

# The Palisades Restaurant

## Summer Menu 2020



### Appetizers

<b>SPICY SHRIMP DIP</b> Creamy blend of shrimp, chilies & honey served with warm pita	9
<b>FOCACCIA</b> House made pimento cheese, roasted avocado jam	7
<b>DUCK BLT</b> Pumpnickel, duck bacon, avocado, local shoots, red cabbage, apricot mayo	9
<b>HUSHPUPPIES</b> Chili honey butter	7

### Salads

add chicken - 5, add beef - 7

<b>HOUSE SALAD</b> Mixed greens, shaved carrot, red onion, radish (balsamic, honey-lavender, bleu cheese vinaigrette, bleu cheese or ranch)	4.25
<b>CAESAR SALAD</b> Baby romaine, house croutons, shaved parmesan	4.50/7
<b>LOCAL SHOOT SALAD</b> <i>*Fresh from Stone Crop Farm*</i> Pea shoots, buckwheat, radish shoots, mint, crispy leeks, grilled peach tea vinaigrette	12
<b>BLACK &amp; BLUE</b> Mixed greens, sliced beef, dates, red onion, gorgonzola, balsamic	13
<b>KALE SALAD</b> Roasted grape, butternut squash, kale, confit pistachio, bleu cheese vinaigrette	10
<b>CUCUMBER TOMATO SALAD</b> Local black cherry tomato, cucumber, red onion, farmer's cheese, cucamelon, thai basil, lemon-mint vinaigrette	11

### Entrées

<b>TROUT EN PAPILLOTTE</b> <i>*Fresh from Brackens Trout Hatchery, Wytheville*</i> Candied papaya butter, seasonal vegetables	21
<b>RIBEYE</b> 12 ounce cut of high choice beef, choice of chipotle butter or gorgonzola butter <i>*add mushrooms &amp; onions for \$2.50*</i>	28
<b>OCEAN'S OFFERING</b> Chef's daily fresh seafood creation	Market Price
<b>VEGETABLE ENTRÉE</b> House made pasta, pesto, seasonal vegetables	17
<b>FEATURED CHICKEN</b> Free range, airline-cut breast, preparation changes daily	17
<b>PORK CHOP</b> Peach lemonade barbecue sauce	22
<b>LOBSTER ROLL</b> Half pound lobster meat, hoagie roll, hushpuppies, sweet mesquite coleslaw	29
<b>CHEF'S WHIM</b> Food innovation created today by The Palisades kitchen team	Market Price

# Stone Oven Pizza

(regular, honey wheat or gluten-free dough – an additional \$2.50 for gluten-free)

<b>THE PAPASON</b> Pepperoni & three cheese blend. It's my Dad's favorite!	14
<b>THE PALISADES</b> Grilled tenderloin with a mix of gorgonzola & mozzarella	16
<b>SUPREME</b> Local sausage, ham, pepperoni, green peppers, onions, mushrooms, olives & three cheeses	17
<b>THREE CHEESE</b> Romano, cheddar, & mozzarella Add meats and cheeses for \$2 each & veggies for \$1.50 each	12
<b>BARBECUE CHICKEN</b> House made barbecue sauce, roasted chicken, mozzarella, smoked gouda & red onion	16
<b>WHITE PIZZA</b> Mozzarella, parmesan, mushrooms, truffle oil, garlic oil base	15

## Seasonal Pizzas

<b>VEGGIE LOVER'S</b> Seasonal vegetables, kale pesto base	15
<b>PULLED PORK BARBECUE</b> Pulled pork, sweet mesquite coleslaw, bbq sauce	15
<b>FEATURED PIZZA</b>	Market Price



## Beverages

<b>DARK HOLLOW COFFEE</b> Organic Guatemalan beans roasted locally to ensure freshest taste	2.50
<b>THE PALISADES SPECIAL BLEND ICED TEA</b> Sweetened and unsweetened	2.50
<b>POT OF TEA</b> Loose leaf teas available. See your hospitality specialist for a list.	4.00
<b>SOFT DRINKS</b> Coca-Cola, Diet Coke, Fanta Orange, Mr. Pibb, Mello Yello, Sprite	2.00
<b>ALL-NATURAL SOFT DRINKS</b> Boylan's Black Cherry, Crème, Root Beer & Grape Soda	2.50
<b>GINGER BEER</b> from Bermuda	3.00
<b>SPARKLING WATER</b>	3.50
<b>ESPRESSO</b>	2.25
<b>CAPPUCCINO</b>	3.00
<b>LATTE</b> Iced or hot	3.75

Over 80% of our menu is **gluten-free**, please ask your hospitality specialist for more details  
If you have allergies or an intolerance to certain foods, please tell your hospitality specialist so we can ensure you have a safe experience.

- consuming raw or undercooked meats may increase your risk of food borne illness.

An 18% gratuity will be added for parties of seven (7) or more.