

# The Palisades Restaurant

## Winter Menu 2021



### Appetizers

<b>FOCACCIA</b> House made pimento cheese, bacon-bourbon jam	7
<b>SPICY SHRIMP DIP</b> Creamy blend of shrimp & chilis served with warm pita, carrots & celery	9
<b>DUCK TURNOVERS</b> Duck chorizo, collard greens, pepper jack, apple-cardamom sauce	9
<b>OYSTERS</b> Shallot mignonette, cornbread crumble, black garlic & lemon butter	7
<b>HUSHPUPPIES</b> Chili-honey butter	7
<b>WHITEGATE FARM CHEESE PLATE</b> Hellbender, feta, pepper jack, cheddar, smoked pumpkin honey, collard green sauerkraut, local heirloom tomato jam, sliced baguette	15

### Soups & Salads

add chicken - 5, add beef - 7

<b>TODAY'S SOUP</b> House made and always fresh!	5
<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>BLACK &amp; BLUE</b> Mixed greens, sliced beef, dates, red onion, gorgonzola, balsamic	13
<b>VILLAGE STREET SALAD</b> Creamed brussels sprouts, acorn squash, apple, crispy prosciutto, shaved parmesan, coriander-cumin vinaigrette	9

### Entrées

<b>TROUT</b> ( <i>Fresh from Brackens Trout Hatchery, Wytheville</i> ) Popcorn crusted, charred poblano jelly	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>TV DINNER</b> Our play on a classic! Served in a cool, retro tray ( <i>changes daily</i> )	Market Price
<b>VEGETABLE ENTRÉE</b> Locally sourced roasted mushroom napoleon, cauliflower, mustard greens, phyllo dough, mushroom sauce	17
<b>FEATURED CHICKEN</b> Free range, airline-cut breast, preparation changes daily	17
<b>PORK CHOP</b> Black mustard seed barbecue rub, collard green sauerkraut	22
<b>ELK SHORT RIBS</b> Balsamic glazed, brussels sprouts hash, pistachio cream	32
<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>PEAR &amp; HAVARTI</b> Pear, Havarti, parmesan, pecan, rosemary	15
<b>FIG &amp; PROSCIUTTO</b> Fig-butter base, havarti, prosciutto di parma	17
<b>LOADED POTATO</b> Garlic mashed potato base, cheddar cheese, bacon, fried onions, green onion infused sour cream	17
<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.

A 20% gratuity will be added for parties of seven (7) or more.