



**Executive Chef: Justin Johnson**

**Chef de Cuisine: Gina Vullo**

[www.thewaterfallclub.com](http://www.thewaterfallclub.com)

## APPETIZERS

### Avocado Toast

Charred corn, cotija cheese, Sourdough toast, 10

### Charred Pulpo

Braised and grilled octopus, butter bean puree, pickled onions, house BBQ sauce, 13

### Salt & Pepper Shrimp

GA coast shrimp, flash fried, roasted tomato tarter sauce, 15

### Charcuterie Board

Sweet Grass Dairy cheeses and Spotted Trotter cured meats, Blue Ridge Honey Co Honeycomb and house pickles, 16

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## SALADS

*House or Classic Caesar is included with the purchase of an entrée*

*Add grilled or fried chicken, 8*

*Fried or grilled shrimp, 10*

### House

Baby tomatoes, cucumbers, pickled onions, pimento cheese croutons, house buttermilk dressing, 10

### Classic Caesar

Baby gem lettuce, Parmesan tuile, torn croutons, house Caesar dressing, 10

## A LA CARTE SIDES

*All sides, 6*

**Smoked butter potato puree**

**Baked potato, loaded, add 2**

**Baked sweet potato, loaded, add 2**

**House cut fries**

**Sweet potato fries**

**Timpson Creek Farms vegetable medley**

**Grilled organic asparagus, cured egg yolk**

**Garlic & Parmesan butter mushrooms**

Chef Justin and Gina are proud to utilize local vendors and farms. Enjoy the Prime quality hand cut steaks from Revere MeatCo and fresh vegetables from Timpson Creek Farms.

## MEMBER FAVORITES

*Includes House Salad or Classic Caesar.*

### Lodge Burger

8oz ground short rib tenderloin, seared foie gras red pepper mayo, candied bacon, lettuce, tomato onion, pimento cheese, fresh Brioche, choice of side, 18

### House Pasta

Roasted corn and ricotta ravioli, summer squash citrus butter, 19

*Add grilled or fried chicken, 7*

*Add fried or grilled shrimp, 10*

### Fried Chicken

Smoked butter potato puree, Timpson Creek Farm vegetables, black pepper gravy, 20

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## THE MAIN ENTRÉE

*Includes House Salad or Classic Caesar. Your choice of Red wine sauce or Horseradish crème to compliment steaks & chops.*

### King Salmon

Sous vide, tomato butter, 23

### Pork Chop

8oz North Carolina Berkshire, 19

### Filet

4oz Prime grade, 19

8oz Prime grade, 35

### Bone-In Tomahawk Ribeye

30oz Prime grade, 50

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*