

## Stillwaters

### 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.

### Small Plates

#### Buttermilk Fried Tenders \$9

Chicken tenderloins battered with seasoned flour.

#### Mozzarella Sticks \$8

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

#### Hot Wings \$9

Served with cooling Bleu Cheese.

### Flavors of the Day

#### Minestrone \$6

This thick vegetable soup is hearty and topped liberally with grated Parmesan Cheese.

Cup \$4

#### Soup of the Moment \$6

Our culinary team thoughtfully embraces a new creation frequently.

Cup \$4

#### Half Pita and Cup of Soup \$8

A half pita filled with avocado, sliced cucumber and fresh tomatoes served with a cup of soup.

### The Salad Plate

#### Cashew and Cranberry Chicken \$12

Tender chicken breasts and dried cranberries harmonize with zesty mayonnaise while nestled atop a fresh melon coupe.

*Sycamore Lane, Chardonnay \$6*

#### Classic Caesar Salad \$11

This is a lovely light version of the classic. The fresh lemon is really what makes it.

*Maso Canal, Pinot Grigio \$9*

#### Spinach Salad \$10

Baby Spinach greens with fresh strawberries, hearts of palm, Parmesan Cheese and balsamic vinaigrette.

*Castle Rock, Sauvignon Blanc \$7*

#### Caprese Salad \$9

Vine-ripened tomatoes and mozzarella seasoned ever so lightly with salt and cracked black pepper, topped off with EVOO and balsamic vinegar.

*Calera, Chardonnay \$10*

#### Cypress Salad \$16

Crisp Romaine lettuce and lemon basil combined with poached shrimp and cubed watermelon, balsamic and EVOO.

*Dr. L. Riesling \$8*

### The Lunch Bunch

#### Stillwaters Lunch Buffet \$16

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

### Between the Bread

#### Stillwaters Signature Burger \$10

Angus beef grilled to your liking, served on brioche and topped off with your choice of cheese.

#### Reuben \$10

Corned beef, Sauerkraut and house made remouladè served on grilled rye bread.

#### Chicken Club \$10

Marinated breast of chicken, crispy bacon on brioche.

#### Fried Green Tomato Panini \$9

Straight from the garden tomatoes, lightly fried for the crispness and served with Mrs. Molly's Appalachian Salsa.

#### Greek Pita \$9

Our version is served with shredded lettuce, Greek chicken, tomatoes, cucumbers, feta cheese and red wine vinaigrette.

#### WV Cuban Press \$9

Sliced Serrano, Mojo pork and grilled onions. Add in the Swiss and mustard and put it between two thick slices of country sourdough.

#### Classic BLT \$8

Tender red tomatoes from the hill of the Alleghenies crispy Pennsylvania bacon and don't forget the mayo. The ultimate classic!

### 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.