

DANCING BEAR

LODGE & APPALACHIAN BISTRO

LITTLE BITS

CRISPY BARBEQUE OYSTERS

Fennel, Celery, Thyme, Blue Cheese Relish • 12

APPALACHIAN LUNCHABLE

Deviled Eggs, House Pickled Shrimp, Benne Seed Bacon, Spring Onion Cheese Spread, Crackers, Chive Biscuits, Country Ham, Mixed Berry Compote, Pickled Vegetables • 18

SUNCHOKE SOUP

Crab, Fresh Lemon Zest, Tarragon, Miners Lettuce • 10

GLAZED CAULIFLOWER

Calyroad Feta, Honey, Grape, Buttermilk Pesto • 10

DUCK MEATBALLS

Creamy Grits, Tomato Gravy, Arugula • 12

FROM THE GARDEN

PICKLED BEET & TURNIP SALAD

Mixed Greens, Creamed Goat Cheese, Apple Bacon Dressing, Pea Shoots • 10

GARDEN SALAD CRUDITÉ

Every Vegetable in the Garden, Green Goddess Dressing • 10

NEW AMBROSIA SALAD

Strawberries, Blueberries, Blackberries, Grapes, Toasted Coconut, Goat Cheese, Warm Maple Pecan Vinaigrette • 10

WILD MUSHROOM "TOAST" SALAD

King Trumpet, Shiitake, Morel, & Oyster Mushrooms, Buttered Brioche, Grana Padano, Truffle Cream, Hazelnuts, Miners Lettuce, Sunny Side Up Duck Egg • 12

Consumer Advisory

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

FROM THE FARM & SEA

VEGETABLE PLATTER

Stuffed Poblano, Spring Succotash, Caramelized Spring Onion & Buttermilk Casserole Beets & Goat Cheese • 26

***CAST IRON BEEF TENDERLOIN**

Yukon Potato, Caramelized Onion & Spinach Gratin, Seasonal Vegetables, Our House Steak Sauce • 39

***STEELHEAD SALMON**

Preserved Lemon Garden Slaw, Crushed Sweet Peas, Potatoes, • 27

EMU TENDERLOIN

Creamy Herb Polenta Cake, Broccolini, Cabbage Slaw, Blueberry Marmalade • 34

NORTH ATLANTIC COD

Leeks, Onions, Arugula, Fiddlehead Ferns, Asparagus, Artichoke, Celery Root Puree, Rosemary Preserved Lemon Glaze • 26

***DUCK & FOIE GRAS BURGER**

Teahive Cheddar Cheese, Seasonal Berry Jam, Frisee, House Pickles, Fat Fries • 18

24oz SMOKED T-BONE

Celery root, Fingerling Potato, & Blue Cheese Hash, Asparagus, Kale, Fava Bean Succotash, Onion Rings, Mushroom Steak Sauce • MKT PRICE

SEAFOOD HOT POT

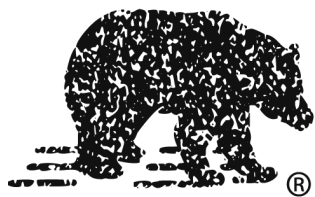
Prawns, Country Ham, Crayfish, Soft Shell Crab, Little Neck Clams, Cous Cous, Cipollini Onions, English Peas • 34

SMOKED HALF CHICKEN

Warm Potato Salad, Salted Cucumber Slaw • 24

CHATEAUBRIAND (8oz / 16oz)

Hominy Puree, Roasted Golden Beets, Asparagus • 43/ 86



DANCING BEAR LODGE & APPALACHIAN BISTRO

WINE BY THE GLASS

Whites

<i>Spy Valley Sauvignon Blanc, New Zealand 2016</i>	12
<i>Maso Canali Pinot Grigio, Trentino DOC Italy</i>	12
<i>Albert Bichot Macon Village Chardonnay</i>	11

Off-Dry

<i>Sweet Justice Moscato, Australia, 2016</i>	12
<i>Brachetto d' AQUI 2016</i>	7

Bubbles

<i>Veuve Devienne Sparkling Rosé France NV</i>	9
<i>Avissi Veneto, Italy NV</i>	9

Reds

<i>Rock Wall Wine Co. Zinfandel, Contra Costa CA 2013</i>	15
<i>Duckhorn Decoy Merlot, Sonoma County 2015</i>	15
<i>Oberon Cabernet Sauvignon, Napa Valley 2016</i>	13

COCKTAILS

FRANCING BEAR

Wheatly Vodka, Seasonal Shrub, Bitters, Ginger Beer • 12

VESPER 75

1876 Vodka, Knox Whiskey Works, Lemon, Chamomile, Prosecco • 10

THE PEAKY BLINDER

Cold Brew Infused Rye, Antica Sweet Vermouth, Aperol, Aztec Bitters, Citrus Zest, Herbsaint Wash • 14

ABRIL

Infused Jalapeño Tequila, St. Germaine, Lime, Agave Nectar • 11

FRIENDLY FIRE

Bullet, Lemon, Jack Rudy Small Batch Grenadine, Amaro • 13

MADRID

Knox Whisky Works Gin, Jack Rudy Tonic, Aromatic Bitters, • 10

VOLUNTEER STATE BEER

NASHVILLE

- Yazoo Hefeweizen*
- Yazoo Hop Perfect*
- Tennessee Brew Works Cutaway Rye IPA*
- Mill Creek Lil Darlin*
- Mantra Saffron IPA*
- Bearded Iris Homestyle IPA*
- Diskin Cider Lil Blondie*
- Bearded Iris Double Scatterbrain IPA*
- New Heights Imperial Stout*

KNOXVILLE

- Blackberry Farm Sensibility \$12*
- Blackberry Farm Abbey Brune (25.4 oz) \$22*

MEMPHIS

- Wiseacre Tiny Bomb Pilsner*
- Wiseacre Gotta Get Up to Get Down*

DRAFT

- Blackberry Seasonal Selections*

(All beer \$ 6.50 unless otherwise noted)

