



APPETIZERS

Appetizer specials may also be available

Stuffed Mushrooms
Four gorgonzola & walnut stuffed mushrooms served
with toasted crostino and caprese salad
10.95

Trout Dip
Fresh Sunburst Farms Smoked Trout, served with
crackers, seasonal fruits & vegetables
11.95

Baked Brie
Wrapped in puff pastry, served with seasonal fruit,
crackers, and a wild berry gastrique
14.95

Scallops
Three jumbo bacon-wrapped scallops, seared golden brown and
served with a parmesan cream sauce
18.95

Crab Cakes
Two jumbo lump blue crab cakes served with a lemon dill remoulade
18.95

SALAD AND SOUP

Served with fresh rolls

House-made dressings: Ranch, Balsamic Vinaigrette, Parmesan Peppercorn, Honey Mustard, Blue Cheese, Greek Feta, Wasabi Ranch

Soup of the Day
5.95

House Salad
Fresh baby greens topped with grape tomatoes, cucumbers, mushrooms, red onions,
and carrots with your choice of any house made dressing on the side.
5.95

Additions to your salad:

Grilled blackened chicken	5	Blue crab sautéed in garlic butter	9
Steak tips	7	Traditional grilled trout	11
Grilled shrimp	8	Grilled salmon	12

Beverages

Sweetened and unsweetened iced tea • Hot black and herbal teas • Coca-Cola products
Fair trade, organic coffees from Tribal Grounds Coffee Roaster of Cherokee, NC

Wine and Beer also available

Joseph Kenney and Walter Christy, brothers-in-law from Athens, GA, operated a boarding house in Balsam at the turn of the last century. They led hunting and fishing excursions, and built a name for their business by serving wonderful food. In 1905 they began construction of a 100-room hotel, and opened our inn in 1908. The inn's corridors were built extra-wide to accommodate the steamer trunks of extended-stay summertime guests, who almost all arrived by rail. With its 100-foot porches, spectacular views and hearty, abundant cuisine, the inn soon came to be known as the "Grand Old Lady of Balsam".

Hours

Breakfast 8-10 every day • Lunch 12-2, Sundays only • Dinner 6-8 Sunday through Thursday, 6-9 Friday and Saturday

Reservations, please



Entrees

Each item is served a dinner salad or soup of the day, potato or rice, and fresh vegetables.

Our salad dressings are made in-house: Ranch, Balsamic Vinaigrette, Parmesan Peppercorn, Honey Mustard, Blue Cheese, Greek Feta, Wasabi Ranch

CHICKEN

Chicken Marsala

Chicken breast & mushrooms sautéed in garlic butter, with marsala wine cream sauce
19.95

Mediterranean Chicken

Chicken breast cooked in garlic butter with sautéed artichoke, sundried tomato, mushroom, and onion in a parmesan cream sauce, topped with feta cheese
22.95

SEAFOOD AND TROUT

Pecan Encrusted Catfish

Broiled, topped with pecan breadcrumbs and a roasted red pepper cream sauce
19.95

Grilled Trout

Local Sunburst trout, pan seared with lemon, dill, and house seasoning and topped with garlic butter 21.95

Blackened Trout

Local Sunburst trout, blackened, served with a lemon dill remoulade 23.95

Trout Amandine

Local Sunburst trout, sautéed in garlic, butter and almonds 24.95

Pistachio Encrusted Trout

Broiled, topped with pistachio breadcrumbs and served with a garlic and green onion cream sauce 28.95

Crab Cakes

Two large jumbo lump blue crab cakes, served with a lemon dill remoulade
23.95

Parmesan and Basil Encrusted Salmon 24.95

Shrimp and Grits

Seven tiger shrimp, sautéed in garlic butter with tasso ham, celery, green onion, and roasted red pepper. Served over stoneground cheddar grits and topped with crumbled bacon & goat cheese 26.95

VEGETARIAN AND PASTAS

Vegetable Pasta

Fresh seasonal vegetables sautéed in garlic and olive oil, served on a bed of fettuccini
16.95

Shrimp Scampi

Seven tiger shrimp sautéed in garlic butter, white wine, & lemon juice, served on a bed of fettuccine 17.95

Chicken Alfredo

Grilled blackened chicken atop fettuccine in our house made alfredo sauce 18.95

Seafood Fettucine

Shrimp and scallops sautéed in garlic butter served atop fettuccine with our house made alfredo sauce 18.95

Porcini and Truffle Cappellacci

Eight porcini mushroom-stuffed pasta, in a house made alfredo sauce with sautéed artichokes 19.95

Portobello Medley

Two grilled portobello caps served with marinated tomatoes, asparagus, swiss, and goat cheese. Topped with a kalamata olive tapenade and walnuts 23.95

THE GRILL

Served with potato of the day & fresh vegetables. Choose any topping to finish.

10 oz. New York Strip 30.95

6 oz. Bacon-Wrapped Filet 31.95

8 oz. Bone-in French Cut Pork Chop 23.95

Toppings

Sautéed burgundy wine mushrooms

Sautéed peppers, onions, & mushrooms

Gorgonzola herb butter

Blue Cheese crumbles

Add on to your meal

Five tiger shrimp sautéed in garlic butter 8

Two jumbo pan-seared, bacon-wrapped scallops 9

Blue crab meat sautéed in garlic butter 10

Crab cake with a lemon dill remoulade 10

Grilled Salmon 12