

“Tappalachian” Beginnings

DEVILS ON HORSEBACK

APPLEWOOD SMOKED BACON-WRAPPED DATES,
BROWN SUGAR, RED PEPPER FLAKES,
HOUSE-MADE APPLE BUTTER

\$6

STUDY OF EGGS

OLD FASHIONED – PANKO CRUSTED AND DEEP FRIED,
BACON, CHIVES
BANANA PEPPERED – PICKLED IN BANANA PEPPER BRINE,
TOPPED WITH BACON AND BANANA PEPPER
CLASSIC- DIJON MUSTARD AND SMOKED PAPRIKA

\$7

SHRIMP AU GRATIN

WILD CAUGHT GULF SHRIMP, THREE CHEESE FONDUE,
GRILLED BAGUETTE, FRESH HERBS

\$8

COUNTRY FRIED GREEN TOMATOES

CORNMEAL CRUSTED, AGED CHEDDAR,
HOUSE-MADE RANCH, BAY DUST

\$7

GRILLED CHEDDAR CHEESE BITES

BACON JAM, CARAMELIZED SHALLOTS
AND CREAMY TOMATO BISQUE

\$7

PORK BELLY

GRILLED PORK BELLY, SWEET AND SPICY BBQ,
CARROT PUREE, CARAMELIZED ONION, ARUGULA SALAD

\$8

TAPPALACHIAN SAMPLER

FRIED GREEN TOMATOES, DEVILS ON HORSEBACK, OLD FASHIONED EGGS, TATER TOTS, PORK BELLY

\$18

Hearth-Fired Flatbreads

THE CHICKEN

GRILLED CHICKEN, BANANA PEPPERS,
CHEDDAR CHEESE,
FRESH MOZZARELLA, ROSEMARY
CREAM SAUCE, HERBS

\$12

THE VEGGIE

ROASTED TOMATOES, KALAMATA OLIVES,
RED PEPPERS, ONION, PORTOBELLO
MUSHROOMS, FRESH MOZZARELLA
CHEESE, BASIL PESTO

\$13

THE PORKER

SLOW COOKED MARINARA, HOUSE-MADE
PORK SAUSAGE, CRISPY PANCETTA,
BACON BITS, PROVOLONE CHEESE

\$13

Soups & Salads

FRENCH ONION SOUP

YELLOW AND RED ONION, SHALLOTS,
SEASONED CROUTONS, PROVOLONE
CHEESE, HERBS

\$7

SOUP DU JOUR

MARKET

CAESAR SALAD

HOUSE-MADE CAESAR DRESSING,
SEASONED CROUTONS, ROMAINE,
PARMESAN CHEESE

\$5

SIMPLE GREENS

FIELD GREENS, GOAT CHEESE, CRANBER-
RIES, CANDIED PECANS, CROSTINI, HOUSE
VINAIGRETTE

\$6

B.L.T.

ROMAINE, RED ONION, CANDIED BACON
CHOPPED TOMATO, EGG, CRUMBLED AND
STELLA BLUE CHEESE DRESSING

\$6

PRIME CHOPPED

ROMAINE, FIELD GREENS, RED PEPPER,
KALAMATA OLIVES, CUCUMBER, TOMATO,
AGED CHEDDAR, RANCH

\$6

Main Event

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| PRIME RIB 16 OZ HAND-CUT, HOUSE-MADE HORSERADISH SPAETZLE, GREEN BEANS, CREAMY ROSEMARY AU JUS, CRISPY SCALLIONS | \$33 |
| NY STRIP STEAK 16 OZ HAND-CUT, BLUE CHEESE SCALLOPED POTATOES, PORTOBELLO MUSHROOMS, GRILLED ASPARAGUS, SESAME STEAK SAUCE | \$36 |
| FILET MIGNON 8 OZ HAND-CUT, RED SKINNED WHIPPED POTATOES, BRAISED KALE, CARAMELIZED ONIONS, MERLOT REDUCTION | \$39 |
| PORK MEDALLIONS BACON WRAPPED, SWEET CORN BREAD, PANCETTA CREAM CORN, JALAPENO APPLE SLAW, CRANBERRY JAM | \$28 |
| PRIME MEATLOAF DAILY HOUSE GROUND NY STRIP, RIBEYE, FILET MIGNON, WHIPPED RED SKIN POTATOES, CRISPY BRUSSELS, CHILI ONION RINGS, HOUSE BBQ | \$17 |
| PECAN AND HONEY FRIED CHICKEN VEGETABLE HASH, ROASTED CARROTS, HONEY AND APPLE BUTTER | \$17 |
| CAST IRON SCALLOPS SPICY CARROT PUREE, PICKLED RADISH, CRANBERRY GASTRIQUE, LOCAL MICROS | \$29 |
| FRESH CATCH | MARKET |
| BLACKENED SHRIMP ALFREDO JUMBO WILD CAUGHT GULF SHRIMP, ROMA TOMATOES, PORTOBELLO MUSHROOMS, ASPARAGUS, PARMESAN, HERBS, GARLIC | \$28 |
| PRIME BURGER DAILY HOUSE-GROUND NY STRIP, FILET MIGNON, RIBEYE, PROVOLONE CHEESE, BACON STRIPS, ARUGULA, SLICED TOMATO, PRIME BURGER SAUCE, SEASONED FRIES | \$14 |
| HARVEST BOWL ROASTED SPAGHETTI SQUASH, PORTOBELLO MUSHROOMS, ROASTED TOMATO, ASPARAGUS SPEARS, BASIL PESTO, PARMESAN CHEESE | \$16 |

Sides

BRAISED KALE

BACON, ONION
BEEF JUS
\$5

HEARTH-FIRED MAC & CHEESE

CHEDDAR CREAM
SAUCE, PANCETTA
\$6

TATER TOTS

JALAPENO, AGED CHEDDAR
SMOKED CHILI
AIOLI
\$5

PRIME BRUSSELS

BACON, PEPPADEWS
PEPPERS, CHEVRE,
WHITE WINE
\$6

**PLEASE NOTE THAT OUR MENU CONTAINS ITEMS THAT ARE COOKED TO ORDER AND THAT CONTAIN NUTS, EGGS, AND OTHER ALLERGENS. CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE ALERT YOUR SERVER OR A MANAGER IF YOU SUFFER FROM ANY FOOD ALLERGY. PARTIES OF 7 OR MORE WILL BE CHARGED AN 18% GRATUITY.