



Executive Chef: Justin Johnson

Chef de Cuisine: Gina Vullo

www.thewaterfallclub.com

Chefs Justin and Gina are proud to utilize local vendors and farms. Enjoy the Prime quality hand cut steaks from Revere Meat Co.

Appetizers

CHARCUTERIE

SWEET GRASS DAIRY CHEESES,
SPOTTED TROTTER CURED MEATS,
BLUE RIDGE HONEY CO. HONEYCOMB
& HOUSE PICKLES, 17

COCONUT SHRIMP
CURRY SPICED AIOLI, 16

GOAT CHEESE FONDUE
HOUSE CHIPS, SMOKED BACON, 9

TOMATO BISQUE

BOURSIN CROUTON, 7

Salads

Add grilled chicken, 8

HOUSE

MIXED GREENS, CUCUMBER, HEIRLOOM
CHERRY TOMATOES, WHITE CHEDDAR
CROUTONS, RANCH, 10

CLASSIC CAESAR

ROMAINE HEARTS, HERBED GARLIC LAVOSH,
HOUSE CAESAR DRESSING, SHAVED
PARMESAN, 10

Entrees

Includes a starter course of soup OR salad

HOUSE BOLOGNESE

PAPPARDELLE, PARMESAN, 23

SEARED LEMON SOLE

BEEF BEURRE BLANC, WINTER PILAF, 27

HOUSE CHICKEN

GRILLED OR FRIED, ARTISAN VEGETABLES,
WHIPPED POTATOES, 24

PORK CHOP

APPLE GLAZE, CAULIFLOWER MOUSSE,
FARM VEGETABLES, 28

FILET

4OZ, LOADED BAKED POTATO, 25

8OZ, LOADED BAKED POTATO, 41