



Balsam Mountain Inn

Southern Cuisine with Flair, where Fresh is Best.

Your meal is prepared with the freshest ingredients using local supplies when available.



Innkeepers Kim & Sharon Thank You

HOMEMADE SOUPS

CAULIFLOWER VELOUTÉ WITH SEARED SCALLOPS - GOLD MEDAL AWARD WINNING

Delicately flavored cream soup cup 4.95 bowl 6.95

SOUP DE JOUR

Chef's fresh daily creation Cup 4.95 Bowl 6.95

APPETIZERS

BAKED BRIE

Honey, toasted almonds and apple slices served with crackers 7.95

BLACKENED SHRIMP COCKTAIL

Slightly spicy and served with a tomato horseradish relish 9.95

SMOKED TROUT BLINI STACK

Sweet corn and cilantro blini layered with smoked trout, gorgonzola cheese and pickled ginger finished with a balsamic reduction. 9.95

CHEESE SAMPLER TRAY

Chef's selection of four samples together with crackers, grapes and caper berries. Grand Cru Gruyere, Vintage Van Gogh, Buttermilk Bleu Affinee, MezzaLuna Fontina, or Red Spruce 4 Year Cheddar 12.50

FRIED GREEN TOMATOES

Lightly breaded and deep fried with pimento cheese sauce and country ham 8.25

DINNER SALADS

BALSAM INN HOUSE DINNER SALAD

*Spring greens, diced tomato, feta cheese, grated carrot and croutons 8.95
Add Chicken 4.50 Add Shrimp 6.50*

SPINACH SALAD WITH BLACKENED SCALLOPS AND HOT BACON DRESSING

Fresh baby spinach with red onion, eggs, tomatoes, blackened scallops and our hot bacon dressing 16.95

MEDITERRANEAN SALAD

*Spring mixed greens, crumbled goat cheese, pitted kalamata olives, sweet red onion, pepperoncini peppers, cucumber and sun dried tomatoes, drizzled with a balsamic vinaigrette 12.95
Add Chicken 4.50 Add Shrimp 6.50*

WATER ON REQUEST - MINERAL AND SPARKLING MINERAL WATERS 3.00 - TEA, COFFEE, SODA 2.00 PEACH AND GREEN TEA 2.50
WE USE PEANUTS, GLUTEN AND OTHER COMMON FOOD ALLERGENS AND CANNOT GUARANTEE THAT ANYTHING WILL BE COMPLETELY FREE OF THESE

PLEASE ALERT YOUR SERVER OF ANY SPECIAL NEEDS

A GRATUITY OF 18% (20% FOR SPLIT CHECKS) WILL BE ADDED TO PARTIES OF 6 OR MORE PERSONS.

Dinner V0038



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ENTREES

SEARED TROUT FILET - GOLD MEDAL AWARD WINNING

Local trout lightly dusted with flour and sautéed, served with pecan bourbon butter; julienne vegetables and harvest grain rice 23.95

ORANGE SAFFRON RED SNAPPER AND SHRIMP STEW

Succulent red snapper and shrimp with spinach, red bliss potatoes, haricot verts and basil oil 21.95

LOW COUNTRY SHRIMP AND GRITS - GOLD MEDAL AWARD WINNING

Tasso cream and sautéed spinach with jumbo shrimp over fried tomato grit cakes 24.95

RACK OF LAMB WITH BALSAMIC FIGS

Almond cinnamon crusted New Zealand free range lamb with soft polenta, balsamic figs, grilled asparagus and hand cut onion rings 27.95

FILET WITH GOAT CHEESE MASH

A choice 8 oz centre cut filet served with a goat cheese mash, grilled asparagus and wild mushroom demi glace 31.95

NOTE: Well done orders will be butterflied and cooked

PARMESAN CRUSTED CHICKEN WITH MISO BEURRE BLANC

Tender free range chicken breast with a parmesan crust served over ginger sweet mash with grilled asparagus and a miso beurre blanc 18.95

GRILLED PORTOBELLO MUSHROOM - AWARD WINNING

Char grilled and filled with wild mushroom risotto finished with red pepper coulis and grilled asparagus 17.95

GRILLED VENISON LOIN WITH A BLUEBERRY AND PORT WINE COMPOTE

Flown in from Broken Arrow Ranch in Texas, this tender cut of meat is pan seared and served with hoppin' john, sautéed spinach and indian fry bread 26.95

PORK CHOPS WITH BARBERS ORCHARD APPLE BUTTER

A 10oz pork chop grilled to perfection and served with barbers orchard apple butter, sweet mashed potato and sauteed spinach 23.95

CHAR CRUSTED RIBEYE

A 12oz angus centre cut ribeye crusted with hickory and molasses sealing in all the juices served with garlic smashed potatoes, sauteed micro greens and candied garlic 25.95

ADD A BALSAM INN SIDE SALAD FOR 3.95

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