

The Palisades Restaurant

Fall Menu 2021



Appetizers

FOCACCIA House made pimento cheese, bacon-poblano jam	7
SPICY SHRIMP DIP Creamy blend of shrimp & chilis served with warm pita, carrots & celery	9
HUSHPUPPIES Chili-honey butter	7
PEARS Bacon wrapped, cranberries, sweet potato filled, cilantro key lime, white wine reduction	9
LOCAL CHEESE PLATE Four local rotating cheeses	15
LOCAL CHARCUTERIE BOARD Preparation changes daily	25

Salads

add chicken - 5, add beef - 7

SOUP Always made fresh, changes daily	5
HOUSE SALAD Mixed greens, shaved carrot, red onion, radish (balsamic, honey-lavender, 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
KALE & ARUGULA Dried cherries & apricots, pistachios, gruyere, orange cranberry vinaigrette	10
ROASTED VEGETABLE SALAD Parsnips, butternut squash, radish mixed greens, pickled green beans, candied pecans, chèvre	10

Entrées

All of our dishes are scratch made, with love. Please allow for additional time as your meal is prepared, we promise it's worth the wait.

TROUT (Fresh from Brackens Trout Hatchery, Wytheville) Cinnamon sugar brûléed popcorn crust, pumpkin beurre blanc	22
RIBEYE 12-ounce cut of high choice beef, choice of chipotle butter or gorgonzola butter <i>*add mushrooms & onions for \$2.50*</i>	32
VENISON New Zealand frenched bone-in loin, marinated, pimento cheese focaccia crusted, sliced kiwi	28/45
VEGETABLE ENTRÉE Acorn squash roasted and stuffed with Israeli couscous, dried apricots, cherries, pecans	17
FEATURED CHICKEN Joyce Farm's all natural selection, preparation changes daily	19
PORK CHOP Hand cut, bone-in, pan fried, lightly dusted, sage, white pepper crust, fennel demi	24
QUAIL Pomegranate glaze, bed of candied serrano peppers	23
TV DINNER Our play on a classic! Served in a cool, retro tray (changes daily)	Market Price
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	15
Pepperoni & three cheese blend. It's my Dad's favorite!	
THE PALISADES	16
Grilled tenderloin with a mix of gorgonzola & mozzarella	
SUPREME	18
Local sausage, ham, pepperoni, green peppers, onions, mushrooms, olives & three cheeses	
THREE CHEESE	13
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	
ANTIPASTA	17
Eggplant, artichoke, kalamata olives, roasted red pepper, feta, balsamic drizzle, garlic oil base	

Seasonal Pizzas

FIG & PROSCUITTO	17
Fig Base, havarti, mozzarella, proscuitto	
PEAR & HAVARTI	15
This classic has rosemary oil, parmesan, havarti, roasted pecans, pears	
FEATURED PIZZA	Market Price



Beverages

DARK HOLLOW COFFEE	Organic Guatemalan beans roasted locally to ensure freshest taste	3.00
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	2.50
ALL-NATURAL SOFT DRINKS	Boylan's Black Cherry, Crème, Root Beer & Grape Soda	3.00
GINGER BEER	from Bermuda	3.00
"LIQUID DEATH" SPARKLING WATER	<i>(from the company Death to Plastic)</i>	3.50
PERRIER MINERAL WATER		2.50
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.