

*Welcome to Legends Grille where our menus integrate seasonal products & fresh ingredients all year long.
We hope you enjoy your experience.*

LUNCH

Starters

- Crispy Calamari** Tomato Agrodolce, Lemon Aioli, Shishito 15
Fried Green Tomatoes Pimento Cheese, Arugula, Green Tomato Chow Chow, Brussels Leaves 15
Truffle Mac & Cheese Cavatappi Pasta, Truffle Cheese Sauce, Bread Crumbs 17
Prince Edward Island Mussels White Wine, Butter, Parisian Gnocchi, Grilled Baguette 18
Chicken Tenders Buttermilk Marinated, Hand Breaded, Honey Mustard, Ranch 15
Chicken Patè Brandy, Shallot, Butter, Resiling, Thyme, Crostini 17
Tuna Tacos* Jasmine Rice, Avocado, Tuna Tartare, Sriracha Mayo, Sesame Seeds 23
Truffle Pommes Frites Hand Cut Russets, Truffle Oil And Salt, Lemon Aioli 13
Soup Du Jour See Server For Details... 10

Greens

- Farmhouse Salad** Local Greens, Candy Pecans, Feta Cheese, Apples, Smoky Vinaigrette 13
Chicken Paillard Pounded Cutlet, Mediterranean Style Salad, Hummus, Grilled Pita 18
Charred Caesar Romaine, Parmesan, Tuscan Croutons, Bottarga, Benne Dressing 12

Handhelds & Meals

- Signature Burger*** Brioche Bun, Lettuce, Tomato, Onion, Cheddar, House Made Pickle, Hand Cut Fries 15
Chicken BLT Sandwich Crispy Or Grilled, Bacon, Lettuce, Tomato, Remoulade, Country White Toast, Hand Cut Fries 15
Carolina Wagyu Burger* Grilled Onion, Brie Cheese, Arugula, Bacon, Schultz 83, Brioche Bun, Hand Cut Fries 18
Black Bean Burger Avocado, Pico De Gallo, Pepper Jack, Brioche Bun, Hand Cut Fries 15
Filet Mignon Quesadilla Braised Tenderloin, White Cheddar Cheese, Flour Tortillas, Side Of Pico And Poblano Crema 17
Bacon & Avocado Melt Smoked Bacon, Avocado, Double Cream Brie, Sriracha, Multigrain Toast, Hand Cut Fries 15
Steak Frites* Petite Cut Rib Roast, Hand Cut Russets, Sauce Béarnaise 20

Proudly Serving

Caroland Farms, Lakeside Mills, Hyder Farms, Sunny Creek, Tidewater Grain, Hickory Hill Creamery, Nueskes, Coleman Natural, American Butcher Company, Sierra Nevada, Highland Brewing.

Please inform your server of any dietary restrictions or allergies.

**Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.
Tuna Tacos, Salmon, Bistro Steak, The Legend, Filet Mignon, Ribeye"*

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DINNER

Starters

- Crispy Calamari** Tomato Agrodolce, Lemon Aioli, Shishito 15
- Fried Green Tomatoes** Pimento Cheese, Arugula, Green Tomato Chow Chow, Brussels Leaves 15
- Truffle Mac & Cheese** Cavatappi Pasta, Truffle Cheese Sauce, Bread Crumbs 17
- Prince Edward Island Mussels** White Wine, Butter, Parisian Gnocchi, Grilled Baguette 18
- Chicken Tenders** Buttermilk Marinated, Hand Breaded, Honey Mustard, Ranch 15
- Chicken Patè** Brandy, Shallot, Butter, Resiling, Thyme, Crostini 17
- Tuna Tacos*** Jasmine Rice, Avocado, Tuna Tartare, Sriracha Mayo, Sesame Seeds 23
- Truffle Pommes Frites** Hand Cut Russets, Truffle Oil And Salt, Lemon Aioli 13
- Soup Du Jour** See Server For Details... 10

Greens

- Farmhouse Salad** Local Greens, Candy Pecans, Feta Cheese, Apples, Smoky Vinaigrette 13
- Chicken Paillard** Pounded Cutlet, Mediterranean Style Salad, Hummus, Grilled Pita 18
- Charred Caesar** Romaine, Parmesan, Tuscan Croutons, Bottarga, Benne Dressing 12

Entrees

- Seared Salmon*** Tidewater Rice, Leeks, Brussels Sprouts, Preserved Lemons, Beurre Blanc 27
- Heritage Ossobuco** Butter Potatoes, Braised Greens, Sumac Dust, Natural Ju 31
- Sorghum Glazed Half Chicken** Delicata Squash, Roasted Plum, Mushroom, Walnut Granola 30
- Filet Mignon*** 8 oz or 10 oz Potato Croquettes, Local Veggies, Crisp Onions, Sauce Bearnaise 40/47
- Mountain Trout** Sweet Corn, Pepper & Okra Maque Choux, Butternut Squash Gratin 29
- Juniper Roasted Quail** Farro Piccolo, Apple, Sweet Potato, Kale, Blackberry Reduction 27
- Thick Cut Ribeye*** Buttered Potatoes, Creme Fraiche, Grilled Asparagus, Cognac Peppercorn Sauce 45
- Seasonal Vegetable Plate** Chefs Selections and Preparations 26

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