



From the Grill

Steak Burger

Experience the flavor of local Farm Raised Ground Beef.
We prefer not to use cheese, but this is your choice.

\$11.95

Campfire Burger

Smoked Gouda with Fried Onions and Barbeque Sauce.

\$11.95

Gold & Bleu Burger

The combination of Cheddar and Crumbled Bleu Cheeses
topped with House Made Chili.

\$12.95

Farmhouse Burger

Thick sliced Bacon topped with a Country Fried Egg and
Cheddar Cheese

\$11.95

Wild Mushroom

Stacked Mushrooms with Sweet Pepper Relish.

\$11.95

*Warning: Consuming raw or undercooked meat, poultry, seafood, or egg
increases the risk of foodborne illness. -WV Dept of Health*



Moonshine

\$6

From local distillers in West Virginia and Kentucky,

Beer on Tap

YUENGLING

In 1829 David G. Yuengling established the Eagle Brewery in Pottsville, PA. This family owned business survived the prohibition emerging into America's oldest brewery. This iconic American lager is famous for its rich amber color and medium-bodied flavor. Brewed with roasted caramel malt for a subtle sweetness and a combination of cluster and cascade hops.

16oz. \$4.50

BUDWEISER

In 1876, Adolphus Busch perfected the recipe of five ingredients.

Barley malt, rice, hops, yeast and water.

True to the saying: If it aint broke don't fix it.

This classic is 134 years strong.

16oz. \$4.50

BUD LIGHT

Introduced in 1982 as one of the first light beers in the world.

Bud Light is the best selling beer in the United States and number one selling beer in the world

16oz. \$4.50

Domestic

Budweiser Bud Light
Coors Light Bud Light Lime
Miller Lite Michelob Ultra
Sam Adams Yuengling
Yuengling Light

Import

New Castle Amstel Light
Heineken Guinness
Blue Moon Corona
Corona Light



Little Bites

Mac & Cheese Bites

Battered and fried for a delightful crunch,
served with Ranch Dressing

\$7.95

Pretzel Sticks

Hot Bread Pretzels topped with Salt,
served with a Honey Mustard Cheese Sauce.

\$6.95

Goat Cheese Crostini

The combination of Black Fig and Goat Cheese together on
Crostini all comes together when molasses is added.

\$8.95

FRIPS & Dip

Not Chips, Not Fries

Great with Gourmet Onion Dip

\$5.95

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Little Bites

Deviled Eggs

Served with house made pickled vegetables.

\$3.95

Chicken Pot Pie Dumplings

Fried to a golden brown served with a spoonful of Mashed Potatoes and Gravy.

\$9.95

Buttermilk Tenders

Chicken Tenderloins battered with seasoned flour.

\$8.95

Hot Wings

Tossed in a Buffalo, Barbeque, or Sweet Chili Sauce.

\$9.95

Hummus Platter

Roasted Red Pepper

Artichoke with Spinach

Both Served with Pita Chips

accompanied by Local Garden Fresh Vegetables.

\$9.95

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Pizza

Traditional

Pepperoni & Our Four Cheese Blend

Carnivore

Capicola Ham, Sausage, Pepperoni,
Bacon & Salami

Herbivore

Mushrooms, Peppers, Onions, Olives,
Banana Peppers, Tomatoes,
Parmesan & Mozzarella

Texan

A unique twist on Pizza, layered with House Made Chili,
Onions, Cheddar Cheese, and Jalapenos.

Barbeque

Barbeque Sauce layered with Pulled Pork, Cheddar Cheese, and
Scallions.

8 inch - \$9.95

12 inch - \$13.95

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Soup & Salad

Spiker Chili

Local Beef with that perfect hint of heat,
served with Cornbread.

\$6.95

Fire Roasted Tomato Bisque

Lightly smoked Beefsteak Tomatoes blended with Onions and
Chipotle Peppers pureed to that perfect consistency.

\$6.50

Add on the ultimate Grilled Cheese Sandwich

\$3.95

Between the Bread

All Sandwiches are served with French Fries

Meatloaf Sandwich

Thick warm Meatloaf on Sandwich Bread
with Mushroom Gravy.

\$8.95

Country Road BLT

Classic BLT topped with a Cast Iron Fried Egg.

\$7.95

Crab Cake Sandwich

Your traditional Crab Cake Sandwich smothered
in House Made Remoulade

\$12.95

Mountain Berry Barbeque Pork

Cooked Low and slow pulled Pork to keep moist and tender then
finished with a Blackberry BBQ sauce and topped with our
house made coleslaw.

\$10.95

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White Wines by the Glass

Sycamore Lane, White Zinfandel, California	\$6	\$22
Sycamore Lane, Chardonnay, California	\$6	\$22
William Hill Estate, Chardonnay, California	\$10	\$42
Sycamore Lane, Pinot Grigio, California	\$6	\$22
Canyon Road, Sauvignon Blanc, California	\$6	\$22
Dr. L Riesling, Mosel-Saar-Ruwer, Germany	\$8	\$30

Red Wines by the Glass

MacMurray, Pinot Noir, California	\$8	\$30
Canyon Road, Merlot, California	\$6	\$27
Alamos, Malbec, Argentina	\$8	\$33
Peachy Canyon, Red Zinfandel, California	\$9	\$36
McWilliams, Hanwood Estates, Shiraz, South East Australia	\$9	\$36
Sycamore Lane, Cabernet Sauvignon, California	\$6	\$22
Louis M. Martini, Cabernet Sauvignon, Sonoma County, California	\$10	\$38



Delicate Desserts

Crème Brulée with Milk Chocolate
Vanilla Crème Brule with a delicate layer of Milk Chocolate on
the bottom for that perfect balance.

\$6.95

Caramel Apple Cheesecake

House Made Cheesecake with Fresh Apples
and delicate Caramel Sauce.

\$6.95

Chocolate Lava Cake

This Gluten Free dessert is a crowd favorite.
Made from the very finest chocolate, this rich chocolate cake
oozes with a warm, molten chocolate center for true chocolate
ecstasy!

\$8.95

Blackberry Cobbler

Warm House Made Cobbler prepared in cast iron,
topped with vanilla Bean Ice Cream.

\$6.95

Cornbread Cake

Our Signature dessert made with Fresh Pears, Black Walnuts
and Pumpkin Spiced Toffee
served with a large scoop of vanilla Bean Ice Cream.

\$7.95