

For Starters

The Whole Trout- Literally! Enjoy our house specialty. Smoked in our smokehouse, and served chilled with chopped red onions, capers, crackers and cilantro yogurt dressing. \$11

Bread, Cheese and Fruit Board- House baked bread accompanies seasonal fresh fruit and havarti cheese. Served on it's very own carving board. \$9

Bread, Cheese and Meat Board - House baked bread, swiss cheese, salami and pepperoni, onions green peppers and whole grain dijon mustard. \$9

New South Pimento Cheese- Homemade, with applewood bacon, scallions, cheddar cheeses, and roasted red peppers. Served with grilled French bread and celery sticks. \$8

BBQ Sliders- Three Mini BBQ Sandwiches topped with coleslaw. \$7

Soups

Café Tomato Basil - Crushed ripe tomatoes, garlic, onions and fresh basil, simmered to perfection and topped with freshly grated Parmesan.

Soups du Jour- Ask your server for today's offerings. Cup \$3 Bowl \$4



Homemade Quiche

Creamy, rich and delicious, our quiche of the day is served with your choice of a small garden salad or a cup of soup, and fresh bread \$9

Salads

Garden Salad- Spring greens, tomatoes, onions, cucumbers, green peppers, sprouts and homemade croutons Large \$6 Small \$4

Switzerland Summer Salad- Baby spinach, dried cranberries, toasted walnuts, blue cheese, red onions, and tomatoes \$8

The Grilled Bird- Grilled chicken breast, roasted red peppers, goat cheese and pine nuts atop a bed of spring greens \$11

THE Chef Salad- Hearty and healthy, it includes spring greens, ham, turkey, applewood bacon, havarti cheese, tomatoes, onion, cucumber, hard boiled eggs and toasted almonds \$9

The Smoked Salmon- Spring greens, tomatoes, onion, hard boiled eggs, cucumbers, applewood bacon and our house smoked salmon. Served with cilantro-yogurt dressing on the side \$9

Persian Chicken Salad- Our famous chicken salad includes apricots, almonds, green apples and onions in a lightly curried dressing. Served with a side of fresh fruit \$7

Dressings: Blue Cheese, Parmesan Peppercorn, Honey Mustard Herb, Cilantro Yogurt, Balsamic Vinaigrette, Italian

Switzerland Cafe

From our Hickory and Apple Wood Smoker

Café Barbeque Platter- A special treat! Our Pork is hickory smoked for 12 hours, then pulled from the bones and simmered in our own special sauce. Served with coleslaw, baked beans, and Appalachian cornbread \$9

Café Barbeque Sandwich- Piled high on a toasted bun and topped with coleslaw. Served with chips or potato salad \$8

Smoked Trout BLT- Flavorful rainbow trout is lightly smoked over apple wood, then paired with tomato, lettuce, bacon, and dill mayo on a toasted croissant. Served with chips, potato salad, or slaw \$8

Smoked Salmon BLT- Tender Smoked Salmon with applewood bacon, lettuce, tomato and dill mayo on a toasted croissant \$8



Classic Sandwiches

Sandwiches come with a choice of potato chips, coleslaw or potato salad

**Sandwiches with an asterisk (*) may be halved.*

*Persian Chicken Salad Sandwich- Our special chicken salad (pulled chicken, apricots, almonds, green apples and onions in a lightly curried mayonnaise) on toasted wheatberry bread with lettuce and tomato \$7

*Apple Ham and Swiss Panini- Pressed and grilled on sourdough with whole grain honey-Dijon mustard \$7

*French Dip- Warm sliced roast beef with sautéed onions, mushrooms, green peppers, and Swiss cheese on a toasted baguette. Au jus on the side \$8

Flatbread Turkey Panini- Roasted turkey, tomato, red onion, pesto, feta cheese, all grilled on herbed flatbread \$8

The Dagwood Club- Huge! Triple layered with ham, turkey, bacon, roast beef, havarti, tomato, lettuce, onion, dijon, mayo, on toasted home-style white bread \$10

*Italian Hoagie- A toasted baguette filled with warm pepperoni, salami, ham, melted swiss cheese, sun-dried tomato spread, onions, tomatoes, and Italian dressing \$8

*Appalachian Sun Dried Tomato - Crisp seasonal veggies such as green peppers, onions, lettuce, tomatoes, sprouts, and cucumber join swiss cheese and sun dried tomato spread, on fresh house-baked foccacia bread \$7

