

# Twigs

321 BYPASS BLOWING ROCK, NC  
828.295.5050

## To Begin

**Fried Green Tomatoes** with a black-eyed pea hominy relish & warm  
bacon vinaigrette \$6

**Crab Cake** served over a nantua mirror sauce \$10

**Pan Seared Miso & Wasabi Glazed Yellowfin Tuna** served over chilled cucumber  
salad with a balsamic reduction dressing \$11

**Blackened Seafood Bites** served with drawn butter \$8

**Peach BBQ'd Duck Tenders** topped with goat cheese crumbles \$7

**Crock of Pimento Cheese** served with carris crackers \$7

**Cheese Plate** of chef's daily selections \$12

**Apricot Brandy Sautéed Shrimp** served with baked parmesan crackers  
& scallions \$9

**Baked Artichoke Hearts & Sundried Tomatoes** with feta cheese, toast points & basil olive oil \$7

**Sautéed Horseradish Beef Tips** topped with roasted red peppers & toasted mustard seeds \$11

## Soup & Salads

**Herb Breaded Goat Cheese** fried & served over farm greens with toasted pecans & balsamic vinaigrette \$8

**Caesar Salad** tossed with homemade creole dusted croutons \$6

**Vine Ripened Tomatoes & Mozzarella** with shaved red onions, fresh basil & balsamic vinaigrette \$7

**Iceberg Wedge** served with bleu cheese dressing topped with crumbled bacon \$7

**Tomato Bisque** \$5

**Soup of the Day**

## Dressings

Ranch ♦ Apple Curry Vinaigrette ♦ Bleu Cheese ♦ Gorgonzola Walnut ♦ Roasted Red Pepper Vinaigrette  
Parmesan Peppercorn ♦ No-fat Honey Mustard ♦ Roasted Tomato Garlic Vinaigrette

## Entrées

*Served with chef's vegetables & a choice of smashed new potatoes, baked sweet potato or wild rice & a garden  
salad with a choice of homemade dressings, listed above.*

**Mountain Trout** with capers & citrus sour cream ♦ broiled or sautéed \$20

**Crab Cakes**, our house specialty, served over a nantua mirror sauce \$23

**Roasted Grouper** topped with basil pesto \$24

**Free-range Chicken** stuffed with fresh herbs & cheddar cheese served over asparagus  
& rosemary infused demi-glace \$19

**Fresh Yellowfin Tuna** pan seared over pineapple relish with teriyaki glaze & chili garlic sauce \$23

**Duck Confit** seared crisp with a port wine & blackberry glaze, roasted shallots & toasted pecans \$25

**New Zealand Lamb Chops** grilled & served with mango chutney \$28

**Grilled Chicken Breast** topped with sage, prosciutto & mozzarella cheese with grilled asparagus \$17

**Grilled Pork Chop** topped with sautéed peaches & pecans \$24

**Sautéed Veal Liver** with mushrooms, onions & bacon, finished with a natural sauce \$18

**Grilled 12 oz Prime Grade Ribeye** topped with shiitake demi-glace \$29

**Filet Mignon** grilled & topped with gorgonzola compound butter  
petite \$28    generous \$34

*The following entrées include their own starch*

**Penne Pasta** tossed with mixed bell peppers & basil pesto cream sauce \$16  
with shrimp \$20    with chicken \$18

**Sautéed Boar Sausage** tossed in a spicy tomato sauce with broccoli rabe & orecchiette pasta \$22

**Low Country Shrimp & Andouille Sausage** served over stone ground cheese grits  
with a lobster cream sauce \$21

**Bowtie Pasta** with tomatoes, fresh garlic, pine nuts, spinach & basil tossed in  
a white wine sauce topped with gorgonzola cheese \$17  
with shrimp \$21    with chicken \$19

## Extras

Cheese Grits  
\$3

House Salad  
\$4

Sautéed Spinach  
\$4

## Bottled Water

Panna  
\$3

San Pelligreno  
\$3

VEGETARIAN ENTRÉES AVAILABLE ♦ SPLIT PLATE CHARGE \$10

RESERVATIONS RECOMMENDED ♦ A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE