CHOPPED ICEBERG SALAD - $7 / $11
Tomato, Red Onion, Cucumber, and Crumbled Maytag Bleu Cheese tossed with Lemon Poppy Seed Vinaigrette

FARMER’S SALAD - $7 / $11
Petite Field Greens, Carrot, Tomato, Cucumber, Olives and Deviled Egg served with a side of New River Valley Ranch

ROMAINE AND FRISÉE CAESAR - $9 / $13
Shaved Parmesan, Crispy Strips of Applewood Bacon, Garlic Croutons tossed with Cracked Black Pepper and Parmesan Dressing

SOUTHERN SALAD - $9 / $14
Crispy Fried Chicken, Spiced Pecans, Avocado, Tomato, Applewood Bacon and Cheddar Cheese tossed with Spicy New River Valley Ranch

ROASTED BEET AND FENNEL SALAD - $8 / $12
Petite Field Greens, Orange, Onions, Goat Cheese, and Candied Black Walnuts tossed with Lemon Poppy Seed Vinaigrette

SPINACH AND KALE SALAD - $8 / $12
Tomato, Red Onion, Shiitake Mushrooms and Hard Cooked Egg tossed with Bacon Truffle Vinaigrette

SMOKED TROUT AND CRAWFISH PAPPARDELLE - $18
With Sweet Peas, Asparagus, and Nantua Sauce

MAPLE INFUSED ATLANTIC SALMON ROASTED ON CEDAR PLANK - $22
On Warm Arugula, Fingerling Potatoes, and Bell Peppers with Pommeray Mustard Caper Sauce

SHRIMP AND GRITS - $20
Sautéed Herb and Garlic Shrimp over Boursin Bloody Butcher Grits. Tasso and Tomato Gravy

CAST IRON BLACKENED HALIBUT IN CIOPPINO STEW - $24
Crab, Clams, Mussels, and Shrimp cooked in Spicy Tomato Broth with Grilled Bread

CORN CRUSTED RAINBOW TROUT - $24
Over Sautéed Ramps, Potatoes, Asparagus and Morels with Lemon Butter Sauce

PORK CHOP 14 OZ - $22
Served with Grilled Asparagus and Artichokes in a Cognac Dill Cream Sauce

DOMESTIC LAMB CHOPS 10 OZ - $36
Served with a Medley of Green Vegetables and Minted Jus

BEER SOAKED CHICKEN WITH SIGNATURE RUB - $21
Served with a mix of Buttered Garden Vegetables, Bacon and Chive Grits and Natural Jus

PEACH TEA RUBBED QUAIL - $21
Served with Bacon Braised Collard Greens, Sweet Cornbread and Creamy Peach Tea BBQ Sauce

GATHERINGS FROM THE GARDEN

FROM THE SHORES

SOUPS
SMOKED TOMATO BISQUE - CUP $4 | BOWL $6
Orzo and Basil Cream

DAILY SOUP - CUP $4 | BOWL $6
AOTG Signature Recipe

OTHER OPTIONS

FARMER’S VEGETABLES - $5
Creamy Spinach
Roasted Green Asparagus
Sautéed Mushrooms & Onions
Country Style Green Beans
Cauliflower and Horseradish Au Gratin
Vegetable of the Day

GRAINS, SPUDS AND STARCHES - $5
Baked Potato with Sour Cream and Butter
Orzo with Goat Cheese Béchamel
Hand-Cut Fries with and Parmesan Dipping Sauce
Smokey’s Pimento Mac’n Cheese
Herb and Garlic Mashed Potatoes
Bacon and Chive Grits

DESSERTS $8
Peanut Butter and Chocolate Tart with Mixed Berry Compote
Bourbon Pecan Pie with Peach Ice Cream
Chocolate Fudge Cake with Raspberry Sorbet
Traditional Bread Pudding with Vanilla Bean Ice Cream
Vanilla Cream Profiterole with Chocolate Dipping Sauce

TO THE PASTURES

A FEW WORDS ABOUT OUR STEAKS...
All of our steaks are the Certified Angus Beef® brand: unrivaled flavor, juiciness and tenderness.
Our beef is aged for 35 days, then cut to order according to Smokey’s standards.

Unless otherwise noted, our steaks are seasoned with local J.Q.Dickinson salt and fresh cracked pepper then finished with Maitre d Butter and a small garnish.

NEW YORK STRIP 12 OZ - $25
Balance of marbling and lean meat, cut from the strip loin

FILET MIGNON 6 OZ - $25
Leanest, most tender cut of meat

SIRLOIN STEAKS 8 OZ - $18
Rich and flavorful center-cut steak

HANGER STEAKS 6 OZ - $15
Marrinated in Balsamic. Cherry, Ginger and Soy

STEAK TEMPERATURES
Blue / Very Red, Cold Center
Rare / Red, Cool Center
Medium Rare / Red, Warm Center
Medium / Pink, Hot Center
Medium Well / Dull Pink Center
Well Done / Dull Gray

CHEF’S BUTCHER BLOCK FEATURES

SOUTH OF THE SHORES
BOTTLED & CANNED BEER

We proudly serve beverages in cans whenever possible. This enables us to recycle as much as possible, since glass recycling is not available in our region. A cold glass is always available upon request.

