

The LOG CABIN 1924

Highlands, NC

FIRST COURSE

Baked Wicamico River OYSTERS ROCKEFELLER
spinach, Benton's bacon, parmesan, cream 12

Tomato & Herb FOCACCIA BREAD
toasted with extra virgin olive oil 7

New England CLAM CHOWDER
with Carolina Sweet Corn
fresh herbs, Bentons bacon 8

Chesapeake Bay Style CRAB CAKE
lobster buerre blanc, micro-greens 12

Prosciutto Wrapped CALIFORNIA DATES
gorgonzola cheese, arugula, balsamic glaze 10

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

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

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

Lemon Chili CAESAR SALAD
herb croutons, parmesan 8
+ *Spanish white anchovies* 3

North Georgia Heirloom Tomato
CAPRESE SALAD
fresh mozzarella, fresh basil, balsamic reduction 10

Iceberg Wedge BLT SALAD
Bentons bacon, local tomatoes, pistachios, shaved red
onion, Italian gorgonzola dressing 9

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

PASTA

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

Sautéed ITALIAN MEATBALLS with Fettucine
fresh pasta, San Marzano tomato sauce, fresh basil,
Pecorino Romano cheese 18

Pappardelle BOLOGNESE
traditional slow-cooked meat sauce,
fresh pasta ribbons & shaved parmesan 18

Fettuccini with FOREST MUSHROOMS
& **PECORINO ROMANO**
cremini, white trumpet, shitake & oyster mushrooms
fresh pasta, fresh herbs, garlic & olive oil 19

+ *grilled Wild Louisiana Gulf Shrimp* 14

+ *grilled Joyce Farms Pheasant Breast* 14

+ *grilled Wild Game Sausages* 14

+ *sautéed Italian Meatballs* 9

ENTREES

Pan Seared South Pacific BARRAMUNDI SEA BASS
with Carolina Peach Salsa
basmati rice & sautéed French beans 25

Horseradish Crusted
WILD ALASKAN HALIBUT
lobster buerre blanc, basmati rice & broccolini 27

Hand Harvested MASSACHUSETTS DIVER SCALLOPS
fig & walnut sauce, pan seared rosemary polenta cake,
sautéed broccolini 27

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

Chesapeake Bay Style CRAB CAKES
with Louisiana Crawfish Etouffé
Maryland Jumbo Lump Crab
basmati rice 28

Pan Seared Maple Leaf Farms DUCK BREAST
blueberry port wine demiglace, savory sweet potato
puree, French beans 27

Slow Roasted Colorado LAMB SHANK "Osso Bucco"
red wine, shallots, garlic, fresh herbs, saffron risotto 27

Joyce Farms HERB ROASTED HALF CHICKEN
Semi-Boneless Organic Free Range Half Chicken
capers, lemon, artichokes, sundried tomatoes,
whipped potatoes, baby zucchini 24

FROM THE GRILL

Grilled Joyce Farms BREAST OF PHEASANT
Free Range, Organic North Carolina Pheasant
maple bourbon glaze, savory sweet potato puree,
broccolini, roasted miatake & beach mushrooms 27

Grilled North Carolina CHESHIRE PORK CHOP
Double-Cut 14 oz. Heritage Farms Chop
apple & fig mostarda, bacon grits, sautéed veg
25

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

Grilled WILD GAME SAUSAGES
Handmade Texas Venison & Dried Blueberry
+ *Carolina Pheasant & Dried Cranberry Sausages*
Italian white bean & pancetta stew, wilted arugula 22

Grilled Saratoga Cut RIBEYE "Steak Frites"
8 oz. *Certified Angus Beef*
white truffle pommes frites, arugula 27

Grilled Italian VEAL MEATLOAF
fresh herbs, sauce Rossini, whipped potatoes,
baby zucchini 24