

*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** Fennel Seed, Chipotle Honey, Arugula, Lime 15
- Fried Green Tomatoes** Pimento Cheese, Arugula, Green Tomato Chow Chow 13
- Truffle Mac & Cheese** Cavatappi Pasta, Truffle Cheese Sauce, Bread Crumbs 15
- Oyster on the Half Shell*** Half Dozen Chilled Carolina Oysters, Peppercorn Mignonettes, Horseradish, Lemon 18
- Chicken Tenders** Buttermilk Marinated, Hand Breaded, Honey Mustard, Ranch 13
- Fillet Quesadilla** Flour Tortillas, White Cheddar, Braised Tenderloin, Pico De Gallo, Crema 15
- Tuna Tacos*** Jasmine Rice, Avocado, Tuna Tartare, Sriracha Mayo, Sesame Seeds 23
- Truffle Pommes Frites** Hand Cut Russets, Truffle Oil And Salt, Parmesan, Lemon Aioli 13
- She Crab Soup** Carolina Lump Crab, Local Cream, Sherry, Muddled Spices 13

Greens

- Farmhouse Salad** Local Greens, Apple Feta, Red Onion, Pepitas, Balsamic Vinaigrette 13
- Chicken Paillard** Pounded Cutlet, Mediterranean Style Salad, Hummus, Grilled Pita 18
- Kale Caesar Salad** Mountain Kale, Tuscan Croutons, Bottaraga, Parmigiano, House Caesar Dressing 13
- Beef Cob Salad** Local Greens, Blue Cheese, Avocado, Boiled Egg, Grilled Red Onion, Petite Beef Filet, Balsamic Vinaigrette 20

Handhelds & Meals

- Signature Burger*** Half Pound Ground Beef, Sharp Cheddar, Lettuce, Tomato, Onion, Brioche Bun, Hand Cut Fries 15
- Bourbon Bacon Burger*** Half Pound Ground Beef, Bourbon Bacon Jam, Sharp Cheddar, Grilled Onion, Lettuce, Tomato, Brioche Bun, Hand Cut Fries 16
- Carolina Wagyu Burger*** Half Pound Local Wagyu, Brie Cheese, Caramelized Onions, Bacon, Brioche Bun, Truffle Fries 21
- Chicken BLT Sandwich** Crispy Or Grilled, Bacon, Lettuce, Tomato, Remoulade, Country White Toast, Hand Cut Fries 15
- Black Bean Burger** Avocado, Pico De Gallo, Pepper Jack, Brioche Bun, Hand Cut Fries 15
- Bacon & Avocado Melt** Smoked Bacon, Avocado, Double Cream Brie, Sriracha, Multigrain Toast, Hand Cut Frie 15
- Steak Frites*** Petite Cut Rib Roast, Hand Cut Russets, Sauce Béarnaise 23

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.*

*T*un Tacos, Salmon, Bistro Steak, The Legend, Filet Mignon, Ribeye"*

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



DINNER

Starters

- Crispy Calamari** Fennel Seed, Chipotle Honey, Arugula, Lime 15
- Fried Green Tomatoes** Pimento Cheese, Arugula, Green Tomato Chow Chow 13
- Truffle Mac & Cheese** Cavatappi Pasta, Truffle Cheese Sauce, Bread Crumbs 15
- Oyster on the Half Shell*** Half Dozen Chilled Carolina Oysters, Peppercorn Mignonettes, Horseradish, Lemon 18
- Chicken Tenders** Buttermilk Marinated, Hand Breaded, Honey Mustard, Ranch 13
- Fillet Quesadilla** Flour Tortillas, White Cheddar, Braised Tenderloin, Pico De Gallo, Crema 15
- Tuna Tacos*** Jasmine Rice, Avocado, Tuna Tartare, Sriracha Mayo, Sesame Seeds 23
- Truffle Pommes Frites** Hand Cut Russets, Truffle Oil And Salt, Parmesan, Lemon Aioli 13
- She Crab Soup** Carolina Lump Crab, Local Cream, Sherry, Muddled Spices 13

Greens

- Farmhouse Salad** Local Greens, Apple Feta, Red Onion, Pepitas, Balsamic Vinaigrette 13
- Chicken Paillard** Pounded Cutlet, Mediterranean Style Salad, Hummus, Grilled Pita 18
- Kale Caesar Salad** Mountain Kale, Tuscan Croutons, Bottaraga, Parmigiano, House Caesar Dressing 13
- Beef Cob Salad** Local Greens, Blue Cheese, Avocado, Boiled Egg, Tomatoes, Grilled Red Onion, Petite Beef Filet, Balsamic Dressing 20

Entrees

- Seared Salmon*** Melted Leek Risotto, Seared Brussels, Lemon Beurre Blanc, Pepitas 26
- Heritage Ossobuco** Braised Cheshire Pork Shank, Mountain Kale, Mashed Potatoes 28
- Roasted Chicken Breast** Crispy Skin, Tidewater Rice, Honey Cumin Glaze, Haricot Verts 25
- 8oz Cab Filet Mignon*** Mashed Potatoes, Haricot Verts, Sauce Béarnaise 38
- Mountain Trout** Sweet Corn Maque Choux, Mashed Potatoes, Sauce Remoulade 26
- Juniper Roasted Quail** Sweet Potato, Apple, Mountain Kale, Blackberry Reduction 28
- 12oz Cab Ribeye*** Mashed Potatoes, Grilled Asparagus, Cognac Peppercorn Sauce 40
- Carolina Wagyu Burger*** Half Pound Local Wagyu, Brie Cheese, Caramelized Onions, Bacon, Brioche Bun, Truffle Fries 23
- Seasonal Vegetable Plate** Chefs Selections and Preparations 25

