



THE EVERETT

BOUTIQUE HOTEL & BISTRO

The Bistro Menu from Chef Charlie McAlexander

Soups, Salads & Something to Start

Trout Cakes ~ Fresh Local Mountain Trout & Cajun Remoulade 11.0

Heirloom Caprese ~ Darnell Farms Local Heirloom Tomatoes,
Fresh Mozzarella & Basil ~ Dressed with Drizzles of Balsamic Reduction & Olive Oil 11.0

Roasted Garlic Hummus ~ Toasted Mediterranean Flatbread & Crisp Veggie Sticks 10.5

Dates ~ Bleu Cheese Stuffed & Bacon Wrapped Medjool Dates, Honey Drizzle 9.5

She Crab Soup Cup 7.5 ~ Bowl 10.5

Chili con Carne with Jalapeno Cornbread Cup 6.5 ~ Bowl 9.5

Baked French Onion Soup Crock 8.5

Caesar ~ Artisan Romaine, Shaved Parmesan, House Caesar Dressing & Croutons 9.0

Organic Mixed Greens ~ Grape Tomato, Cucumbers, Carrots & Sweet Red Onion 9.0
(House-Made Dressings: Balsamic or Carrot Ginger Vinaigrette, Bleu Cheese, Caesar & Ranch)

Burgers & Sandwiches

Black & Blue Bacon Burger * ** ~ Blackened 7 oz Hickory Nut Gap Farms Beef,
Melted Bleu Cheese Crumbles & Savory Nitrate Free Bacon,
Freshly Sliced Tomato ~ Sweet Red Onion ~ Crisp Leaf Lettuce ~ Golden Challah Bun
Jumbo Idaho Potato Steak Fries 16.5

MoJo Pork ~ Citrus & Garlic Roasted Hickory Nut Gap Pork Butt ~ Cojita Cheese ~
Chipotle Lime Power Slaw ~ Guajillo Chile Spiced Sweet Potato Spread ~ Golden Challah Bun
Jumbo Idaho Potato Steak Fries 14.5

Black Bean Burger* ~ Grilled Black Bean Tempeh Burger ~ Creamy Avocado
Smoked Provolone ~ Sliced Tomato ~ Sweet Red Onion ~ Crisp Leaf Lettuce ~ Golden Challah Bun
Jumbo Idaho Potato Steak Fries 13.5

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 24.5
Chef's Pairings: Wither Hills Sauvignon Blanc 9.0 or Innovation Afternoon Delight Blonde 6.5

Brasstown Filet Mignon ** ~ 8oz Tender Prime Cut Filet ~ Applewood Smoked Bacon-Wrapped
Grilled Asparagus ~ Creamed Yukon Golds ~ Béarnaise Sauce 38.0
Chef's Pairings: Predator Old Vine Zin 8.0 or Duck Rabbit Milk Stout 6.5

Open Range Meatloaf ~ A Savory Blend of Four Regionally Sourced Specialty Meats
Creekstone Beef ~ Durham Ranch Bison ~ Border Springs Lamb ~ K&B Local Pork Sausage ~ Bacon Draped
Southern Mashed Red Potatoes & Green Beans 23.5
Chef's Pairings: Tercos Saingeovese 9.0 or Mountain Layers Oktoberfest 6.5

Bistro Bowl ~ Sesame Wilted Kale, Brussels Sprouts & Red Cabbage ~ Roasted Shiitake Mushrooms
Rice Noodles ~ Rich Garlic & Ginger Veggie Broth ~ Finished with Daikon Radish Sprouts
Served with Savory Grilled Springer Mountain Farms Chicken Breast 26.0
Chef's Pairings: Benzinger Merlot 7.5 or Noble Spice Merchant Chai Cider 6.5

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

We are happy to offer Entree Split Plates for an additional 6.0, Burgers & Sandwich Splits for 3.0

* Gluten-Free Substitutions for Bread add 1.5 * 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.