



Dreston's

LUNCH & DINNER

Salad, Appetizers, & Soup

SIMPLE SIDE SALAD (<i>V, GF; V+ and DF upon request</i>)	6/9
Chef's torn greens / dried stone fruits / chopped pecan / crumbled goat cheese / apple cider emulsion	
Enhancements:	
6oz chicken breast	7
5 jumbo shrimp	11
CONTINENTAL DIVIDE'S CLUB SALAD (<i>GF; V and V+ upon request</i>)	7
Chef's torn greens / shaved carrots / cucumber / cherry tomatoes / diced Smithfield ham / hardboiled egg / smoked cheddar / ranch dressing	
Enhancements:	
6oz chicken breast	7
5 jumbo shrimp	11
BOURBON BARRELED FRIED CHICKEN WINGS (<i>GF</i>)	13
12 dry-cured jumbo chicken wings / bourbon bbq sauce / quick-pickled celery and carrots / creamy blue cheese	
BUFFALO CHICKEN BITE POUTINE	12
Beer-battered fries / white cheddar curd / chicken gravy / scallion	
SWIMMING CRAB-SPINACH DIP (<i>GF upon request</i>)	12
Seafood seasoning-tossed fried pita chips	
CHORIZO AND CORN RELISH CHEESE QUESADILLA	11
Three cheese blend / black bean corn relish / cumin sour cream	
CRAB AND SHRIMP GUMBO	9
Cajun roux / pork sausage / long-grain rice	
SOUP OF THE DAY	5
Please ask your server	

Entrees

ROASTED SALMON TACO	14
Griddled flour tortilla shell / quick-pickled shallots and jalapeños / cumin crème / roasted corn relish / charred lime	
APPALACHIAN FISH AND CHIPS	15
Devil's Back Bone-battered catfish / seafood seasoning-tossed fries / house-crafted tartar sauce / lemon	
OLD WORLD CHICKEN POT PIE	14
Slow-roasted and pulled chicken / creamy velouté / rustic vegetables / puff pastry	
CONTINENTAL DIVIDE SIGNATURE BURGER*	13
8oz ground brisket and short rib patty / smoked cheddar / bacon onion jam/ lettuce and tomato / choice of beer-battered fries, simple side salad, or cubed fruit	
GARDENER'S CAULIFLOWER STEAK (<i>V, V+, GF, DF</i>)	12
Chargrilled cauliflower / lentil-potato ragout / tomato jus	

V=vegetarian, V+=vegan, GF=gluten free, DF=dairy free

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*

TAXES AND GRATUITY NOT INCLUDED

Entrees, after 5pm

DUROC BONE-IN PORK CHOP Roasted potato confit / baby carrots / parsnip / wilted greens / mustard-infused apple cider jus	24
SEAFOOD PASTA PRIMAVERA 4oz hand-pulled salmon / 3 jumbo shrimp / grilled late harvested vegetables / rocket lettuce / blister tomatoes / pappardelle pasta / herb oil	22
PUB STEAK FRITES 8oz grilled New York strip / beer-battered fries / kale pesto butter / natural reduction	26
CHEF'S SPECIAL OF THE EVENING Please ask your server	MP

Desserts

THE INN'S SIGNATURE BREAD PUDDING Vanilla anglaise	7
RUSTIC APPLE TART Caramel sauce / whipped cream	8
WARM LAVA CAKE Liquid center / raspberry coulis / whipped cream	8

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