

The Orchard Restaurant

Cashiers Valley, North Carolina

828-743-7614

email: theorchardcashiers@gmail.com

website: www.theorchardcashiers.com

LUNCH MENU

Starters

Soup Of The Day

Always homemade and delicious!

Fried Green Tomatoes

Crispy green tomatoes, breaded in a seasoned flour and quick-fried to a golden brown. Served with a bacon horseradish sauce.

Dark Cove Farms Goat Cheese Antipasti

Organically produced in Cullowhee, a garlic and chive infused goat cheese served with kalamata olives, roasted garlic and drizzled with a sun-dried tomato and basil olive oil. Accompanied with assorted crackers.

Boswell's Crab Cakes

Lump crab meat blended with herbs and seasonings and cooked to a golden brown. Served with our honey mustard sauce.

Salads

Chef's Salad

Mixed greens, tomatoes, onion, applewood smoked bacon, boiled egg, sliced turkey, sprouts, and avocados. Sprinkled with crumbled blue cheese and your choice of dressing.

Pantherstown Pecan Fried Chicken Salad

Tender, crispy pecan breaded fried chicken tenders served on a bed of fresh greens with roma tomatoes, red onions, sprouts, carrots and candied pecans. Served with a honey mustard vinaigrette

Silver Run Seared Tuna Noodle Salad

Sesame seed seared Ahi Tuna, chilled and sliced thin on a bed of baby greens with Asian vinaigrette tossed Japanese udon noodles. Drizzled with a sweet soy reduction.

Franklinia Greek Grilled Shrimp Salad

Crisp Romaine lettuce, roma tomatoes, artichoke hearts, pepperoncini, kalamata olives, cucumbers, feta cheese, onion. Tossed with a Greek vinaigrette and topped with Mediterranean marinated grilled shrimp.

Apple Blossom Chicken Salad

Our homemade white meat chicken salad with white grapes, apples, walnuts & tarragon served on a bed of baby greens with seasonal vegetables. Served with assorted crackers.

Carolina Salmon Trout Salad

Char-grilled filet of farm raised Carolina salmon trout served on a bed of fresh baby greens with chopped bacon, fresh garden tomatoes, boiled egg and a black-eyed pea and shoe peg corn relish. Served with our blue cheese dressing.

Billy Goat Cheese and Berry Spinach Salad

Fresh seasonal berries, Bermuda onions, roasted walnuts and spinach tossed with a balsamic vinaigrette and topped with crispy discs of fried goat cheese.

Sandwiches and Platters

Turkey Croissant

Sliced turkey breast, applewood smoked bacon, avocado, tomato, lettuce and provolone cheese served on a croissant with a fresh herb mayonnaise

Traditional Reuben

Thin sliced corned beef, Swiss cheese, sauerkraut and our special dressing, all grilled between two slices of rye bread.

Carolina Salmon Trout BLT

Char-grilled Carolina salmon trout served on a goat cheese crusted baguette with garden fresh tomatoes, applewood smoked bacon and baby greens with a fresh herb mayonnaise.

Slightly South Of Philly Steak Sandwich

Thinly sliced grilled beef tenderloin topped with sauteed onions, peppers, mushrooms and melted provolone cheese. Served on a baguette with a side of bacon horseradish sauce.

Jamaican Jerk Pork Sandwich

Jerk marinated char-grilled pork tenderloin served on a baguette with sauteed red onions, roasted red peppers, a sweet and spicy Jamaican relish and provolone cheese.

Apple Blossom Chicken Salad Sandwich

Our all white meat chicken salad with white grapes, apples, walnuts and tarragon. Served on a croissant with lettuce and tomato.

Bartram's Chicken Sandwich

Our boneless marinated char-grilled chicken breast topped with sauteed mushrooms and onions, applewood smoked bacon and provolone cheese on a Kaiser roll.

Balsamic Marinated Portobello and Veggie Sandwich

Char-grilled portobello and red onions, roasted red peppers, roma tomato, cucumber, sprouts and provolone cheese served on a toasted kaiser roll with a fresh basil aioli.

Toxaway Fried Chicken Tenders

Fresh breaded fried chicken tenders served with our honey mustard dipping sauce.

Bull Pen Bacon Cheeseburger

Char-grilled 6 oz. ground Angus chuck topped with applewood smoked bacon and your choice of provolone, cheddar, blue or Swiss cheese. Served on a toasted Kaiser roll.

Desserts

Our desserts are always fresh and homemade.

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DINNER MENU

Appetizers

Cullasaja Steamed Mussels

Prince Edward Island mussels steamed in a caramelized apple, shallot, applewood smoked bacon, and garlic herb white wine broth. Served with our bread basket.

