



Echo Mountain Inn

B E D + B R E A K F A S T

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APPETIZERS

HAND-CUT TRUFFLE FRIES

Truffle oil, pecorino, chives, truffle salt served with roasted garlic aioli \$10

HUMMUS PLATE ^{GF}

Petite vegetables, chive oil and pita bread \$12

CRISPY BRUSSEL SPROUT'S

Topped with fresh herbs, crispy bacon, bleu cheese & balsamic glaze \$12

ROTATIONAL BAKED DIP

Ask your server about today's dip \$12

LOADED CHIPS

House fried chips, cheese sauce, sour cream, pico, jalapeno and bacon \$14
Add Chicken \$4

CHEESE & CHARCUTERIE BOARD

3 artisanal cheeses, cured meat, bacon jam, tomato jam, crostini, seasonal fruit & olives \$17

SALADS

BURATTA ^{GF}

Frisee, pickled pear, watermelon radish, pistachio & lemon vinaigrette \$10
Add on -
Chicken \$6
Salmon \$12

ROASTED BEET SALAD ^{GF}

Arugula, roasted beets, spiced walnuts, herb & orange vinaigrette \$10
Add on -
Chicken \$6
Salmon \$12

SOUTHERN COBB SALAD ^{GF}

Grilled chicken breast, cherry tomatoes, bleu cheese, bacon, egg, house croutons & creamy herb dressing \$12
Add on -
Salmon \$12

FALL HARVEST SALAD ^{GF}

Roasted pumpkin, spinach, feta, toasted pecan & honey balsamic dressing \$10
Add on -
Chicken \$6
Salmon \$12

ENTREES

CHICKEN PICCATA

Fire roasted tomatoes, fettuccine pasta, charred lemon & caper butter sauce \$16

CHICKEN PARMESAN

Fresh boneless chicken breast pan fried, fettuccine pasta, tomato sauce & mozzarella \$16

SEARED SALMON* ^{GF}

Butternut squash & sage risotto \$20

SHRIMP & GRITS ^{GF}

Buttered shrimp, grits, sweet pepper & onions & tomato gravy \$20

SMOKED PORK CHOP*

Mac & cheese, saute seasonal vegetable & maple-apple gastrique \$22

BRAISED SHORT RIB RAGU

Braised short rib, house made strozzapreti pasta topped with parmesan cheese \$22

GRILLED FILET MIGNON*

Smash fried potatoes, seasonal vegetables & shallot demi \$34

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

LOCAL & DOMESTIC BEERS

SIERRA NEVADA (Mills River, NC) \$5

Pale Ale
Hazy Little Things IPA

HIGHLAND (Asheville, NC) \$5

Gaelic Ale

FLAT ROCK CIDER (Flat Rock, NC) \$6

Crisp Apple 16oz

WICKED WEED (Asheville, NC) \$6

Pernicious IPA

NEW BELGIUM (Asheville, NC) \$6

Accumulation White IPA

COORS LIGHT \$3.50

YUENGLING LAGER \$3.50



Serving Coke Products

Coke, Diet Coke, Coke Zero, Sprite, Root Beer,
Lemonade, Mr. Pibb, Mello Yello, Gold Peak Sweet Tea
/ Unsweet Tea

WINE

HOUSE WINES

TRINITY OAKS (CALIFORNIA)

Glass \$7 Bottle \$21

Chardonnay

Pinot Grigio

Pinot Noir

Cabernet

SPARKLING & ROSE

REY DE COPAS

SPARKLING Glass

\$6 Bottle \$17

(Spain)

LAURENT MIQUEL

ROSE Glass

\$9 Bottle \$24

(Italy)

FIRESIDE, 2019

Glass \$9 Bottle \$32

"Point Lookout

Vineyards"

Hendersonville, NC

WHITES

SARTORI PINOT GRIGIO

Glass \$8 Bottle \$21

(Italy)

MATUA SAUVIGNON BLANC

Glass \$9 Bottle \$26

(New Zealand)

JOSH CRAFTSMAN COLL.

Glass \$9 Bottle \$24

(California)

J. CHRISTOPH RIESLING

Glass \$8 Bottle \$18

(Mosel, Germany)

Mead

PYMENT MEAD Glass

\$8 Bottle \$30

"Point Lookout Vineyards"

Hendersonville, NC

BEGUILE RASPBERRY MEAD

Glass \$9 Bottle \$34

"Point Lookout Vineyards"

Hendersonville, NC

CYSER APPLE MEAD Glass

\$9 Bottle \$34

"Point Lookout Vineyards"

Hendersonville, NC

REDS

TEN SPAN PINOT NOIR

Glass \$9 Bottle \$24

(California)

AQUINAS CABERNET

Glass \$12 Bottle \$32

(California)

CLIFFIELD RED BLEND,

2017 Glass \$9 Bottle \$32

"Point Lookout Vineyards"

Hendersonville, NC

BLISS RED WINE, 2017

Glass \$10 Bottle \$38

"Point Lookout

Vineyards"

Hendersonville, NC

JAVINE MOCHA RED

WINE, 2018 Glass

\$9 Bottle \$34

"Point Lookout Vineyards"

Hendersonville, NC

DESSERTS

STUFFED APPLE

Local apple stuffed with
pecan streusel, topped with
vanilla ice cream and
bourbon caramel sauce \$8

SMORE'S

Build your own smore's at
your table, hershey bar,
marshmallows & graham
cracker \$8

CLASSIC CRÈME BRÛLÉE

With seasonal berries \$8

WARM BROWNIE

Vanilla Bean ice cream on a
warm brownie \$8

LOCAL BAKED PIE "OUR RECIPE ROOTS"

Flat Rock, NC \$8

Chocolate Peanut Butter Pie

Maple Cream Pie

Coconut Pecan Pie

Executive Chef: Tom Makowski
Sous Chef: Drew Greenblatt