

BURGERS

fresh, hand pattied ground beef burgers cooked medium to medium well served on a bun with choice of fries, pub chips, potato salad, apples, or coleslaw

***The Rock 10.49** cheddar, lettuce, tomato, and pickles

***Cricket 12.99** homemade pimento cheese, bacon onion jam, lettuce, tomato, and pickles

***Royale with Cheese 12.99** "animal style" - grilled onions, secret sauce, double Wisconsin American cheese, lettuce, tomato, and pickles

***Green Bay Packer 13.99** pulled pork, chopped bacon, double Wisconsin American cheese, Cheerwine barbecue sauce, lettuce, tomato, and pickles

Beyond Burger (Vegan) 13.99

plant based beyond burger with lettuce, tomato, pickles, tangy red cabbage slaw and a side of vegan chili mayo

ENTREES

Trout Trout Trout 16.99 three filets of trout - one blackened, one Parmesan encrusted, and one fried - served over creamy rosemary potatoes with steamed asparagus

Nashville Hot Chicken and French Toast 15.99 Handbreaded chicken tenders tossed in buffalo sauce over rustic French toast with our pimento cheese, chopped applewood bacon, parmesan, and syrup

***Bourbon Pork Chop 18.99** blackened, center cut bone in pork chop, grilled then baked with bacon bourbon glaze. Served over creamy rosemary potatoes with steamed asparagus

***Healthy Salmon 17.99** fresh salmon filet grilled or blackened and served over warm sautéed kale salad and drizzled with mandarin orange glaze

California Chicken 16.99 blackened chicken breast topped with sliced avocado and melted mozzarella and served over warm sautéed kale salad and drizzled with mandarin orange glaze

Bang Bang Shrimp Tacos 16.99 fried crunchy bang bang shrimp in 3 flour tortillas with black bean and corn salsa, tangy red cabbage slaw, and chimichurri aioli

***ADVISORY:**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

Allergy Disclaimer

When ordering, please inform your server of any allergies. We use canola oil for frying and soybean oil for grilling. We do not cook with peanut oil, however nuts are used in select salads and desserts. Please be aware that all food items are prepared in a shared kitchen, with non-dedicated fryers and grills and do pose a risk for cross-contamination. We will make the best effort we can; however, it is ultimately the responsibility of the customer to decide for themselves when ordering. Gluten free menu available upon request



2020 Edition

8180 Valley Blvd.
right off US. Highway 321
(828) – 295 -7262

VISIT US ON THE WEB

www.foggy-rock.com

For large parties, please call ahead for availability.

We are a small restaurant, during peak season and busy hours (12-1:30, 6:30-8 PM) we may be unable to take to-go orders. 25 cent box charge on all to-go orders to support sustainable take out

STARTERS

Today's soup posted on [facebook.com/foggyrock](https://www.facebook.com/foggyrock)

Cup of Soup 3.99

Bowl of Soup 6.99

Foggy Rock Wings 8.99

8 wings served with ranch or bleu cheese. Flavors: naked, buffalo, Carolina reaper, blackberry habanero, or bourbon

Loaded Brick Cheese 9.50

homemade pimento cheese topped with bacon and onion jam, with pita points

Avocado Spring Rolls 8.50

three eggrolls stuffed with guacamole, black bean and corn salsa, and jack cheese

Jalapeno Bottlecaps 7.49

spicy! beer battered, served with buttermilk ranch

Fried Green Tomatoes 8.99

hand breaded, served with pimento cheese topped with southern pepper jam

Great Little Smokies 8.99

cocktail weenies baked in a cast iron skillet with our Cheerwine BBQ sauce. Served with Texas toast

Appalachian Pepper Jelly 9.50

with apple-lachian pepper jelly and warm pita points

Bang Bang Shrimp 10.99

12 flash fried shrimp tossed in bang bang sauce on a bed of red cabbage slaw

Lotza Mozza Bread 9.50

oven baked mozzarella garlic bread served with marinara

SALADS

Add grilled or blackened chicken \$5 portabellas \$3, salmon* \$6, fried chicken \$5, bang bang shrimp \$7, pulled turkey \$3, chicken salad \$5

dressings: blackberry walnut, balsamic vinaigrette, sesame orange vinaigrette, buttermilk ranch, cajun ranch, greek, bleu cheese, 1000 island, stone ground honey mustard

