



# *Farm to Table Dinner*

Saturday, August 16th, 2025

**\$65 / person**

*Tax & Gratuity Additional*

Doors Open at 5 pm / Dinner at 6 pm

Located in the Maple Room with Live Entertainment

Presented by Executive Chef Jonathan Davis  
featuring fresh & local ingredients.

**Cranberry Sage Whiskey Sour  
& Vodka Cucumber Lemonade**

**Roasted Garden Vegetable Bisque**

Roasted zucchini and eggplant, charred tomatoes,  
oregano, balsamic, and crostini

**Charred Corn & Pork Belly Salad**

Mixed greens, charred corn and pork belly relish,  
pickled radish, and cherry tomatoes with  
scratch made cucumber ranch dressing

**Rustic Flatbread**

Prosciutto, grilled peach, roasted tomato, gorgonzola,  
mozzarella, arugula, and jalapeno honey

**Short Rib Ragout with  
Pardpaddle Noodles**

Braised beef short rib ragout tossed with pardpaddle  
noodles and finished with fresh shaved parmesan  
and chives

**Buttermilk Brined Applewood  
Smoked Chicken**

Creamy bloody butcher grits and roasted root  
vegetables with blueberry dijon demi

**Apple Buckle**

with vanilla bourbon ice cream

WEST VIRGINIA

**state**  **parks**

**Lodging  
Packages**



*almost heaven*