

The Palisades Restaurant

Spring Menu 2021



Appetizers

FOCACCIA House made pimento cheese, bacon-bourbon jam	7
SPICY SHRIMP DIP Creamy blend of shrimp & chilis served with warm pita, carrots & celery	9
HUSHPUPIES Chili-honey butter	7
SCALLOPS Seared scallops, lemon-herb waffle, chorizo, red pepper relish	15
SEAFOOD CAKES Jamaican jerk, crab, shrimp, scallops, smoked creamed corn	15
LOCAL CHEESE PLATE Cheddar, pimento, feta, parmesan	15
LOCAL CHARCUTERIE BOARD Preparation changes daily	25

Soups & Salads

add chicken - 5, add beef - 7

TODAY'S SOUP House made and always fresh!	5
HOUSE SALAD Mixed greens, shaved carrot, red onion, radish (balsamic, honey-lavender, bleu cheese vinaigrette, bleu cheese or ranch)	4.25
CAESAR SALAD Baby romaine, house croutons, shaved parmesan	4.50/7
BLACK & BLUE Mixed greens, sliced beef, dates, red onion, gorgonzola, balsamic	13
FEATURED SALAD Chef's choice	Market price
ASPARAGUS SALAD Shaved asparagus, smoked corn, sweet peas, feta, blackberry-mint vinaigrette	9

Entrées

TROUT <i>(Fresh from Brackens Trout Hatchery, Wytheville)</i> Lemon brûléed popcorn crust, blackberry compote	21
RIBEYE 12-ounce cut of high choice beef, choice of chipotle butter or gorgonzola butter <i>*add mushrooms & onions for \$2.50*</i>	28
OCEAN'S OFFERING Chef's daily fresh seafood creation	Market Price
VEGETABLE ENTRÉE Spring Ratatouille, herb quinoa, seasonal vegetables	17
FEATURED CHICKEN Free range, airline-cut breast, preparation changes daily	17
PORK CHOP Hand cut, bone-in, herb crust	22
FILET Locally sourced 6-ounce filet, cauliflower rice, asparagus, smoked romesco sauce* <i>*(sauce contains puréed almonds)</i>	32
CHEF'S WHIM 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)

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

Seasonal Pizzas

SWEET PEA PESTO	15
Split sweet peas, ham, shaved carrots, cheddar, mozzarella, sweet pea pesto base	
ANTIPASTA	15
Eggplant, artichoke, kalamata olives, roasted red pepper, feta, balsamic drizzle, garlic oil base	
STEAK CARNITAS	17
Pulled beef, smoked corn, black bean, onion, jalapeño, cheddar, mozzarella, lime infused sour cream base	
FEATURED PIZZA	Market Price



Beverages

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