

THE TABLE[★]

STARTERS

FRIED GREEN TOMATOES - 10

House-Made Pimento Cheese | Chipotle Ranch | VEG

CRISPY FRIED BRUSSELS - 14

Pickled Pepper Romesco | Manchego Cheese
Balsamic Glaze | VEG

SOUTHERN FRIED OKRA - 13

Chipotle Ranch | VEG

BUFFALO TROUT DIP - 16

Smoked Trout | Za'atar Pita Points

HOUSE PICKLE PLATE - 9

Rotating House-Made Pickled Vegetables | VEG | GF

SAGE & BROWN BUTTER CORNBREAD - 11

Rotating Compound Butter | VEG

SOUP & SALADS

HALF OR WHOLE SALADS AVAILABLE

SUMMER SALAD - 8/16

Rainbow Chard | Strawberries
Buratta | Candied Pecans | Pickled Mustard Seeds
Black Pepper Vinaigrette | VEG, GF

GRILLED CAESAR* - 7/14

Chopped Romaine | Pickled Red Onions | Grated
Parmesan | Croutons | Charred Lemon

HOUSE SALAD - 7/13

Romaine | Cucumber | Cherry Tomato
Pickled Red Onions | Croutons | VEG

DRESSINGS:

Ranch | Balsamic | Black Pepper Vinaigrette | Caesar*

WHISKEY MUSHROOM SOUP - 11

Sage Oil | Herbs

ENTRÉES

FILET AU POIVRE* - 43

6oz Filet | Creamy Green Peppercorn Sauce | Mashed Potatoes | Asparagus
Crispy Tobacco Onions

GRILLED PORK CHOP* - 40

24-Hour Sweet Tea Brined | Apple Chutney | Mashed Potatoes | Bacon Collard Greens

PAN-SEARED SALMON* - 38

Spicy Pepper-Olive Relish | Double Cream Grits | Rainbow Chard | Charred Scallion Oil | GF

SOUTHERN STYLE CHICKEN SCHNITZEL - 32

Mushroom Ragout | Grits | Bacon Collard Greens | Pickled Lemon

CREAMY PESTO PASTA - 28

Linguine | Sage Pesto | Peas | Burrata Cheese | VEG

EXECUTIVE CHEF MASON THOMAS

GF - GLUTEN FREE
VEG - VEGETARIAN

AN ADDITIONAL CHARGE MAY BE ADDED FOR SPLIT PLATES AND SUBSTITUTIONS
A 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

*THESE ITEMS ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

CRESTWOOD

CRESTWOOD CLASSICS

Martini | 14

Tito's Vodka or Bombay Gin | Olive Juice |
Dry Vermouth | Three Olives

Smoked Old Fashioned | 14

Bulleit Bourbon | Hickory Smoked Glass | Angostura
Bitters | Sugar Cube | Muddled Cherry & Orange

Lavender Lemon Drop | 13

Absolut Citron | Lemon Juice | Triple Sec | Lavender
Syrup Sugar Half Rim | Lemon Wheel

Crestwood Cosmopolitan | 12

Absolut Vodka | Fresh Lime Juice | Triple Sec |
Pomegranate Juice | Cranberry Juice | Dried
Cranberries

French 75 | 12

Tanqueray Gin | Lemon Juice | Lamarca Prosecco |
Simple Syrup | Lemon Twist

Moscow Mule | 11

Absolut Vodka | Lime Juice | Ginger Beer | Lime Wheel

SUMMER CREATIONS

Gold Rush | 15

Maker's Mark Whiskey | Vermouth | Cherry Juice |
Goldschläger | Orange Bitters | Black Cherry

Oaxaca Old Fashioned | 14

Hornitos Reposado | Los Vecinos Mezcal | Lime Juice |
Muddled Cherry and Orange

Coconut Margarita | 13

Hornitos Blanco | Lime Juice | Triple Sec | Cream of
Coconut | Half Salt Rim | Lime Wheel

Violets in Bloom | 13

Empress Indigo Gin | Lemon Juice | Cointreau |
Creme De Violetta

Hugo Spritz | 13

St. Germain Elderflower Liqueur | Muddled Cucumber
and Mint | Lime Juice | Topped with Prosecco and
Sparkling Water

Crestwood Paloma | 12

Absolut Citron | Grapefruit Juice | Domaine De Canton
Ginger Liqueur | Lime Juice | Tonic Water | Lime Wheel

MOCKTAILS

Peachy Temple | 6

Orange Juice | Lemon Juice |
Peach Syrup | Ginger Ale | Black Cherry

Lavender Lemonade | 6

Lemon Juice | Lavender Syrup |
Club Soda | Lemon Wheel

Terrace Sunset | 7

Pineapple Juice | Cranberry Juice
Lemon & Lime Juice | Simple Syrup

Ruby Breeze | 7

Pomegranate Juice | Cherry Juice
Pineapple Juice | Ginger Beer

BEER

Tropic Pale Ale | 7
Booneshine | Boone, NC

Space Pegasus IPA | 7
Booneshine | Boone, NC

Hipster Juice IPA | 7
Lost Province | Boone, NC

West Coast IPA | 7
Booneshine | Boone, NC

Honey Amber Ale | 7
Booneshine | Boone, NC

Palate Painter IPA | 7
Booneshine | Boone, NC

Boone Light Lager | 7
Booneshine | Boone, NC

Blue Moon | 4
3.9% ABV

White Claw Seltzer | 4
5.0% ABV

Becks N.A | 4

ASK YOUR SERVER ABOUT OUR ROTATING DOMESTIC BEER OPTIONS
