



Reservations Welcome

Tuesday - Thursday 5-10 pm

Friday - Saturday 5-11 pm

Sunday 5-10 pm

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219 North Main Street  
Greenville, South Carolina 29601

864.232.3691

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[www.SkyAtBlueRidge.com](http://www.SkyAtBlueRidge.com)

## APPETIZERS

### ***West Coast Cultivated Oysters 10***

Shipped in direct from the cold waters of the North Pacific, served on the half-shell with Rice Wine Mignonette.

### ***Black Angus Skirt Steak 8***

Grilled and accompanied by creamy Brie, caramelized Onion Jam, and Tuscan Bruschetta.

### ***Pan Roasted Quail and Organic Greens 9***

With Balsamic reduction and Wild Mushroom Gratin.

### ***Grilled Point Judith Calamari 9***

House made Olive Tapanade, Roasted Pepper Pesto, and Garlic Crostini

### ***English Cheese Board 12***

Blueberry Gloucester, Ale Infused White Cheddar, and Applewood Smoked Cheddar served with Soda Bread, and Pickled Antipasto.

## SOUP & GREENS

### ***Creamed Oyster Stew 5***

### ***Hearts of Lettuce and Raddicchio 7***

With Proscuitto de Parma, Fried Capers, Lemon, XVOO, and Shaved Grana Padano.

### ***Baby Iceburg and Nueske® Bacon 8***

Shaved Red Onion, cool Cucumber and Dill Dressing.

### ***Organic Field Greens 5***

Brown Butter Pecans, California Blue Cheese, and Teardrop Tomatoes.

## SIDES

Brown Butter Swiss Chard

Spaghetti Squash

Baby Vegetables

Garlic and Herb Roasted Red Potatoes

Folded California Blue Cheese Potatoes

## ENTREES

### ***North Atlantic Lobster Tagliatelle 19***

Asparagus, Roasted Pepper, and Shellfish Velouté.

### ***Organic Free Range Chicken with Grana Padano Crust 17***

Brown Butter Swiss Chard and Tomato Pie.

### ***Pan Roasted Guinea Hen 19***

Baby Carrots, simple Risotto finished with Goat Cheese.

### ***Chef's Cut of Dry Aged Beef Market Price***

*Dry aged in house for a minimum of 21 days.*

### ***Black Angus Filet 24***

Warm Blueberry Stilton, Spaghetti Squash, and Roasted Red Potatoes.

### ***North Atlantic Catch Market Price***

Fresh from the clear cold waters off Georges Bank, special preparation for each species.

### ***Pacific Catch Market Price***

Day Boat exotic fish direct from the Honolulu Fish Auction. Passionately prepared.

### ***Veal Loin Chop 24***

Milk fed Veal simply seasoned and grilled. Served with Veal Reduction Sauce, Spaghetti Squash, and Folded California Blue Cheese Potatoes.

### ***Wild Mushroom Risotto 17***

Oven roasted wild and cultivated exotic Mushrooms simmered in Mushroom Broth with Mire Poix, and English Peas. Finished with Grana Padano and whole Butter.

### ***Spaghettini Carbonara 16***

Wild Mushroom, Toasted Pancetta, Cream Sauce .