*Fire-Roasted Vegetable- Summer squash, tomatoes, onions, green peppers, and mushrooms are roasted and topped with feta cheese and pesto. On fresh house-baked foccacia \$8

Grown Up Grilled Cheese- Smoked gouda, blue cheese, tomatoes, and red onions grilled on marbled rye bread \$6 Two sandwiches \$9 Add bacon for \$2

New South Pimento Panini - Homemade pimento cheese and tomato grilled on sourdough \$7
Add ham or bacon for \$2

Small Bites...for the young and old

Quarter Pound All Beef Hot Dog- With ketchup, mustard, onions, and relish. This is a big dog!
With chips \$6

Kid's Grilled Cheese- Classic, on white bread with mild havarti cheese. With chips \$4

Peanut Butter and Jelly- Creamy peanut butter and grape jelly on white bread. With chips...
Whole sandwich \$4 Half sandwich \$3

Kid's Que- Small BBQ sandwich for a smaller appetite. Served with chips \$4

Please Note: Because all of our menu items are made to order, you may expect a longer wait during busy times. Making substitutions may also delay your order. Thank you for your patience!

Menu



Beverages

Iced Tea.....\$2
 Coffee.....\$2
 Hot Tea\$2
 Hot Chocolate.....\$3
 Hot Mulled Apple Cider.....\$3
 Coke, Diet Coke, Sprite,
 Root Beer.....\$2

 Milk, Orange Juice, Apple Juice ...\$3

Beers

Domestic.....\$2.50
 Budweiser & Bud Light
 Michelob Light
 Rolling Rock
 Yuengling
 Miller Light
 Imported.....\$3.50
 Heineken
 Guinness Draught
 Samuel Adams Lager
 Corona
 Highland Gaelic Ale & Seasonal
 Newcastle
 Big Boss Brewing Bad Penny Brown Ale
 Big Boss Angry Angel Kolsch
 Blue Moon Belgian Ale
 Thomas Creek Kind Pale Ale
 CottonWood Brewery Low Down Brown
 CottonWood Brewery Endo IPA
 French Broad Brewing Kolsch
 Blue Point IPA and Toasted Lager
 Carolina Blonde All Natural Ale

Wines

House Chardonnay, Cabernet or Merlot
 From Canyon Road Winery
 \$3.50 per glass

	<u>Bottle</u>	<u>Glass</u>
Frei Brothers Chardonnay <i>Sonoma, California</i>	\$26.00	\$7.50
McWilliams Chardonnay <i>Australia</i>	\$22.00	\$6.00
Covey Run Chardonnay <i>Columbia Valley, Washington</i>	\$16.00	\$4.50
Ecco Domani Pinot Grigio <i>Italy</i>	\$15.00	\$4.50
Bonterra Sauvignon Blanc <i>Organic, California</i>	\$26.75	\$7.50
Schmitt Sohne Blue Reisling <i>Germany</i>	\$16.00	\$4.50
Biltmore White Zinfandel <i>Asheville, NC</i>	\$13.00	\$4.50
Apothic Red <i>California</i>	\$16.00	\$4.50
MacMurray Pinot Noir <i>Sonoma California 2006</i>	\$25.00	\$6.00
Red Rock Merlot <i>California</i>	\$17.00	\$5.00
Louis Martini Cabernet Sauvignon <i>Sonoma County, CA</i>	\$24.00	\$6.00
Hill of content Shiraz <i>Australia</i>	\$13.00	\$4.50

Please visit **Zackery's Pub** for draught beers as well as live music
 The Pub is located on the Upper level of the Café. See you there!

Dinner Menu

Served after 5pm Weekend Evenings.

We do offer Starters, Soups, Quiche, Salads, BBQ, and Smoked Fish along with our Dinner Entrees.

Sautéed Rainbow Trout

With Lemon-Garlic-Herb Butter

Served with sides of the evening \$16

Baby Back Ribs

Marinated in our secret blend of spices, then house smoked over hickory wood until fork tender. Topped with a thick and tangy barbeque sauce. With sides of the evening.

1/2 rack - \$16 Full rack - \$20

Beef Tenderloin

Hand cut 7oz Steak with Red Wine Demi Glace. Served Medium Rare. \$21

Spinach Fettuccini

Fresh Pasta with dried tomatoes, carmelized red onions, walnuts, parmesan and gorgonzola cheeses. \$14

Chicken Delmonico

Tender Chicken Breast with bread crumb crust covered in an Artichoke-Wild Mushroom cream sauce. Served with sides of the evening. \$14