

Balsam Mountain Inn

Southern Cuisine with FLAIR

We at the Balsam have the opinion that fresh is better. We prepare every dish to order with the finest ingredients available, such as Certified Angus Beef, to provide you with a quality dish.



Thank You, Kim & Sharon - Innkeepers

APPETIZERS

BAKED BRIE

WITH HONEY AND TOASTED ALMONDS, SERVED WITH ASSORTED CRACKERS 7.25

TROUT DIP

DELICATELY SEASONED, SERVED WITH MINI TOAST 8.25

BLACKENED SHRIMP COCKTAIL

WITH A TOMATO HORSERADISH RELISH 8.95

FRIED CRAWFISH CAKES

WITH A CAJUN HONEY MUSTARD SAUCE 9.95

HUMMUS PLATE

HUMMUS, BLACK BEAN HUMMUS, OLIVE TAPENADE AND BABA GHANOUSH 7.95

CHEESE SAMPLER TRAY

WITH GRAPES, CROSTINI, COCKTAIL ONIONS AND WILD CAPER BERRIES 6.50

FRIED GREEN TOMATOES

WITH PIMENTO CHEESE SAUCE AND COUNTRY HAM 7.25

DINNER SALADS

HOUSE DINNER SALAD

SPRING MIXED GREENS, SWEET RED ONION, CHERRY TOMATOES, SHREDDED ASIAGO CHEESE, AND CUCUMBER, SERVED WITH YOUR CHOICE OF HOME MADE DRESSING. 7.95

ADD CHICKEN 4.00 ADD SHRIMP 6.00

BLACK AND BLEU SALAD

MEDALLIONS OF BEEF TENDERLOIN AND HOME MADE CRUMBLLED BLEU CHEESE DRESSING UPON A BED OF RADICCHIO, ENDIVE, ROMAINE, AND ICEBERG GREENS, WITH SWEET RED ONION, CUCUMBER, AND CHERRY TOMATOES. 14.95

MEDITERRANEAN SALAD

SPRING MIXED GREENS, CRUMBLLED GOAT CHEESE, PITTED KALAMATA OLIVES, SWEET RED ONION, PEPPERONCINI PEPPERS, ARTICHOKE HEARTS, CUCUMBER AND SUN DRIED TOMATOES, DRIZZLED WITH A HOME MADE BALSAMIC VINAIGRETTE. 10.95

ADD CHICKEN 4.00 ADD SHRIMP 6.00

CAESAR SALAD

ROMAINE HEARTS SERVED WITH A CREAMY CAESAR DRESSING, SPRINKLED WITH SHREDDED ASIAGO CHEESE, FRESH GROUND PEPPER AND CROUTONS. 8.95

ADD CHICKEN 4.00 ADD SHRIMP 6.00

COUNTRY COBB SALAD

AVOCADO, BLUE CHEESE, EGGS, APPLES, CHICKEN, TOMATOES, CORN, BACON AND CHEDDAR CHEESE ON A BED OF FRESH SPRING MIXED GREENS SERVED WITH YOUR CHOICE OF DRESSING. 11.95

HOME MADE SALAD DRESSINGS: HONEY DIJON, GREEK DRESSING, BLEU CHEESE, BALSAMIC VINAIGRETTE, AND BUTTERMILK RANCH

PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES YOU MAY HAVE,
AND THEY WILL GLADLY INFORM YOU OF WHICH DISHES MAY AFFECT YOUR ALLERGIES.

A GRATUITY OF 18% (20% FOR SPLIT CHECKS) WILL BE ADDED TO PARTIES OF 7 OR MORE PERSONS.

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ENTREES

ADD A SIDE SALAD OF SPRING MIXED GREENS FOR 3.50.

SEARED SUNBURST TROUT FILET WITH PECAN BOURBON BUTTER

JULIENNE VEGETABLES AND SEVEN SPRINGS RICE 21.95

BLACKENED GROUPEL WITH KEY LIME BUTTER

QUINOA AND RATATOUILLE 26.95

FRIED PECAN ENCRUSTED CATFISH

MACARONI & CHEESE, SLAW, HUSHPUPIES AND TARTER SAUCE 21.95

GOLD MEDAL AWARD WINNING LOW COUNTRY SHRIMP AND GRITS

WITH TASSO CREAM AND SAUTÉED SPINACH 21.95

RACK OF LAMB WITH MINT DEMI-GLACE

MASHED SWEET POTATOES AND FRIED ONIONS 28.95

GRILLED CHILI RUBBED ORGANIC CHICKEN BREAST

FRIED SQUASH, POTATO CAKES AND HOMINY STEW 22.95

VEGETABLE PASTA WITH APPLE CIDER CREAM

JULIENNE VEGETABLES 18.95

SUN-DRIED TOMATO & SPLIT PEA RISOTTO

JULIENNE VEGETABLES AND BALSAMIC REDUCTION 18.95

MOUNTAIN FILET WITH GOAT CHEESE DEMI-GLACE

8 OZ ANGUS FILET, BACON WRAPPED, SMASHED POTATOES, SWEET POTATOES AND GRILLED ASPARAGUS 25.95

HONEY GLAZED WILD BOAR SPARE RIBS

CORN PUDDING, SUCCOTASH AND FRIED APPLES 24.95

GRILLED VENISON SAUSAGE WITH PEPPERS, ONIONS & MUSHROOMS

HOPPIN' JOHNS, SAUTÉED SPINACH & INDIAN FRY BREAD 23.95

COFFEE RUBBED RIBEYE WITH BLUE CHEESE BUTTER

HOMEFRIES AND SAUTÉED MICRO GREENS 23.95

TOURNEDOS OF BEEF WITH REDEYE GRAVY

ROASTED ROOT VEGETABLES AND MUSHROOM RAGOUT 23.95

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