

New Appalachian Cuisine 

A New Appalachian™ Menu

Presented by Executive Chef Paco Aceves

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.

Rise and Shine

Breakfast Parfait \$8

Our house granola is deliciously layered with seasonal berries & yogurt.

Seasonal Fruits and Berries \$7

Ease into your day. Cool and refreshing, this treat is nestled with a fresh blueberry muffin.

Organic Old-Fashioned Oats \$6

Cozy up to a bowl of thick rolled oats filled with West Virginia's finest trimmings...maple syrup, brown sugar, or sun dried cranberries.

Exceptional Eggs

Free Range West Virginia Eggs \$9

We like them softly scrambled, but some folks prefer over-easy or poached...you tell us! We'll serve two of them with cottage potatoes and your favorite toast.

New Appalachian™ Omelet \$11

Nothing more than eggs, butter, your choice of fresh fillings, and a little body English in the folding process.

Pancakes, Waffles and Fabulous French Toast

Buttermilk Pancakes \$9

Scrumptious with nothing more than maple syrup from Richter's Maple House in Pickens, West Virginia. Perhaps jazz them up with blueberries, chocolate chips, or pecans.

Bread Pudding French Toast \$10

In the spirit of making every calorie and fat gram count, we have taken ordinary french toast and turned it into cinnamon scented bread pudding then griddled it. Hope you enjoy this New Appalachian™ favorite.

Malted Belgian Waffle \$11

We serve ours with optional fresh strawberries, pecans, whipped cream, or Richter's pure 100% maple syrup.

The Breakfast Nook

Stillwaters Breakfast Buffet \$12

Soul satisfying fruits and cereals, simple, free range chicken eggs to elegant omelets, pancakes, waffles, hearty savory sides, fresh pastries, muffins and sweet breads. Offerings change seasonally.

Sensational Sides and Uncommon Accompaniments

Biscuits and Sausage Gravy \$8

A hearty power breakfast, this stick-to-your-ribs wake-up call is served with buttermilk biscuits and a locally procured breakfast sausage.

Stone Ground Grits from Spring Creek Farm \$6

These homey, cozy and thoroughly delicious grits are a much beloved staple of southern cooking. This Bloody Butcher Heirloom corn was grown on the Meadows' Family Farm near Summersville, West Virginia.

Bacon, Ham or Country Roads Sausage \$3

All of these "sides" are great with eggs, but the breakfast sausage is our favorite.

Breads \$3

Made from fresh ingredients, our breads are made especially for Stonewall Resort.

Pastries \$6

A basket of scones and muffins adorned with delicious seasonal surprises...a glorious start to the day.

What's Fresh?

Stonewall Resort supports our local farmers by including their products in the menus designed by Executive Chef Paco Aceves and Chef Emeritus Dale Hawkins.