



DAILY MENU

OUR BARBECUE

*We make our own marinade. We make our own rub. We make our own sauce.
For our Pulled Pork we use only lean shoulder.
We smoke it for 16 hours with our own hickory, then we pull it by hand.*

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| Pulled Pork Sandwich | \$5.00 |
| <i>A quarter pound of pulled pork with our famous Blue Ridge Barbecue Sauce, piled with slaw</i> | |
| Pulled Pork Nachos GF | \$6.50 |
| <i>Tortilla chips smothered in pulled pork, cole slaw, Blue Ridge Barbecue Sauce, sharp cheddar cheese, and red pepper sour cream</i> | |
| Barbecue Plate | \$7.50 |
| <i>A quarter pound of pulled pork with our Blue Ridge Barbecue Sauce, cole slaw and cheesy roast potatoes</i> | |
| Barbecue Sampler | \$12.50 |
| <i>A quarter pound of pulled pork, a baby back rib, smoked chicken, smoked steak, and cole slaw</i> | |
| Smoked Chicken Breast Sandwich | \$5.00 |
| <i>Chicken breast brined with our own herbs, slow smoked, and served on our homemade bread</i> | |
| Smoked Steak Sandwich | \$6.50 |
| <i>Hickory smoked steak, thin sliced and served with Blue Ridge Barbecue Sauce or creamy Tarragon Sauce</i> | |
| Smoked Dagwood Sandwich | \$6.50 |
| <i>A big bun piled with pulled pork, smoked chicken, cole slaw, and homemade pimiento cheese</i> | |
| Smoked Pork Chop Platter GF | \$9.50 |
| <i>Two boneless loin chops, lightly seasoned and smoked with our own hickory, served with Cheesy Roast Potatoes and Cinnamon Apple Slices</i> | |

BABY BACK RIBS!

*Meaty baby back ribs seasoned with our marinade and rub,
smoked with our own hickory until they're fall-apart tender, and basted to a deep glaze with our sauce*

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| Baby Back Snack GF | \$2.50 |
| <i>A big meaty rib topped with Blue Ridge Barbecue Sauce</i> | |

Quarter Rack Plate GF **\$7.50**
Three big ribs with cole slaw and extra Blue Ridge Barbecue Sauce

Half Rack GF **\$12.50**
A nice hefty half rack of ribs, with extra Blue Ridge Barbecue Sauce

GOOD FARMHOUSE FOODS

Pimiento Cheese Sandwich **\$5.00**
Homemade pimiento cheese on homemade bread

Tomato Sandwich (in season) **\$4.00**
Our own organic heirloom tomatoes on homemade bread

Meatloaf Sandwich **\$6.50**
Our homemade meatloaf on homemade bread

Taters & Kale GF **\$5.00**
Our Cheesy Roast Potatoes piled with sautéed organic kale from our garden

Blue Ridge Chef Salad GF **\$6.50**
Cole slaw piled with sharp cheddar, smoked chicken, smoked pork, and smoked steak

Stuffed Cheesy Taters GF **\$6.50**
Our Cheesy Roast Potatoes piled with bacon, ham, cheddar, and red pepper sour cream

GLUTEN FREE BREAD *Homemade bun, available on request* **\$2.00**

DAILY SPECIALS

Watch for our Daily Farmhouse Specials!

Typical Specials include:

**Chicken and Dumplings, Smoked Chicken & Asparagus Salad, Wild Oyster Mushrooms,
Smoked Prime Rib with Red Wine Sauce, Roast Pork with Local Apples,
Seasonal Vegetables from Our Garden, Squash Casserole, Garden Vegetable Soup,
Fried Green Tomatoes, Corn on the Cob, Fresh Kale Chips, Okra & Tomatoes,
Homemade Chocolate Pudding, Strawberries & Cream, Homemade Peach Cobbler**

SIDES

Cheesy Roast Potatoes GF **\$1.50**
Roasted potatoes with onions, garlic, and cheddar cheese

Skillet Cornbread **\$1.50**
A nice big wedge of cornbread, cooked up in a skillet

Farmhouse Bread & Butter **\$2.00**
Generous slice of homemade bread with farm style butter

Cole Slaw GF **\$1.00**
With our own creamy dressing, a little sweet and a little tangy

Hard Boiled Free Range Egg GF **\$1.50**
Nice brown eggs from our own hens, you peel. Served with Garlic Herb Mayonnaise for dipping.

Smoky Mountain Apples GF **\$1.50**
Sweet and tangy local apples simmered with a bit of sugar and served warm

Chips **\$1.00**

DESSERTS

Giant Triple Fudge Brownie **\$2.50**
Made with three kinds of chocolate, including our homemade fudge

Molten Lava Brownie **\$5.00**
Warm Triple Fudge Brownie covered in homemade caramel and fudge, then smothered in whipped cream

Homemade Cake **\$3.50**

**Watch our Specials for today's cake! Typical flavors:
Carrot Cake, Coconut, German Chocolate, Tangy Lemon, Pumpkin Crunch**

Fudge Cakelets GF **2/\$1.50**
Little scrumptious morsels of flourless, fudgy chocolate cake

Hand Made Ice Pop GF **\$2.50**

**Typical Flavors:
Blackberry Cobbler, Chocolate Fudge, Apple Pie,
Cheerwine, Candy Roaster Pie, Strawberry Shortcake**

HOME MADE ICE CREAM! GF **\$2.50**
Decadent custard style ice cream made with our free range eggs and our Jersey milk and cream

**Ask about today's flavors! Typical flavors:
French Vanilla, Double Chocolate, Fresh Strawberry, Peaches & Cream, Cappuccino,
Black Forest, Butter Pecan, Rum Raisin, Fresh Blackberry**

Sundae Cup GF **\$5.00**
Our hand made ice cream layered with homemade fudge and caramel and other good things, smothered in whipped cream

**Typical Flavors:
Death By Chocolate, Snickers, Turtle, Moose Droppings, Pralines & Cream**

DRINKS

Canned Soft Drink, Capri Sun, or Water **\$1.00**
Cheerwine, Yoo Hoo, Coke, Diet Coke, Dr. Pepper, Sprite, Mountain Dew

Gatorade **\$2.00**

Sweet Tea, Lemonade, Real Mountain Water--Half Gallon Jug **\$5.00**



We Are Certified Appalachian Grown

**WE ACCEPT CREDIT CARDS
Visa * MasterCard * Discover**

**WE ARE INSPECTED and LICENSED BY the HEALTH DEPARTMENT of
BUNCOMBE COUNTY and STATE OF NORTH CAROLINA
CITY OF ASHEVILLE License #12441 * Sanitation Rating: A * 98.5**