Turkey Cobb 13.99 mixed greens topped with pulled turkey, bleu cheese crumbles, sliced hardboiled egg, chopped bacon, red onion, diced tomatoes, and sliced avocado

Earth Bowl 13.99 baby spinach topped with bourbon glazed and grilled Brussels sprouts, beets, carrots, pumpkin seeds, and chickpeas

Pecan Spinach sm 7.99 lg 11.50 baby spinach, candied pecans, chopped bacon, bleu cheese, and roma tomatoes

Fried Chickpea sm 7.99 lg 11.50 mixed greens topped with fried chickpeas, goat cheese, cucumbers, tomatoes, beets, and red onion

The Big Salad 12.99 mixed greens topped with mozzarella, tomatoes, cucumbers, carrots, raisins, pumpkin seeds, candied pecans, croutons, almonds, sliced apples, and warm pita points

Healthy Hibachi 13.99 mixed greens topped with hibachi grilled chicken, green onion, pickled ginger, shredded carrots, and Japanese ramen crackers

***Salmon Taqueria 14.99** chopped romaine topped with blackened salmon filet, mozzarella, black bean and corn salsa, tomatoes, green onion, crispy tortilla strips, and a cheese quesadilla

Bang Bang Salad 15.75 mixed greens topped with bang bang shrimp, tangy red cabbage slaw, black bean and corn salsa, mozzarella, tomatoes, and shredded carrots

Texican 12.99 fried jalapeño bottlecaps over chopped romaine with black bean corn salsa, crispy tortilla strips, mozzarella, green onion, and diced tomatoes

Beet and Walnut sm 7.50 lg 11.50 mixed greens, chopped beets, walnuts, and goat cheese crumbles

House Salad sm 4.50 lg 9.50 mixed greens, diced tomatoes, raisins, mozzarella, and cucumbers

Caesar Salad sm 4.50 lg 9.50 romaine, parmesan cheese, and garlic croutons tossed with Caesar dressing.

Fetiterranean sm 7.99 lg 11.50 chopped romaine, feta, chickpeas, tomatoes, red onion, cucumbers, pita points

Big A Little A sm 7.50 lg 11.50 apples, avocado, almonds over mixed greens and healthy kale salad

PIZZA

New York style pizzas, feeds 1-2

cooked with high heat on a cast iron slab
all pizzas brushed with olive oil and finished with parmesan
gluten free crust is available for an extra \$3

Classic Cheese 9.50 topped with fresh basil

NY Pepperoni 11 with NY style cupping pepperoni

Hot Honey 12.50 with NY style cupping pepperoni, Italian sausage, chopped bacon, and Mike's Hot Honey drizzle

Foggy Signature Pie 11 white pie with garlic oil, smooth ricotta sopraffina, mozzarella, and caramelized onions

Voodoo Mama Juju 12.50 reaper wing sauce base, chicken, sausage, mozzarella, basil, blackened seasoning

High Country 11.50 olive oil base, mozzarella, goat cheese, chopped applewood bacon, green onion, fig-balsamic drizzle

SANDWICHES

all sandwiches and phillys are served with choice of pub chips, potato salad, apples, or coleslaw. *Substitute: fries 2.49 soup 2.49 house salad 3.49 Caesar salad 3.49*

Fried Green Tomato Sliders with our pimento cheese and southern pepper jam **9.49** with chopped bacon **10.49**

Honey Croissant Club 10.49 sliced ham, turkey, Swiss, cheddar, lettuce, tomato, applewood bacon, and creamy stone ground honey mustard on a fluffy croissant

Turkey Cranberry 9.49 oven roasted pulled turkey, spinach, cranberry sauce, and creamy mozzarella on grilled Texas Toast

Blackened Chicken Melt 11.99 blackened chicken breast, fresh avocado, creamy mozzarella, lettuce, tomato, chimichurri aioli on a bun

FAMOUS PHILLYS

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***Foggy Rock Philly 9.99** traditional Philly with shredded sirloin, grilled onions, jalapenos, white American cheese

Reuben Philly 9.99 shredded corned beef, sauerkraut, melted swiss cheese, side of thousand island

Chicken Philly 9.99 shredded chicken, sweet onions, green peppers, creamy white American

Cuban Philly 9.99 pulled pork, pickles, stone ground honey mustard, Swiss cheese