**APPETIZERS**

- HUSH PUPPIES 7
- CHILI HONEY BUTTER
- STRAWBERRY CREAM CHEESE 8
- QUESADILLA
- CREAM CHEESE, STRAWBERRIES, WHITE BALSAMIC REDUCTION
- SPICY SHRIMP DIP 9
- CREAMY BLEND OF SHRIMP, CHILIES & HONEY SERVED WITH WARM PITA
- FOCACCIA 7
- HOUSE MADE PIMENTO CHEESE, ROASTED AVOCADO JAM

**SALADS**

- HOUSE SALAD 4.25
  - MIXED GREENS, SHAVED CARROT, RED ONION & RADISH
  - DRESSINGS: HONEY-LAVENDER, BLEU CHEESE VINAIGRETTE, BALSAMIC, BLEU CHEESE, RANCH
- CESAR SALAD 4.50/7
  - BABY ROMAINE, HOUSE CROUTONS, SHAVED PARMESAN
- BLACK & BLUE 13
  - MIXED GREENS, SLICED BEEF, DATES, RED ONION, GORGONZOLA, BALSAMIC DRESSING
- KALE SALAD 10
  - ROASTED GRAPE, BUTTERNUT SQUASH, KALE, CONFIT PISTACHIO, BLEU CHEESE VINAIGRETTE
- LOCAL SHOOT SALAD 12
  - PEA SHOOTS, BUCKWHEAT, RADISH SHOOTS, MINT, CRISPY LEEKS, GRILLED PEACH TEA VINAIGRETTE
  - FRESH FROM STONE CROP FARM

**BEVERAGES**

- DARK HOLLOW 2.50
  - COFFEE
  - ORGANIC GUATEMALAN BEANS ROASTED LOCALLY TO ENSURE THE FRESHEST TASTE

**THE PALISADES SPECIAL BLEND ICED TEA 5/HALF GALLON 7/GALLON**

**LOOSE LEAF TEA JARS**

- LOOSE LEAF TEAS AVAILABLE TO GO ASK YOUR HOSPITALITY SPECIALIST FOR A LIST

**ALL-NATURAL SOFT DRINKS**

- BOYLAN'S, BLACK CHERRY, CREME, ROOT BEER & GRAPE SOCA

**SPARKLING WATER**

- 3.50

**GINGER BEER FROM BERMUDA**

- 3.00

**FROZEN PIZZA**

- 9

**CHEESE**

- 11

**PAPASON**

- 12

**ENTRÉES**

- TROUT EN PAPILLOTE 21
  - CANDIED PAPAYA BUTTER, SEASONAL VEGETABLES
  - FRESH FROM BRACKEN'S TROUT HATCHERY
- RIBEYE 28
  - 12 OZ CUT OF HIGH CHOICE BEEF, CHOICE OF CHIPLETE BUTTER OR GORGONZOLA BUTTER
  - ADD MUSHROOMS & ONIONS 2.50
- LOBSTER ROLL 29
  - SWEET MESQUITE COLESLAW, HUSHPUPPIES
- VEGETABLE ENTRÉE 17
  - HOUSE MADE PASTA, PESTO, SEASONAL VEGETABLES
- FEATURED CHICKEN 17
  - FREE RANGE, AIRLINE-CUT BREAST, CAROLINA REAPER SAUCE
- PORK CHOP 22
  - PEACH LEMONADE BBQ SAUCE
- CHEF’S WHIM 22
  - BABY BACK RIBS, HULK RACK, HONEY MUSTARD & BLACK GARLIC BBQ SAUCE

**SIDE VEGETABLE**

- SUMMER MEDLEY

**TODAY’S SIDES**

- PULLED PORK WITH SWEET MESQUITE
- LOCAL STONE GROUND GITS
  - HONEY-CHIPOTLE

**LOCAL SHOOT SALAD 12**

- SWEET POTATOES
- SWEET MESQUITE COLESLAW
- SAUTÉED SQUASH, ZUCCHINI & ONION
- LOCAL STONE GROUND GITS
- DILL & DIJON MASHED

**THE PALISADES PIZZA**

- BASE
  - SEASONAL VEGETABLES, KALE PESTO
- SEASONAL PIZZAS
  - THREE CHEESE
  - MUSHROOMS, OLIVES & THREE CHEESES
  - LOCAL SAUSAGE, HAM, PEPPERONI, ROMANO, CHEDDAR & MOZZARELLA
  - THICK CRUST
- BLEU CHEESE, RANCH
  - BLEU CHEESE VINAIGRETTE, BALSAMIC, DRESSINGS: HONEY-LAVENDER, RED ONION & RADISH
  - MIXED GREENS, SHAVED CARROT
- HOUSE SALAD 8
  - SWEET GINGER, PEANUT BUTTER, STRAWBERRY BANANA, POMEGRANATE CHOCOLATE CHIP

**ENTRÉES (CHOOSE ONE)**

- WHOLE OBIS ONE 50
  - BLACK GARLIC ROASTED CHICKEN
- PULLED PORK 50
  - BLUEBERRY-BOURBON BBQ SAUCE

**SIDES (CHOOSE TWO)**

- LOOSE LEAF TEAS AVAILABLE TO GO
  - LOOSE LEAF TEA JARS
  - ALL-NATURAL SOFT DRINKS
  - ICED TEA

- THE PALISADES RESTAURANT - CURBSIDE, TOGO & DELIVERY

- INSTAGRAM: PALISADES_VA TWITTER: @VATHEPALISADES FACEBOOK: THE PALISADES RESTAURANT

- WWW.THEPALISADESRESTAURANT.COM (540) 626-2828

CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.