

# THE EVERETT

## BOUTIQUE HOTEL & BISTRO

### The Bistro Menu from Chef Charlie McAlexander

#### Tapas & Small Plates

**Trout Cakes** ~ Fresh Local Mountain Trout & Cajun Remoulade

**Dates** ~ Bleu Cheese Stuffed & Bacon Wrapped Medjool Dates, Honey Drizzle

**Herb Crusted Goat Cheese** ~ Rosemary & Black Pepper Crusted Goat Cheese,  
Fig Chutney ~ Served with Olive Oil Crackers

**Roasted Garlic Hummus** ~ Toasted Mediterranean Flatbread & Crisp Veggie Sticks

**Crab Dip** ~ Jumbo Blue Crab, Cream Cheese & Shallots  
Topped with Melted Provolone & Green Onion ~ Toasted Baguettes

#### Soups

**She Crab Soup** Cup / Bowl ~ **Baked French Onion Soup**

**Chili con Carne** & Jalapeno Cornbread Cup / Bowl

#### Signature Salads

~ **Spinach** ~

Organic Baby Spinach, Cage Free Boiled Eggs, Red Onion, Nitrate Free Bacon,  
Button Mushrooms

~ **Caesar** ~

Artisan Romaine & House Caesar Dressing, Shaved Parmesan,  
House Made Croutons

~ **Organic Mixed Greens** ~

Grape Tomato, Cucumbers, Carrots & Sweet Red Onion

House-Made Dressings: Balsamic or Carrot Ginger Vinaigrette, Bleu Cheese, Caesar & Ranch

#### Specialty Burgers & Crepe

~ **The Black & Blue Bacon Burger** \* \*\* ~

Blackened 7oz Creekstone Farms Black Angus Beef, Bleu Cheese, Nitrate Free Bacon,  
Freshly Sliced Tomato Sweet Red Onion & Crisp Leaf Lettuce on a Golden Challah Bun,  
Jumbo Idaho Potato Steak Fries

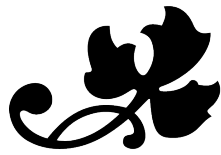
~ **Black Bean & Pimento Cheese Burger**\* ~

Grilled Black Bean Tempeh Burger & Zesty House Made Pimento Cheese, Freshly Sliced  
Tomato, Red Onion & Crisp Leaf Lettuce on a Golden Challah Bun  
Jumbo Idaho Potato Steak Fries

~ **Chef's Crepe du Jour**\* \*\*~

One of our Signature Specialty Crepes ~ Side of Organic Mixed Greens

Eat with Integrity ~ Live with Gratitude ~ Cheers Y'all



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#### **Chef's Specialty Entrées**

##### **~ Carolina Mountain Trout ~**

Pan Seared Local Rainbow Trout ~ Cornmeal Crust ~ Citron Gravy  
Red Quinoa, Brown Rice, Baby Spinach & Toasted Garlic ~ Sautéed Matchstick Vegetables  
Chef's Pairings: Cono Sur Sauvignon Blanc or Olde Hickory Piedmont Pilsner

##### **~ Brasstown Filet Mignon \*\* ~**

Applewood Smoked Bacon-Wrapped Free Choice Fed 8oz Tender Prime Cut Filet  
Grilled Asparagus ~ Creamed Yukon Golds ~ Béarnaise Sauce  
Chef's Pairings: Predator Old Vine Zin or Duck Rabbit Milk Stout

##### **~ Eggplant Involtini ~**

Sautéed Eggplant Stuffed with Goat Brie  
Seasonal Spaghetti Squash ~ Roasted Garlic & San Marzano Tomato Pomodoro  
Grilled Broccolini ~ Balsamic Reduction Drizzle  
Chef's Pairings: Badia a Coltibuono Chianti or Blowing Rock Kolsh

##### **~ The Crab Cake ~**

Jumbo Lump Crab Cake on a Bed of Garlic Roasted Corn  
Topped with Smoked Atlantic Salmon ~ Beurre Blanc ~ Blackberry Coulis  
Chef's Pairings: Tiamo Organic Pinot Grigio or Noble Tart Cherry Cider

##### **~ Open Range Meatloaf ~**

Creekstone Beef ~ Durham Ranch Bison ~ Border Springs Lamb  
K&B Local Pork Sausage ~ Bacon Draped  
Southern Mashed Red Potatoes & Green Beans  
Chef's Pairings: Zuccardi Q Sustainable Malbec or Hi-Wire Bed of Nails Brown Ale

##### **~ The Bistro Bowl ~**

Sesame Wilted Kale, Brussel Sprouts & Red Cabbage ~ Roasted Shiitake Mushrooms  
Rice Noodles ~ Rich Garlic & Ginger Veggie Broth ~ Finished with Daikon Radish Sprouts  
Served with Hoisin-Five Spice Tempeh Croquettes  
Sub Hickory Nut Gap Farm's Pork Belly  
Chef's Pairings: Cooper Hill Pinot Noir or Mountain Layers Hwy 28 Double Red Ale

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\*Gluten-Free Options Available for Crepes & Bread (additional charge)

We do not have designated Gluten Free cooking surfaces for all options.

\*\* This item is cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

We are happy to offer Entree Split Plates (additional charge)