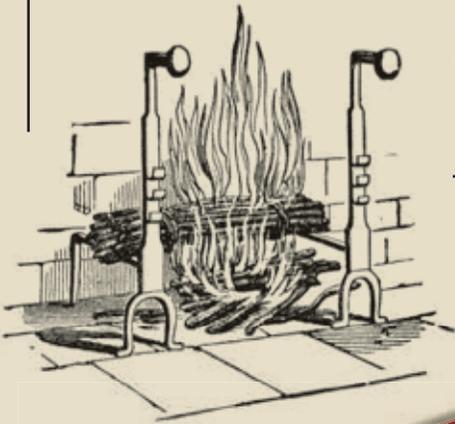
Chicken Wings - Fresh chicken wings battered and fried golden brown served with The Fireplace Wing sauce served with Blue Cheese dressing or Homemade ranch dip. \$7.95

Chili-Cheese Fries - Chili cheese fries with homemade chili & melted cheddar cheese and jack cheeses. \$5.95

Mushrooms - Basket of mushrooms fried golden brown or sautéed in garlic butter served with honey mustard, or our horseradish sauce. \$5.95

Onion Platter - Fresh made onion strings. \$4.95

Salad Bar - Mixed salad greens, homemade pasta pickled beets and potato salad and tuna or chicken salad, fresh vegetables and fresh fruit with Homemade dressings and soups. \$8.95



Chicken

House Favorite Southwestern Marinated Boneless Chicken Breast - *grilled to perfection smothered with scallions & mushrooms with melted cheddar & jack cheese.* \$14.95

Fireplace Boneless Chicken Breast - *grilled with side of BBQ sauce.* \$13.95

Hawaiian Boneless Chicken Breast - *marinated and grilled with Teriyaki glaze topped with grilled pineapple.* \$14.95

1/2 Southern Fried Chicken - *Fresh hand breaded & deep fried till golden brown.* \$10.95
Please allow 20 min. cook time for fried chicken.

Jumbo Chicken Tenders - *dipped and hand breaded and fried golden brown* \$11.95

Served with salad bar and our baked potato, french fries or vegetable medley.

The Fireplace Favorite Ribs

After hours of slow cooking, you can tell genuine BBQ by the smell and the reddish color. That is caused by the smoke and the basting sauce from the wood fired BBQ pit.

Regular Rib \$14.95

Large Rib \$17.95

Combination Platters
Chopped BBQ • Smoked Ribs
\$15.95

All the above are served with soup and salad bar and our baked potato, french fries or vegetable medley.

Sandwiches

Pulled or Chopped BBQ with cole slaw\$7.95

*Black Angus Beef Burger
with lettuce, tomato and onion\$8.95*

*Fried Chicken Sandwich
with lettuce, tomato and onion\$8.95*

*Marinated Chicken Sandwich
with lettuce, tomato and onion\$8.95*

*NY Strip served on a hoagie bun
with lettuce, tomato and onion\$10.95*

*Served with the choice of
baked potato
or french fries*

Fireplace Sides

Add an extra \$1.95

Private Reserve French Fries

Sweet Fried Corn on the Cob

Fresh Made Cole Slaw

Fresh Made Onion Strings

Lightly Breaded Okra

Baked Potato

Sweet Baked Potato

Vegetable Medley

Children's Menu - \$4.95

Hamburger

Chicken Nuggets

Grilled Cheese

Mac & Cheese

All with the choice of baked potato or french fries.

Drinks - \$2.25 Iced Tea • Coffee • Soft Drinks

Desserts - Ask your server for our
Daily Specials



The Fireplace Specialty

Our Prime Rib

Slow cooked in an Alto-Sham for 20 hrs. The slow cooking keeps all the natural flavors in the prime rib for tenderness.

Regular Cut Prime Rib with Aujus \$18.95
Fireplace Cut Prime Rib with Aujus \$21.95

Angus

We use 100% certified black angus beef to guarantee tenderness and quality in all of our meat

Certified Angus New York Strip	\$19.95
Certified Angus Ribeye	\$21.95
Fireplace Center Cut Sirloin	\$14.95
Black Angus Hamburger Steak with grilled onions	\$11.95

Rare - cold red center

Medium Rare - warm red center

Medium - warm pink center

Medium Well - mostly grey center

Well - grey

We do not guarantee juicy or tenderness in well done steaks

Served with soup and salad bar and our baked potato, french fries or vegetable medley.

Seafood

Calabash Shrimp	\$12.95	Filet of Flounder	\$14.95
Fried Oysters	\$15.95	Farm Raised Catfish Strips	\$14.95
Large Shrimp	\$15.95		

Seafood Platter

Oysters, Fillet of Flounder, Large Shrimp
and Deviled Crab \$19.95

Grilled or Blackened Grouper \$16.95

Grilled Salmon \$15.95

Grilled or Blackened Mahi-Mahi \$17.95

(We serve only fish fillets and there is a possibility you might find an occasional bone.)

Served with soup and salad bar and our baked potato, french fries or vegetable medley.