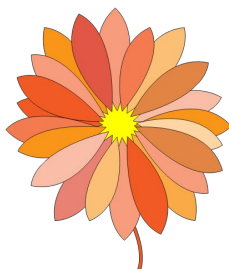


The Palisades Restaurant

Spring Menu 2022



Appetizers

SPICY SHRIMP DIP Creamy blend of shrimp, chilies & honey served with warm pita	11
FOCACCIA House made pimento cheese, charred leek & bacon jam	7
DEVEILED EGG TRIO local farm fresh eggs, creole, southern, pickled	9
HUSHPUPPIES Chili-honey butter	7
LOCAL CHEESE PLATE Four local cheese's, rotated regularly	18
LOCAL CHARCUTERIE BOARD Preparation rotated regularly	27

Soups & Salads

add chicken - 5, add beef - 7

TODAY'S SOUP House-made, always fresh, and changes regularly	5
HOUSE SALAD Mixed greens, shaved carrot, red onion, radish (balsamic, honey-lavender, bleu cheese vinaigrette, balsamic yogurt, bleu cheese or ranch)	4.25
CAESAR SALAD Baby romaine, house croutons, shaved parmesan	4.50/7
BLACK & BLUE Mixed greens, blackened sliced beef, dates, red onion, gorgonzola, balsamic	15
FLORAL SALAD Tuscan greens, local microgreens, edible flowers, sunflower seed, tomato, english cucumber, honey lavender dressing	13
ASIAN AHI SALAD Seared Ahi, napa cabbage, bok choy, daikon radish, carrot, snap peas, red pepper, sesame soy vinaigrette	16
BERRY QUINOA SALAD Fresh raspberry, blackberry, strawberry, blueberry, quinoa, spinach, local feta, balsamic vinaigrette	14

Entrées

TROUT Pickled slaw stuffed, green apple coulis	22
RIBEYE 12 ounce cut of USDA choice beef, grilled to your liking, choice of chipotle butter or gorgonzola butter (<i>add mushrooms & onions for \$2.50</i>)	38
OCEAN'S OFFERING Chefs choice of fresh seafood!	Market Price
VEGETABLE ENTRÉE Appalachian Primavera, penne pasta, onion, fire roasted corn, okra, snap peas, oyster mushrooms, heirloom tomato, ramp oil, leather briches	20
FEATURED CHICKEN Chicken on the half, cut in house, preparation changes daily	19
PORK CHOP Schnitzel, hand cut, bone in, duck fat confit potatoes, gurkensalat, spicy mustard & dill sauce	28
POUSSIN Fresh herb & sumac roasted, roast parsnips and local mushrooms, risotto	30
CHEF'S WHIM Food innovation created today by The Palisades kitchen team	Market Price

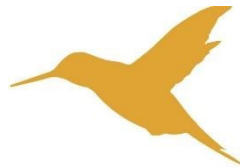
Stone Oven Pizza

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

THE PAPASON Pepperoni & three cheese blend. It's my Dad's favorite!	17
THE PALISADES Grilled tenderloin with a mix of gorgonzola & mozzarella	19
SUPREME House made sausage, house made ham, pepperoni, green peppers, onions, mushrooms, olives & three cheeses	19
THREE CHEESE Romano, cheddar, & mozzarella <i>Add meats and cheeses for \$2 each & veggies for \$1.50 each</i>	16
BARBECUE CHICKEN House made barbecue sauce, roasted chicken, mozzarella, smoked gouda & red onion	17
WHITE PIZZA Mozzarella, parmesan, mushrooms & truffle oil	15

Seasonal Pizzas

SPICY MARGARITA Chicken, mozzarella, cheddar, strawberries, jalapenos, cilantro	17
BULGOGI PORK Korean BBQ base, house made bulgogi pork, mozzarella, parmesan, red onion, sesame & sriracha drizzles	19
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, 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
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.

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