



Stillwaters



New Appalachian Cuisine

A New Appalachian™ Menu

Presented by Executive Chef Dale L. Hawkins

We've scoured the globe for unique culinary experiences and when we brought them home to you, we infused our own interpretation and local ingredients.

Flavors of the Day

Five Onion Soup au Gratin \$6

Caramelized sweet onions and nutty Gruyere cheese make this French classic the perfect comfort food.

Soup of the Moment \$6

There is nothing quite like a seductive bowl of soup. Our culinary team thoughtfully embraces a new creation frequently.

Small Plates

Hot Pepper Jelly Wings \$8

We fry up a batch of wings and bathe them in hot pepper jelly, the way our good friend Chef Harv taught us!

Buttermilk Fried Tenders \$9

Our secret to a super-crispy crust is soaking the chicken tenderloins in buttermilk before dragging them through seasoned flour.

Cheese Sticks \$8

We fry ours in 100% canola oil with zero trans-fats and serve it with a robust tomato sauce.

The Salad Plate

Cobb Salad \$11

Created by Robert Cobb at Hollywood's Brown Derby Restaurant in 1936, this salad of boiled eggs, bacon, blue cheese, tomatoes, and chicken is layered with salad greens and awesome vinaigrette.

Caesar Salad \$11

This is a lovely light version of the classic. We tuck a crostini smeared with Roquefort butter under a crisp leaf of romaine for a surprise & top it off with grilled chicken or salmon.

Pecan Chicken Salad \$10

We've poached our chicken breasts to keep them tender and moist for this salad. Grapes and dill add fresh spring tastes, pecans add the crunch, and we serve it on a bed of watercress.

Wilted Spinach Salad \$10

We love the tender leaves of baby spring spinach. Boiled eggs, mushrooms, and red onions add contrasting flavors and create perfection when complemented with our hot bacon dressing.

The Lunch Bunch

Stillwaters Lunch Buffet \$15

A substantial variety of sensational salads, irresistible sandwiches, robust soups and comforting side dishes and entrees with a winning array of traditional and innovative fruit desserts, puddings, pies, cakes and cookies for a perfect finish.

Between the Bread

Grilled Cheese Panini

with Roasted Garlic and Havarti \$8

This sandwich is so good it makes our eyes roll back in our head. The Havarti is tart and creamy and the garlic takes on an unbelievably delicious nutty flavor.

Grilled Peanut Butter & Banana \$8

We can't think of anything more satisfying than a peanut butter sandwich, especially one with sliced banana thrown in for good measure!

Crab Cake Sandwich \$12

Similar to Maryland crab cakes, this combination is light and delicate, made with lump and back fin crab that are perfumed by fresh thyme leaves.

Stillwaters Signature Burger \$10

Everyone from one to one hundred knows just how they like their hamburgers. We grill ours to your liking, serve it on a Brioche roll and top it off with what-ever you tell us to put on it.

Chicken Club \$10

We think of sandwich-making as building rather than cooking. As with building, we like to start with a strong foundation: really good bread, and then pile on the materials.

Bacon, Lettuce, and Tomato \$10

This New Appalachian™ classic is crafted with vine ripe tomatoes and Smithfield bacon slathered with roasted garlic mayo.

What's Fresh?

Stonewall Resort supports our local farmers – those whose products are grown ethically and responsibly with the environment and especially your health in mind.

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