



**BALSAM MOUNTAIN INN**  
*a magical place in the mountains*

*Appetizers*

**Stuffed Mushrooms**

Four gorgonzola & walnut stuffed mushrooms  
served 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**

Seared jumbo diver scallops, served in a lemon butter wine sauce

16.95

**Crab Cakes**

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

**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 • Fine coffees

**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 requested*



## Entrees

Each item is served with a dinner salad or soup of the day

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

### *Chicken*

*Served with the vegetable of the day and potato or rice of the day*

#### **Chicken Marsala**

Chicken breast & mushrooms sautéed in garlic butter with marsala wine 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**

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### *Seafood & Trout\**

*Served with the vegetable of the day and potato or rice of the day*

#### **Pecan Encrusted Catfish**

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

#### **Grilled Trout**

Char-grilled Sunburst trout filet, topped with lemon dill 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**

Jumbo lump blue crab cakes, served with a lemon dill remoulade **23.95**

#### **Parmesan and Basil Encrusted Salmon\***

Atlantic salmon filet, broiled and topped with a parmesan-basil crust **24.95**

#### **Shrimp and Grits**

*(No sides served with this dish)*

Seven tiger shrimp, sautéed in garlic butter with andouille sausage, celery, green onion, and roasted red pepper. Served over stoneground cheddar grits **26.95**

### *Vegetarian & Pastas*

#### **Vegetable Pasta**

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

#### **Shrimp Scampi**

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

#### **Chicken Alfredo**

Grilled chicken in fettuccine with our house made alfredo sauce **18.95**

#### **Seafood Fettucine**

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

#### **Porcini and Truffle Cappellacci**

Porcini mushroom-stuffed pasta, in a house made alfredo sauce with sautéed artichokes and petit diced tomatoes **19.95**

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### *The Grill\**

*Served with the vegetable of the day and potato or rice of the day*

**6 oz. Balsam Filet Henry** **31.95**

With red wine mushroom demi-glace

**Mountain House Pork Chop** **23.95**

With caramelized onion and brown sugar bacon

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.