



Executive Chef: Justin Johnson

Chef de Cuisine: Gina Vullo

www.thewaterfallclub.com

APPETIZERS

Soup

Soup du jour, 7

Beef Tartare

"57" sauce, sous vide yolk, house Sourdough, 14

Bruschetta

Roasted wild mushrooms, Kabocha squash, spiced Pecans, Caciotta al Tartufo, pickled mustard seeds, 10

Lobster Corndogs

Blue Ridge Honey, lime aioli, 22

Hummus

Georgia peanuts, shaved radishes, Lavosh, 8

Charcuterie Board

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

SALADS

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

Add grilled or fried chicken, 8

Grilled or fried shrimp, 10

House

Artisan greens, pickled onions, shaved cucumber, baby tomatoes, buttermilk dressing, pimento cheese crouton, 10

Classic Caesar

Romaine hearts, herbed garlic Lavosh, House Caesar dressing, shaved Parmesan, 10

Artisan

Sweet pickled pear, Escarole, toasted pecans, crisp bacon, Chevre, mustard vinaigrette, 14

A LA CARTE SIDES

All sides, 6

Smoked butter potato puree

Baked potato, loaded, add 2

Baked sweet potato, cinnamon butter loaded, add 2

House cut fries

Sweet potato fries, Cajun powdered sugar

Timpson Creek Farms vegetable medley

Buckwheat risotto

Garlic & Parmesan butter mushrooms

Bacon braised Bok Choy

Broccoli casserole

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 & Lucky Leaf Farms.

MEMBER FAVORITES

Includes House Salad or Classic Caesar. Upgrade to an Artisan, add 4

Burger

7oz Japanese Wagyu, sliced Cheddar, tomato mayo, lettuce, tomato, onion, bacon onion relish, house-made brioche bun, choice of side, 18

Pappardelle

Braised short rib ragout, red wine, black pepper pappardelle, shaved Parmesan, 19

Add grilled or fried chicken, 8

Grilled or fried shrimp, 10

Fried Chicken

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

Sous Vide Chicken

Charred apples, bacon-braised Bok Choy, Buckwheat risotto, 22

Scallops

Kabocha squash puree, prosciutto, cauliflower brown butter, 28

King Salmon

Ratatouille, parsley butter, 29

THE MAIN ENTREE

Includes House Salad or Classic Caesar. Upgrade to an Artisan, add 4. Your choice of Red wine sauce or Horseradish creme to compliment steaks & chops.

Pork Chop

10oz Bone-in, heritage, Miso applesauce, 20

Filet

4oz Prime grade, steakhouse butter, 19

8oz Prime grade, steakhouse butter, 35

Wagyu

8oz, Flank Steak, 27

Cut of the Week

Market Price, see server

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