

Bistro LAKESIDE

— at Lake Junaluska —

Hyper-local Appalachian Plates

To Start

Small plates & shareables, while the table settles in

Pimento Cheese & Cracklins	\$9
House pimento cheese, buttermilk crackers, pork cracklins	
Fried Green Tomatoes	\$10
Buttermilk-fried, local goat cheese, chow chow	
Smoked Trout Dip	\$11
NC-caught trout, horseradish, crackers, pickled shallot	
Mountain Board	\$15
Country ham, aged cheddar, chow chow, apple butter, crackers	
Juniper-Cured Mountain Trout Toast	\$12
Juniper & brown sugar-cured NC trout, whipped tallow, pickled ramps, rye crisp	
Smoked Root Vegetable Plate	\$10
Charred baby carrots & sweet potato, benne seed dukkah, sorghum-buttermilk dip	
Brisket Stew	\$10
Cathead Biscuit, cheddar	

From the Hearth

Straight from the cast iron

Cathead Biscuits	\$6
Buckwheat butter, blackberry jam	
Skillet Cornbread	\$6
Honey butter	
Smoked Cheddar & Sorghum Onion Dip	\$10
Warm smoked cheddar, slow-cooked sorghum onions, cast iron baked, grilled bread	

Greens & Garden

Individual salads

Wilted Kale & Bacon Salad	\$9
Cider vinaigrette, pickled onion, benne seed	
Crispy Brussels Caesar	\$9
House Caesar dressing, Parmesan crisps, cornbread croutons, crispy country ham	
Garden Salad	\$8
Radish, carrot, tomato, cornbread croutons, buttermilk-herb dressing	

Mains

Each entrée arrives plated with its pairing — no need to choose a side

Buttermilk Fried Chicken	\$19	Pan-Fried Catfish	\$22
Half chicken, buttermilk-fried; whipped potatoes & pan gravy, braised collards		Corn-dusted, tomato-bacon pan gravy; skillet mac & cheese, braised collards	
Cast Iron Chicken & Dumplings	\$18	Mountain-Style Brisket Ribs	\$25
Buttermilk dumplings, charred heirloom baby carrots, tarragon brown butter		Hand-cut, glazed with house sauce; roasted baby sweet potatoes, smoky butter beans	
Slow-Cooked Pork Tenderloin	\$23	Grilled Flat Iron Steak	\$26
Apple butter maple-bourbon gastrique; whipped potatoes & gravy, skillet fried apples		Ramp compound butter; charred heirloom baby carrots, skillet mac & cheese	
Juniper-Brined Pork Chop	\$24	Roasted Root Vegetable Skillet (v)	\$19
Bone-in chop brined in juniper, mountain herbs & brown sugar; crispy Brussels, roasted baby sweet potatoes, maple-apple cider reduction		Charred sweet potato, baby carrots & seasonal roots, benne seed, whipped white bean purée, herb oil	
Pan-Seared Mountain Trout	\$25		
Brown butter, benne seed, lemon; Carolina Gold rice, succotash			

À LA CARTE SERVICE · INDOOR & PATIO LAKESIDE SEATING · ASK YOUR SERVER ABOUT TONIGHT'S SPECIALS

Proudly carrying forward Lake Junaluska's tradition of Christian hospitality — a table for everyone, without exception.

Porch Favorites

Simple, familiar pours

Soda Pop \$2.50

Sweet or Unsweet Tea \$2
Add peach, strawberry, or blackberry +\$0.75

Lemonade \$10
Add peach, strawberry, or blackberry +\$0.75

Hot Tea - cup- \$3
- pot- about 4 cups \$8

Drip Coffee \$2

French Press - yields about 4 cups \$7

Infused Water Pitcher \$5
Citrus, cucumber, or mint

Sweet Endings

Baked in cast iron

Skillet Fruit Cobbler \$9
Seasonal fruit, vanilla ice cream,
serves 2-3



Apple Stack Cake \$9
Spiced apple butter, layered cake

Sorghum Pecan Pie \$8

Juniper-Honey Panna Cotta \$8
Local honey, juniper, seasonal berry compote,
benne seed brittle

Herb-steeped mocktails & simple pours, made slow

Steeped & Stirred

Slow-steeped botanicals, poured, with a little ceremony

Blackberry Thicket \$5 chilled

Blackberry · Ginger · Rosemary

Ginger is traditionally used to settle the stomach, while rosemary has long been associated with alertness and clarity.

Thyme on the Ridge \$5 chilled

Blueberry · Thyme · Sparkling Water

Blueberries provide naturally occurring antioxidants, while thyme carries a long history in traditional herbal preparations.

The Woodsman \$6 hot or chilled

Pear · Sage · Maple · Black Tea

Sage has a long history in traditional herbal use and is often linked to clarity and focus, rounded out by warm maple and black tea.

Creekside Cooler \$5 chilled

Pineapple · Mint · Green Tea

Mint is traditionally used to support comfortable digestion and gives a naturally cooling sensation, while green tea offers a light lift.

The Junaluska Julep \$5 chilled

Lemon · Strawberry · Mint · Sparkling Water

Mint gives this one a naturally cooling, refreshing quality, brightened by lemon and ripe strawberry.

The Porch Swing \$5 hot or chilled

Chamomile · Apple · Honey · Cinnamon · Vanilla

Chamomile is traditionally used as a calming, unwinding herb, while warm cinnamon and honey give this one its cozy, comforting quality.

Golden Hour \$6 chilled

Turmeric-Orange Syrup · Ginger · Black Pepper

Turmeric contains curcumin, a compound studied for its antioxidant properties and black pepper helps the body absorb it.

Terrace Tonic \$5 chilled

Cranberry · Orange · Sage · Vanilla

Cranberry and orange bring a bright dose of vitamin C, while sage lends a grounding, herbal finish.

The Bistro Bramble \$6 hot or chilled

Blackberry · Pear · Earl Grey · Smoked Honey

Blackberries bring naturally occurring antioxidants, while Earl Grey's bergamot lends a gentle, soothing note to the smoked honey.

Cherry Embers \$7 chilled

Tart Cherry · Vanilla · Orange · Smoked Honey

Tart cherries naturally contain melatonin and are traditionally associated with rest and winding down.