



# THE WATER WHEEL

at Bright's Creek

<b>STARTERS</b>	<p><b>QUESO TACO DIP</b> queso cheese, spiced &amp; crumbled ground beef, fresh salsa, served hot with fresh tortilla chips</p> <p style="text-align: right;"><b>\$11.00</b></p>	<b>SALADS</b>	<p><b>BRIGHTS CREEK CAESAR</b> local romaine, caesar dressing, capers, cherry tomatoes, shaved parmesan and rosemary croutons</p> <p style="text-align: right;"><b>\$12.00</b></p>
	<p><b>WINGS</b> six whole Springer Mountain Farms wings, fried crisp, tossed in choice of Chef's mild, hot or hotter sauce</p> <p style="text-align: right;"><b>\$13.00</b></p>		<p><b>SPRING KALE SALAD</b> chopped purple kale, Chef's green goddess dressing, spiced pepitas, crumbled goat cheese, fresh berries</p> <p style="text-align: right;"><b>\$12.00</b></p>
	<p><b>BAKED BRIE</b> wedge of warm Brie, served with artisan crackers, fresh apple slices and our signature bacon onion jam</p> <p style="text-align: right;"><b>\$12.00</b></p>		<p><b>QUINOA SALAD</b> 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 style="text-align: right;"><b>\$11.00</b></p>
	<p><b>GARLIC HUMMUS DIP</b> club made hummus dip served with celery and carrot sticks, grilled Naan bread</p> <p style="text-align: right;"><b>\$8.00</b></p>		
	<p><b>RAVIOLI</b> deep fried, panko crusted, blue crab stuffed ravioli served with a Newberg dipping sauce</p> <p style="text-align: right;"><b>\$12.00</b></p>		
	<p><b>CHEF'S CRAB DIP</b> blue crab cheese dip served with warm Naan bread</p> <p style="text-align: right;"><b>\$14.00</b></p>		
	<p><b>CHARCUTERIE BOARD</b> artisan cheeses, cured meats, crackers, pickled vegetables and Lusty Monk Mustard</p> <p style="text-align: right;"><b>\$12.00</b></p>		
		<b>SOUPS</b>	<p><b>TOMATO BASIL BISQUE</b> roasted tomatoes, onions, garlic, blended with cream, fresh basil, served with rosemary croutons and shaved parmesan</p> <p style="text-align: right;"><b>\$7.00</b></p>
			<p><b>SOUP OF THE MOMENT</b> Chef inspired soup of the moment</p> <p style="text-align: right;"><b>\$7.00</b></p>

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

PRICES ARE SUBJECT TO A 20% SERVICE CHARGE  
AND APPLICABLE TAXES.



# THE WATER WHEEL

at Bright's Creek

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

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

PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES.



# THE WATER WHEEL

at Bright's Creek

<b>DINNER</b>	<b>TAGLIATELLE PASTA</b> chef's signature beef and pork meatballs, club made marinara, served over fresh tagliatelle pasta	<b>\$18.00</b>	<b>DINNER</b>	<b>FILET MIGNON</b> handcut Brasstown Beef tenderloin with garlic parmesan asparagus, smoked cheddar and gouda macaroni and cheese	<b>\$38.00</b>
	<b>MUSHROOM RISOTTO</b> local mushrooms, sauteed with fresh thyme and white wine over buttery risotto Milanese	<b>\$18.00</b>		<b>PORK RAGOUT</b> seasoned pulled pork belly, simmered in a tomato and red wine sauce, paired with creamy parmesan grits	<b>\$23.00</b>
	<b>ROASTED CHICKEN</b> bone in chicken breast, marinated in fresh herbs, extra virgin olive oil, white wine, served with charred corn pudding and sweet potato hash	<b>\$24.00</b>		<b>LOCAL PARTNERS</b>	<b>WE SOURCE LOCAL, ORGANIC PRODUCTS, INCLUDING:</b>  Brasstown Beef Farms, NC Standing Stone Bakery, NC Springer Mountain Farms, GA Pendragon Produce, Columbus, NC
	<b>SCOTTISH SALMON</b> seasoned, seared and topped with local micro greens, sauteed seasonal vegetables and cilantro lime rice	<b>\$28.00</b>			
	<b>SHRIMP &amp; BROCCOLI ALFREDO</b> North Carolina shrimp, with broccoli, tossed in a rich Alfredo sauce served over fresh fettuccini	<b>\$20.00</b>			

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

PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES.