Newman's
RESTAURANT
THE ORCHARD INN
Saluda, NC

Dinner Menu - November 2026

First Course:

Marinated Kale Salad,
Feta Cheese, Pecans, Roasted Butternut Squash, Grilled Belgium Endive, Craisins, Maple Bourbon Vinaigrette

or

Butternut Squash Soup, Toasted Pumpkin Seeds, Crème Fraîche, Pumpkin Seed Oil, Chives

or

Cheese Plate of Wooly Magnolia Dutch Gouda, Triple Cream Brie and Hornbacher,
Cherry Tomatoes, Marcona Almonds, Dates, Jumpin' F.R.O.G. Jam (Jalapeño, Fig, Raspberry, Orange, Ginger),
Olive Tapenade, Crostini

or

Golden Beet Carpaccio, Toasted Walnuts, Herbed Goat Cheese, Arugula, Orange Champagne Vinaigrette

Second Course:

Beef Tartare (Deconstructed),
Egg Yolk, Parsley, Capers, EVOO, Lusty Monk Medieval Mustard, Red Onions, Grilled Baguette

or

Baked Eggplant Lesbos, Feta Cheese, Kalamata Olives, Onions, Slow Simmered Tomato Sauce

or

Pene a la Rosa, Slow Simmered Marinara, Cream, Calabrian Chilli, Parmesan Cheese

or

***Oysters on the Half shell (Rappahannock,Va), Mignonette and Cocktail Sauce**

Main Course:

Grilled Beef Tenderloin, Potato Pavé, Caramelized Onions, Mushrooms,
Broccolini, Carrot Purée, Spinach & Roasted Garlic Purée, Pink Peppercorn Demi-Glace

or

Marianne's Veal Goulash, Parsley Potatoes, Onions, Carrots, Mushrooms, Crème Fraîche

or

Parmesan Crusted Swordfish, Saffron Risotto, Broccolini, Tomato Garlic Confit, Lemon Butter Caper Sauce

or

Pan Seared Lamb Chops, Wild Mushroom and Parmesan Risotto, Asparagus, Carrots, Minted Pea Purée, Black Garlic

or

Crispy Duck Confit,
Austrian Dumpling, Mango Chutney, Asparagus, Braised Cabbage & Apples, Roasted Red Pepper Coulis, Demi Glace

or

Tempura Battered Tofu, Saffron Risotto, Garden Vegetables, Ginger & Ponzu Reduction

Dessert:

Viennese Apple Strudel (with Cinnamon and Walnuts), Homemade Vanilla Ice Cream, Whipped Cream

or

Warm White Chocolate Bread Pudding, Homemade Pumpkin Ice Cream, Whipped Cream

or

Chocolate Crémeux (Gluten Free), Fresh Berries, Almond Biscotti, Whipped Cream

or

Affogato, Homemade Vanilla Ice Cream, Shot of Espresso, Hazelnut Pirouline, Whipped Cream