



THE BLACK ASH

APPETIZERS

All appetizers can be made into meal portions

1. Chili Lime Corn on the Cob(G V).....\$7
A southwest twist on corn on the cob. This corn on the cob is brushed with melted butter and sprinkled with chili powder, cheese, and lime to add that summer kick!
2. Turkey Black Bean Chili(G, can be V).....\$5
A traditional Chili made with black beans, corn, and turkey all topped with mozzarella cheese and chives.
3. Smoky Beef and Bacon Chili(G).....\$5
This chili is switched up with the addition of bacon, olives, and the highest quality smoked beef.
4. Fire Roasted Vegetable Salad(G V).....\$8
A salad that is kicked up with fresh fire roasted peppers, corn, and onions. The dressing is a spirited summer blend of citrus flavors and fresh herbs. Topped off with homemade croutons.
5. Sausage and Bean Stew(G).....\$6
A salad that is kicked up with fresh fire roasted peppers, corn, and onions. The dressing is a spirited summer blend of citrus flavors and fresh herbs. Topped off with homemade croutons.

2



1



G- Gluten-Free

V- Vegetarian

DRINKS

1. Fountain Drinks (Coke Products).....\$2
2. Fresh Squeezed Lemonade.....\$3
Strawberry, Raspberry, Blueberry, Mango, Peach
3. Ice Tea.....\$3
Raspberry, Peach
4. Hot Tea
5. Hot Cocoa.....\$3
6. Coffee.....\$2

SPECIALTY

1. Peach-Infused Moonshine.....\$8
Moonshine flavored with the fresh Georgia Peaches
2. Sunset Punch.....\$7
Punch infused with fresh oranges, lemons, and strawberries
3. Tap and Bottled Beer.....\$5
Coors, Coors Light, Budweiser, Bud Light, Corona Extra, Boulevard Wheat, Michelob Ultra, Not Your Father's Root beer
-Ask your server for our seasonal beer offerings

1



2



ENTREES

G- Gluten Free

V- Vegetarian

1. Lime and Pepper Grilled Honey Chicken Breasts.....\$12
Fresh chicken that is marinated in a honey herb blend and grilled to a perfect tenderness. Served on a platter with fresh lime juice and a honey drizzle.
2. Rib Eye Steaks with Pistachio Butter and Asparagus(G).....\$17
Cut slices of rib-eye steak brushed with pistachio butter and paired with perfectly seasoned buttery asparagus
3. Grilled Chicken with Whiskey Barbecue Sauce and Spicy Coleslaw.....\$12
This chicken has the perfect kick with a homemade barbecue sauce spiced with whisky. Served with a coleslaw that kicks it up a notch with some fresh peppers.
4. Dutch Over Braised Beef and Summer Vegetables\$12
Farm raised beef slow roasted dutch oven style with your favorite fresh summer vegetables of corn, onion, tomatoes, peas, and peppers to create a delicious blend of flavors.
5. Barbecued Salmon(G).....\$15
Fresh Alaskan salmon grilled with a citrus glaze and served with a salad, beans, and rice.
6. Honey-Rosemary Lamb Sandwich(G).....\$15
The freshest lamb served on a choice of bun layered with mozzarella cheese, spinach, rosemary, and our special sauce. Gluten free bun is an option.

2



7. Black Bean Veggie Burger(G;V).....\$11
A patty made of corn, black beans, red peppers, and onions topped with spinach and avocado put on a choice of bun. Served with your choice of side. Gluten free is an option.
8. Chili Cornbread Bake(G).....\$10
This takes a new twist on the classical cornbread. A gluten free cornbread served on top of a chili made of onions, garlic, seasoned ground beef, black beans, and corn. Topped with fresh cheddar cheese.
9. Red Pepper Lasagna Rolls(V).....\$12
A blend of spinach, mushrooms, ricotta cheese, red pepper all rolled into a whole wheat lasagna noodle. Surrounded by a seasoned marinade sauce and topped with basil.



7

SIDES

1. French Fries
2. Mashed Potatoes
3. Sweet Potato Fries
4. Sweet Corn
5. Collard Greens
6. Garden Salad
7. Spicy Coleslaw
8. Onion Rings
9. Baked Beans
10. Applesauce
11. Fresh Fruit Bowl

KIDS

DESSERTS

1. Build-Your-Own Hot Dog(G-Bun can be gluten free V- Veggie dogs available).....\$5
A Nathan's hot dog served on a freshly made bun and sides of corn, tomatoes, fritos, cheese, chili, onions, and chives. Have fun topping your own personal hot dog
2. Kid's Chicken Strips.....\$5
Perfectly seasoned and fried chicken strips served with side of homemade french fries.



1. Dutch Oven Double Chocolate Cake...\$9
This cake is made with the finest cocoa served on a chocolate drizzle and dusted with confectioners sugar. Gluten free cake is an option. Serves 2 people.
2. Iron Skillet Peach Skillet.....\$13
Made cowboy style in an iron skillet. This crisp includes the freshest peaches topped with a crumble. Serves 4-6 people.
3. Peach-Blackberry Camp Cake.....\$7
This cake is made campfire style with delicious in season peaches and blackberries topped with a freshly made whip cream. Gluten free is an option. Serves 1 person.
4. S'mores.....\$7
Bring the campfire to your table! Roast the marshmallow to your liking and place on your choice of chocolate (dark or milk) and a honey graham cracker. Gluten-free graham crackers are available. Serves up to 4 people.



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