

The LOG CABIN 1924

Highlands, NC

FIRST COURSE

Roma Tomato & Herb FOCACCIA BREAD
toasted with extra virgin olive oil 8

Belgian Style White Truffle POMMES FRITES
fresh herbs, parmesan, citrus aioli 9

Bacon Wrapped GEORGIA QUAIL
Grilled Boneless Organic Breast of Quail
cilantro chipotle barbeque sauce 12

Pan Roasted PRINCE EDWARD ISLAND MUSSELS
Tasso ham, roasted sweet peppers,
white wine, fresh herbs 14

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

North Atlantic LOBSTER & SHRIMP BISQUE
fresh herbs & oyster crackers 10

Crispy Fried APPALACHACOLA OYSTERS
citrus aioli 12

SPINACH SALAD with Warm Bacon Dressing
parmesan, red onion, egg, croutons 12

Roasted HEIRLOOM BEET & ARUGALA SALAD
gorgonzola, pickled red onion, toasted pecans,
blood orange vinaigrette 12

VERMONT SALAD
baby lettuces, Granny Smith apples, dried cranberries,
bacon, toasted pecans, maple Dijon vinaigrette 12

PASTA

Sautéed BUTTERNUT SQUASH RAVIOLI
with Sage Brown Butter
herbs & toasted pecans 18 (*Great as an Appetizer!*)

Fettuccini with FOREST MUSHROOMS
& PECORINO ROMANO
cremini, white trumpet, shitake & oyster mushrooms
fresh pasta, fresh herbs, garlic & olive oil 17

+ *grilled Wild Louisiana Gulf Shrimp* 12
+ *grilled Joyce Farms Pheasant Breast* 14
+ *grilled Wild Game Sausages* 14
+ *sautéed Italian Meatballs* 9

Wild Louisiana Gulf SHRIMP "FRA DIAVOLO"
artichoke hearts, 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

Rigotanni ala BOLOGNESE
traditional slow-cooked meat sauce, English peas,
fresh pasta ribbons & shaved parmesan 18

ENTREES

Horseradish Crusted WILD ALASKAN HALIBUT
lobster buerre blanc, basmati rice,
sautéed veg 27

Pan Seared MAINE DIVER SCALLOPS
parmesan polenta, grilled asparagus,
saffron citrus beurre blanc 27

Louisiana Gulf "SHRIMP & GRITS"
creamy polenta, Gruyere cheese, tasso ham,
oven roasted tomatoes 27

Slow Roasted RABBIT "HUNTER'S PIE"
baked with roasted vegetables, fresh herbs,
topped with whipped potatoes 22

Crispy Fried MARYLAND SOFT SHELL CRABS
with Crawfish Etouffee
basmati rice, creole remoulade 32

Braised COLORADO LAMB SHANK "Osso Bucco"
with saffron herb risotto 29

Herb Roasted Joyce Farms CHICKEN MARSALA
Semi-Boneless Organic Free Range Half Chicken
Marsala wine sauce, forest mushrooms,
whipped potatoes, French beans 25

Joyce Farms CHICKEN PARMESAN
spaghetti, melted mozzarella & provolone,
marinara & fresh herbs 19

FROM THE GRILL

USDA Prime BEEF TENDERLOIN "Steak Diane"
8 oz. *All Natural Angus Filet*
Dijon sherry peppercorn sauce, mushrooms,
Gorgonzola red potatoes & asparagus 38

Grilled WILD GAME SAUSAGES
with Forest Mushroom Risotto
asparagus, sun-dried tomatoes, fresh herbs 27

Grilled Italian MEATLOAF
tomato demiglace, chipotle ketchup, sautéed vegetable,
whipped potatoes 18

Grilled Joyce Farms BREAST OF PHEASANT
Free Range, Organic North Carolina Pheasant
maple bourbon glaze, savory sweet potatoes,
sautéed spaghetti squash, roasted forest mushrooms 27

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

EXECUTIVE CHEF JEREMY SKIPPER
Menus Printed Daily – Fresh, Local, Seasonal

Our credit card processor adds a 4% processing fee at the completion of transactions.

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