BUDWEISER - $3.75
BUD LIGHT - $3.75
COORS LIGHT - $3.75
MILLER LITE - $3.75
MILLER HIGH LIFE - $3.75
MICHELOB ULTRA - $3.75
YUENGLING - $3.75
BLUE MOON - $3.75
O'DOULS - $3.75
GUINNESS DRAUGHT - $4.75
BASS - $4.75
HEINEKEN - $4.75
CORONA EXTRA - $4.75
STELLA ARTOIS - $4.75
ANGRY ORCHARD HARD CIDER - $4.75
GREENBRIER VALLEY DEVIL ANSE - $4.75
GREENBRIER VALLEY WILD TRAIL PALE ALE - $4.75
SIERRA NEVADA PALE ALE - $4.75
SIERRA NEVADA TORPEDO EXTRA IPA - $4.75
COLD TRAIL BLONDE ALE - $4.75
BIG TIMBER IPA - $4.75
FAT TIRE LAGER - $4.75

SPARKLING WINES

DIBON BRUT SPAIN - $8 / $28
TIAMO PROSECCO ITALY - $8 SPLIT

WHITE WINES

SALMON CREEK CHARDONNAY
CALIFORNIA - $8 / $28
PRENDO PINOT GRIGIO ITALY - $8 / $28
ALAN SCOTT SAUVIGNON BLANC NEW ZEALAND - $8 / $28
DR. LOOSEN RIESLING GERMANY - $8 / $28
GRAYSON CELLARS CHARDONNAY
CALIFORNIA - $8 / $28
SALMON CREEK WHITE ZINFANDEL
CALIFORNIA - $8 / $28
CHAPPELLETTE DOUBLE C CHARDONNAY
CALIFORNIA - $11 / $40

RED WINES

SALMON CREEK CABERNET SAUVIGNON
CALIFORNIA - $8 / $28
ANGELINE PINOT NOIR CALIFORNIA - $9 / $32
JASON STEPHENS MERLOT
CALIFORNIA - $11 / $40
CAMPUS OAKS OLD VINE ZINFANDEL
CALIFORNIA - $9 / $32
ALTOS LAS HORMINGAS CLASSICO MALBEC ARGENTINA - $8 / $28
CHILE - $8 / $28
GRAYSON CELLARS CABERNET SAUVIGNON
CALIFORNIA - $8 / $28

HOUSE COCKTAILS

Go Local. Try Smooth Ambler Spirits Old Scout Bourbon made in nearby Maxwellton, West Virginia.

SUNSET ON THE GORGE - $10
Patron, Orange Juice, Splash of Grenadine

CHOCOLATE MARTINI - $10
Stoli Vanilla Vodka, Godiva White Chocolate Liqueur, Godiva Dark Chocolate Liqueur, Splash of Cream

GOLDEN MARGARITA - $10
Cuervo Gold, Triple Sec, Fresh Squeezed Lime Juice, Splash of Grand Marnier

BLUE MARGARITA - $9
Cuervo Gold, Blue Curacao, Fresh Squeezed Lime Juice

FAYETTE STATION PEACH TEA - $7
Firefly Vodka, Peach Schnapps, Cranberry, Lemon, Lime

RASPBERRY PALMER - $8
Firefly Vodka, Razzmatazz, Lemonade, Splash of Soda

GOLDEN MARGARITA - $10
Cuervo Gold, Triple Sec, Fresh Squeezed Lime Juice, Splash of Grand Marnier

BLUE MARGARITA - $9
Cuervo Gold, Blue Curacao, Fresh Squeezed Lime Juice

FAYETTE STATION PEACH TEA - $7
Firefly Vodka, Peach Schnapps, Cranberry, Lemon, Lime

RASPBERRY PALMER - $8
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GREENBRIER VALLEY DEVIL ANSE - $4.75
GREENBRIER VALLEY WILD TRAIL PALE ALE - $4.75
SIERRA NEVADA PALE ALE - $4.75
SIERRA NEVADA TORPEDO EXTRA IPA - $4.75
COLD TRAIL BLONDE ALE - $4.75
BIG TIMBER IPA - $4.75
FAT TIRE LAGER - $4.75

ON TAP

We also feature rotating Appalachian Microbrews from WV and our neighboring states. Please ask your server for today’s taps.

SIERRA NEVADA (ROTATING BREWS) - $5 / $16

Named after bus driver extraordinaire Dana ‘Smokey’ Morton, Smokey’s opened in 1986. Smokey came to Class-VI River Runners in 1979 when the company purchased a 1954 GMC bus from Oak Hill City Lines. After his passing in 1988, he is still remembered by his long, handlebar mustache, warm smile, mischievous eyes and shaved head.