



THE WATER WHEEL

at Bright's Creek

STARTERS	<p>QUESO TACO DIP queso cheese, spiced & crumbled ground beef, fresh salsa, served hot with fresh tortilla chips</p> <p>WINGS six whole Springer Mountain Farms wings, fried crisp, tossed in choice of Chef's mild, hot or hotter sauce</p> <p>BAKED BRIE wedge of warm Brie, served with artisan crackers, fresh apple slices and our signature bacon onion jam</p> <p>GARLIC HUMMUS DIP club made hummus dip served with celery and carrot sticks, grilled Naan bread</p> <p>RAVIOLI deep fried, panko crusted, blue crab stuffed ravioli served with a Newberg dipping sauce</p> <p>CHEF'S CRAB DIP blue crab cheese dip served with warm Naan bread</p> <p>CHARCUTERIE BOARD artisan cheeses, cured meats, crackers, pickled vegetables and Lusty Monk Mustard</p>	<p>BRIGHTS CREEK CAESER local romaine, caesar dressing, capers, cherry tomatoes, shaved parmesan and rosemary croutons</p> <p>SPRING KALE SALAD chopped purple kale, Chef's green goddess dressing, spiced pepitas, crumbled goat cheese, fresh berries</p> <p>QUINOA SALAD steamed quinoa, roasted red peppers, zucchini, onions and garlic, garbanzo beans, herbs and spices on a bed of greens with cucumbers, cherry tomatoes and goat cheese</p>
		<p>TOMATO BASIL BISQUE roasted tomatoes, onions, garlic, blended with cream, fresh basil, served with rosemary croutons and shaved parmesan</p> <p>SOUP OF THE MOMENT Chef inspired soup of the moment</p>

half salads and salad protein add-ons are available
grilled chicken, grilled shrimp, fried chicken or salmon

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AND APPLICABLE TAXES.



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BOGIES	HOT DOG Wagyu hot dog on a pretzel bun, topped with chef's sauerkraut and lusty monk mustard or chili and cheddar cheese \$7.00	BURGERS	BACON JAM BURGER ground chuck and short rib burger, blackened, and topped with our signature bourbon bacon jam, aged cheddar cheese sauce, lettuce, tomato on a toasted brioche bun \$15.00
	CLUBHOUSE RUEBEN club brined, braised and sliced corned beef, chef's sauerkraut, Russian dressing on toasted local rye bread \$13.00		CAROLINA BURGER Brasstown Farms burger, chili, coleslaw, aged cheddar cheese, mustard, caramelized onions, on a toasted brioche bun \$14.00
	GRILLED STEAK AND ONION shaved Brasstown Farms beef tenderloin, caramelized onion, tomato, local micro greens and horseradish aioli \$14.00		BRIGHT'S CREEK BURGER Brasstown Farms burger, your choice of cheese, lettuce, tomato, onion on a toasted brioche bun \$12.00
	GRILLED VEGGIE WRAP grilled zucchini, roasted red peppers, balsamic portobello mushroom, garlic hummus, local microgreens, fresh basil mayo wrapped in a whole wheat tortilla \$13.00	COMBOS	HALF SANDWICH AND SOUP your choice of roasted tomato basil bisque or soup of the moment and a half of a sandwich from the following: \$12.00 grilled reuben grilled chicken salad toasted egg salad toasted shrimp salad grilled cheese
	BC CLUB oven roasted turkey, smoked ham, peppered roast beef, applewood bacon, lettuce, tomato, Dijon mayo on your choice of bread \$13.00		
	THE HOG braised pork belly, chef's secret rub, Carolina slaw, on a toasted brioche bun \$14.00		

sandwiches and burgers served with a club made spiced pickle and your choice of beer battered fries, chips, fresh fruit or a side salad

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DINNER	TAGLIATELLE PASTA chef's signature beef and pork meatballs, club made marinara, served over fresh tagliatelle pasta \$18.00	DINNER	FILET MIGNON handcut Brasstown Beef tenderloin with garlic parmesan asparagus, smoked cheddar and gouda macaroni and cheese \$29.00
	MUSHROOM RISOTTO local mushrooms, sauteed with fresh thyme and white wine over buttery risotto Milanese \$18.00		
	ROASTED CHICKEN bone in chicken breast, marinated in fresh herbs, extra virgin olive oil, white wine, served with charred corn pudding and sweet potato hash \$24.00		PORK RAGOUT seasoned pulled pork belly, simmered in a tomato and red wine sauce, paired with creamy parmesan grits \$23.00
	SCOTTISH SALMON seasoned, seared and topped with local micro greens, sauteed seasonal vegetables and cilantro lime rice \$26.00		
	SHRIMP & BROCCOLI ALFREDO North Carolina shrimp, with broccoli, tossed in a rich Alfredo sauce served over fresh fettuccini \$16.00	LOCAL PARTNERS	WE SOURCE LOCAL, ORGANIC PRODUCTS, INCLUDING: Brasstown Beef Farms, NC Standing Stone Bakery, NC Springer Mountain Farms, GA Pendragon Produce, Columbus, NC

all our proteins are locally sourced, antibiotic free, grass fed and organic

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