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.*

T'un Tacos, Salmon, Bistro Steak, The Legend, Filet Mignon, Ribeye"



BRUNCH

Breakfast Sandwich

eggs your way, melted cheddar, tomato jam, side of roasted potatoes, choice of biscuit, white or wheat berry toast **12**

Add bacon or sausage 3

Southern Breakfast

two eggs any style, smoked bacon, cheese grits, roasted potatoes **12**

Country Breakfast

three eggs any style, cured ham, hash browns, buttermilk biscuit **12**

Brioche French Toast

caramelized bananas, roasted pecans, buttered maple syrup **14**

Short Stack With Warm Maple Butter

three buttermilk pancakes, blueberry compote, banana pecan granola, chocolate chunk **14**

Farmer's Plate

soft scrambled eggs, maple pork sausage, grilled tomatoes, multigrain toast **12**

Farmhouse Salad

tender green, sumac, feta cheese, candied pecans, smoky vinaigrette **13**

Charred Cesar Salad

grilled romaine, parmesan cheese, croutons, benne cesar dressing **13**

Eggs Benedict

poached eggs, cured ham, classic hollandaise, over a toasted buttermilk biscuit **15**

WNC Eggs Benedict

poached eggs, smoked trout, classic hollandaise, over a toasted buttermilk biscuit **15**

B.E.L.T.

smoked bacon, free range egg, lettuce, tomato, mayo, on multigrain toast, french fries **15**

Monte Cristo

cured ham, swiss, fried egg, battered and grilled, blueberry compote, side of red bliss potatoes **15**

Brunch Burger

bacon, fried egg, cheddar, brioche roll, hand cut fries **16**

Shrimp and Grits

tomato, onion, mushrooms, peppers, bacon cream sauce **16**

Farmer's Market Omelet

trinity of vegetables, cheddar, spinach, side of red bliss potatoes **15**

Western Omelet

bacon, sausage, peppers, onion, cheddar, salsa, side of red bliss potatoes **15**

Trout Omelet

smoked trout, trinity of vegetables, bacon, side roasted red potatoes **16**

*Steak Frites

petite cut ribeye, hand cut fries, grilled tomato, sauce bearnaise **18**

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.

T*un Tacos, Salmon, Bistro Steak, The Legend, Filet Mignon, Ribeye"



Legends Grille

Brunch Menu

Early Riser

Biscuits and Gravy. 11

Scratch-made biscuits and white gravy, with choice of sausage or bacon.

Short Stacks. 13

Three buttermilk pancakes, powdered sugar, warm maple syrup, served with fresh fruit.

Eggs your Way.* 13

Two eggs however you like them, served with fresh fruit and red bliss potatoes.

Avocado Toast. 11

Country white toast, avocado, sausage, egg over easy pickled red onions, parmesan cheese, sriracha, served with fresh fruit.

French Toast Grand Marnier. 13

Three thick cut slices, blueberry compote, powdered sugar, maple syrup, side of fresh fruit.

Oyster On Half Shell. 18

NC harvested oyster chilled on half shell, pink peppercorn mignonette, horseradish, lemon.

Fresh Pressed

Strawberry-Peach Tea. 5

Southern tea, fresh strawberry-peach purée, fresh mint.

Blueberry-Lavender Lemonade. 5

Fresh-squeezed, blueberry purée, lavender simple syrup.

Fresh Salads

Farmhouse Salad. 13

Tender greens, apples, feta, red onions, pepitas, balsamic vinaigrette.

Kale Ceaser. 13

Mountain kale, tuscan croutons, parmesan, bottarga, ceaser dressing.

Cobb Salad. 13

Crispy chicken, bacon, egg, tomatoes, cucumbers, avocado, croutons, blue cheese, ranch dressing.

add more flavor?

Chicken - 6, Shrimp - 8, Salmon - 11

Brunch Cocktails

Mimosa. 9

Sparkling brut champagne and orange juice, your choice of peach, watermelon, or strawberry.

Bellini. 12

Peach, watermelon, strawberry, prosecco, schnapps, fresh garnish.

Spiked Irish Coffee. 10

Irish whiskey, cold brew, brown sugar, maple cold foam.

Signature Bloody Mary. 9

Dixie pepper vodka, spiced tomato mix, celery, okra.

add bacon. 2

Late Riser

Monte Cristo. 16

Ham, swiss, fried egg, battered and grilled, berry compote, side of fresh fruit and red bliss potatoes.

Brunch Burger. 15

Bacon, fried egg, cheddar, toasted brioche bun, hand cut fries.

Shrimp and Grits.* 18

Marsh Hen Mill's grits, shrimp, tomatoes, onions, mushrooms, peppers, bacon cream sauce.

Eggs Benedict.* 15

Poached egg, open face biscuit, ham, asparagus, hollandaise sauce, served with fresh fruit and red bliss potatoes.

Chicken and French Toast. 16

Two thick cut slices, three hand breaded tenders, powder sugar, maple syrup, fresh fruit.

WNC Eggs Benedict.* 17

Poached egg, grilled trout, open face biscuit, hollandaise sauce, served with fresh fruit and red bliss potatoes.

Farmers Market Omelet. 15

Seasonal vegetables, cheddar, bacon, served with fresh fruit and red bliss potatoes.

Western Omelet. 15

Bacon, sausage, peppers, onion, cheddar, salsa, served with fresh fruit and red bliss potatoes.

Steak Frites.* 18

6 oz ribeye, hand-cut fries, sauce bearnaise.

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.