Dark Cove Farms Goat Cheese Antipasta

Organically produced in Cullowhee, a garlic and chive infused goat cheese served with kalamata olives, roasted garlic and drizzled with a sundried tomato and basil olive oil. Accompanied with our bread basket.

Crossroads Quail

Char-grilled boneless quail breasts served with a crispy fried parmesan risotto cake and fresh baby greens with a honey Tabasco vinaigrette.

Boswell's Crab Cakes

Lump crabmeat blended with herbs and seasonings and cooked to a golden brown. Served with our honey mustard sauce.

Chimneytop Shrimp

Large shrimp dipped in a tempura batter, rolled in sweet coconut and lightly fried to a golden brown. Served with a sweet and sour roasted red pepper sauce.

Dannyboy's Fried Chicken Livers

Served Southern style on a bed of Anson Mill grits, and topped with barbecue-caramelized Vidalia onions.

Fried Green Tomatoes

Crispy green tomatoes, breaded in a seasoned flour and fried to a golden brown. Served with a bacon horseradish sauce.

Soup Of The Day A generous cup. Always homemade and delicious!

The Barn

Orchard Chicken

A fresh all natural chicken breast rolled around a golden delicious apple, walnut, sage and provolone cheese stuffing, breaded and lightly fried. Topped with an apricot glaze.

Pantherstown Pork Tenderloin

Herb rubbed and pan roasted, served with a black cherry demi glace, sweet fried onion rings and garlic chive goat cheese crumbles.

Bohaynee Trail Chicken

A pan roasted all natural chicken breast served with caramelized onion whipped potatoes and finished with a roasted roma tomato sauce.

Mabel's Roasted Leg of Duck Confit

Slow roasted duck legs and thighs cooked confit style. Served on Anson Mill's stone ground grits with an asparagus, roma tomato, spinach, and wild mushroom jus.

The Garden

Franklinia Ravioli

Wild mushroom stuffed ravioli, roasted red peppers, wild mushrooms, spinach and asparagus tossed with a light basil cream alfredo sauce.

Found Forest Risotto

A crispy fried parmesan risotto cake served with a tomato, spinach and fresh vegetable ragout.

The River and The Sea

Appalachian Trout Almondine

Our boned trout filet carefully baked in the oven with butter, wine and seasonings and topped with toasted almonds.

Continental Divide Trout

Our boned trout filet laced with a lump crab stuffing and char-grilled over an open flame. Finished with a lemon herb butter.

Trout Chattooga

Our boned trout filet dusted in flour, gently sauteed in olive oil, herbs and seasonings and a splash of wine.

Glenville Fried Trout

Pecan breaded fried trout filet, served on locally ground "Anson Mill" cheese grits with a black-eyed pea corn relish and a honey dijon tartar sauce.

Chimneytop Shrimp

Large shrimp dipped in a tempura batter, rolled in sweet coconut and lightly fried to a golden brown. Served with a sweet and sour roasted red pepper sauce.

Silver Run Seafood and Pasta

Pan seared jumbo sea scallops, shrimp and wild mushrooms all sauteed with roasted red peppers, roma tomatoes and shallots, in a garlic herb white wine broth with wild mushroom stuffed ravioli.

Shelley's Shrimp and Grits

Large shrimp, andouille sausage, applewood smoked bacon, Vidalia onions, red peppers, squash and wildmushrooms all seasoned, stir fried and served on a bed of locally ground "Anson Mill" cheese grits.

Fresh Fish Filet of the Day

Always fresh, Prepared a different way nightly.
If you have a preference, we will try to accommodate.

The Pasture

Classic Filet

A 9 oz. choice center cut of beef tenderloin wrapped with applewood smoked bacon, char-grilled to your liking and topped with a touch of bearnaise.

Pasture and Sea

The best of both worlds! Our 9 oz. filet as described above, served with your choice of one crab cake, two sea scallops, or three shrimp prepared to your preference.

Grimshawe's Ribeye

A 12 oz. well-marbled prime graded ribeye either dipped in a spicy worcestershire marinade and char-grilled, or rubbed with cajun spices and blackened in a cast iron skillet.

Black and Blue

A 12 oz. well-marbled prime graded ribeye rubbed with Cajun spices and blackened in a cast iron skillet, topped and broiled with a herbed-gorgonzola cheese crust.

Menninger Lamb Chops Flambeau

Free range, all natural Australian lamb chops marinated and char-grilled, transferred to a saute pan and flamed with a pecan and apricot brandy sauce.

Valley Venison Rack Chop

Lemon pepper rubbed pan roasted venison rack chop served with a wild blueberry and port wine sauce, rumbled blue cheese and fried Vidalia onion rings.

Desserts

Our desserts are always fresh and homemade.