



THE EVERETT

BOUTIQUE HOTEL & BISTRO

Soups, Salads & Something to Start

Tuscan Soup ~ Hickory Nut Gap Farms Pork Sausage ~ Kale ~ Roasted Corn
Crispy Nitrate-Free Bacon Bits ~ Savory & Creamy Veggie Broth
House-Made Sourdough Bread
Bowl ~ Cup

Caesar ~ Artisan Romaine ~ Shaved Parmesan ~ House Caesar Dressing
Garlic Herb Croutons

Organic Mixed Greens ~ Grape Tomato ~ Cucumbers ~ Carrots ~ Sweet Red Onion
Mixed Greens Lightly Tossed in Lemon Herb Oil
(House-Made Dressings: Balsamic or Carrot Ginger Vinaigrette, Caesar & Ranch)

Trout Cakes ~ Fresh Local Mountain Trout ~ Cajun Remoulade
Lightly Tossed Mixed Greens ~ Cucumber ~ Grape Tomato ~ Lemon

Heirloom Caprese ~ Local Heirloom Tomatoes ~ Basil Oil Infused Mozzarella Pearls
House-Made Balsamic Reduction ~ Fresh Basil

Bistro Bread Plate ~ House-Made Sourdough Rolls ~ Beurre Garlic Composé

Medjool Dates ~ Bacon Wrapped ~ Bleu Cheese Stuffed ~ Lightly Tossed Mixed Greens
Blueberries ~ Bleu Cheese Crumbles ~ Local Honey Drizzle

Roasted Garlic Hummus ~ Toasted Mediterranean Flatbread ~ Multi-Grain Crackers
Crispy Carrot & Celery Sticks ~ Cucumber ~ Grape Tomatoes
Fresh Lemon ~ Herb Oil

* Gluten-Free Substitutions for Bread add 2.0 *

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 foodborne illness.

Eat with Integrity ~ Live with Gratitude
Cheers Y'all



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Chef's Specialty Entrées

Carolina Mountain Trout (GF) ~ Pan Seared Local Rainbow Trout

Cornmeal Crust ~ Beurre Citron ~ Sauteed Baby Kale & Red Onion

Grilled Polenta ~ Brown Butter & Garlic

Pairs well with... Matchbook Chardonnay

Petite Filet Mignon ** (GF) ~ 6 oz Bacon Wrapped Choice Cut Black Angus Filet

Garlic & Rosemary Roasted Red Potatoes ~ Grilled Broccolini

Tarragon Béarnaise ~ Red Wine Demi-Glace

Pairs well with... Ancient Peaks Cabernet

Open Range Meatloaf ~ Savory Blend of Four Regionally Sourced Specialty Meats

Creekstone Beef ~ Durham Ranch Bison ~ Border Springs Lamb

Hickory Nut Gap Farms Pork Sausage ~ Bacon Draped ~ Tomato Gravy ~

Southern Mashed Red Potatoes ~ Grilled Green Beans ~ Golden Onion Crisps

Pairs well with... Predator Old Vine Zin

Risotto Primavera (GF/Veg) ~ Creamy Risotto ~ Organic Baby Spinach

Feta Cheese ~ Bacon ~ Cherry Tomato ~ Sweet Red Onion ~ Thyme ~ Shaved Parmesan

With Pan Seared Organic Chicken Breast

With Petit Filet Mignon **

Pairs well with... Wither Hills Sauvignon Blanc 10.0 or Ancient Peaks Cabernet

Champagne Chicken (GF) ~ Lightly Dusted Pan-Fried Organic Chicken Breast

Safflower & Turmeric Arborio Rice ~ Grilled Broccolini

Champagne Crème Sauce

Pairs well with... Tiamo Pinot Grigio

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