



# WELCOME

Ever since Foxfire Grill opened in 2003, Owner Terri Fox has worked to create an inviting atmosphere serving delicious American cuisine. Terri is often spotted at the restaurant, chatting with guests and ensuring a lively dining experience. Moreover, a licensed Sommelier is on hand to help with wine selections. Please join us on the 3rd Saturday of the month for special food and wine pairings, and join us on the patio during the warmer months (dogs are welcome).

## STARTERS

### Fried Calamari

Yellow banana peppers, parmesan, green olive jalapeño aioli **12**

### GF Seared Ahi Tuna

Cajun seasoning, wasabi cream, Asian BBQ sauce, pickled ginger **14**

### Coconut Shrimp

Crispy coconut, spicy pineapple dipping sauce **10**

### Quesadilla

Chicken, cheddar, pico de gallo, and roasted red peppers, served with guacamole and sour cream **10**  
**substitute shrimp 12**

### GF Chicken & Chorizo Skewers

Grilled with peppers and onions, chimichurri sauce **9**

### V Mushroom Strudel

Portobellos, goat cheese, spinach, mushroom sauce **10**

### V Roasted Red Pepper Hummus

Smooth and creamy hummus, served with warmed pita wedges **8**

### GF Foxfire Smokin' Wings

Whole wings, buffalo sauce, ranch dressing, celery & carrot sticks **10**

### Grilled Spiced Shrimp

Eight grilled shrimp, served with a spicy cocktail sauce **8**

### Foxfire Trio Dip

Our three dips: sun-dried tomato, arugula, and red pepper bacon cheddar, served with toasted pita **12**

## SOUPS

### GF/V Foxfire Lentil Soup

Our house recipe with kale and vegetables  
**cup 4.50 / bowl 6**

### Soup du Jour

Please ask your server for today's soup of the day  
**cup 4.50 / bowl 6**

### Crab & Grilled Corn Chowder

Seasoned with fire roasted peppers and a touch of Old Bay  
**cup 5 / bowl 6.50**

## SIDE SALADS

### GF/V Foxfire House Salad

Mesclun greens, tomatoes, chives, endive, balsamic vinaigrette **6**

### V Foxfire Baby Caesar Salad

Crisp romaine, tomatoes, parmesan, croutons **6**

### GF/V Kale Salad

Sunflower seeds, parmesan, dried fruit, lemon vinaigrette **8**

**Dressings:** Balsamic Vinaigrette, Lemon Vinaigrette, Cranberry Vinaigrette, Honey Mustard, Horseradish Blue Cheese, Creamy Caesar, Ranch, Cajun Ranch

## SANDWICHES

**SANDWICHES SERVED  
WITH SEASONED FRIES**

**SUBSTITUTE FRUIT,  
VEGETABLE OR SALAD  
FOR AN ADDITIONAL \$2**

### Foxfire "Anyway You Want It" Burger\*

Ground beef, turkey, or chicken breast with choice of American, Swiss, cheddar, provolone, or blue cheese **10**  
**substitute bison 13**

### Additional toppings .75 each

Bacon, avocado, guacamole, sautéed mushrooms, caramelized onions, extra cheese

### Foxfire Club

Roasted turkey breast, bacon, lettuce, tomato, rosemary dijonaise, and jack cheese, served on toasted farm bread **9**

### V Veggie Wrap

Mesclun greens, crisp julienne vegetables, tomatoes, portobellos, onions, and hummus, served in a warm flour tortilla **10**  
**with chicken 14**

**Tuesday Nights:** 1/2 priced bottle of wine with an entrée (excludes "20 under 20" and sparkling wines)

## ENTRÉE SALADS

### Foxfire Chicken Caesar Salad

Crisp romaine, tomatoes, parmesan, croutons **12**  
**substitute calamari 12 / steak\* or shrimp 14**

### GF Kale Chicken Salad

Sunflower seeds, parmesan, dried fruit,  
lemon vinaigrette **14**  
**substitute salmon 17**

**Dressings:** Balsamic Vinaigrette, Lemon Vinaigrette, Cranberry Vinaigrette, Honey Mustard, Horseradish Blue Cheese, Creamy Caesar, Ranch, Cajun Ranch

## FROM THE GRILL

### Jamaican Jerk Chicken

Topped with a mango salsa served with rice & broccoli **17**  
🍷 Pacific Rim, Gruner Veltliner

### Parmesan Crusted Chicken

Toasted orzo ragu, wilted spinach, sage butter sauce **18**

### GF Dry Rubbed Pork Ribs

Mashed potatoes, cucumber jicama slaw,  
house BBQ sauce **17** 🍷 Four Vines, Old Vines Zinfandel

### GF Bacon Molasses Ribeye\*

Dry rubbed 12 oz. ribeye with bacon molasses butter,  
mashed potatoes and seasonal vegetables **24**

### Steak Frites\*

Seasoned truffled fries, herb butter, arugula dressed  
in balsamic vinaigrette **21**

## SEAFOOD

### Fresh Catch of the Day

Please ask your server for details **market price**

### GF Pan Seared Salmon

Orange honey reduction, herbed quinoa rice blend,  
arugula dressed in cranberry vinaigrette **18**

### GF Shrimp & Grits

Bell pepper & bacon cream sauce, wilted spinach **16**

🍷 Mandolin, Pinot Noir

## PASTA

### V Terri's Vegetarian Pasta

Tri-color rotini pasta, portobellos, sundried tomatoes,  
sunflower seeds, spinach, garlic, parmesan,  
house salad **15**

### Foxfire Bolognese

Ground turkey, fettucini pasta, sweet & savory  
marinara cream sauce, house salad **16**

🍷 Tomaiolo, Chianti Classico Riserva

### "Not Your Usual" Mac-n-Cheese

House cheese blend, bacon, truffle oil drizzle,  
sliced apple, crumbled croutons, house salad **17**

## CHEF'S SPECIALS

### Sea Scallops

Panko crusted served with lemon orzo and sautéed  
spinach with onion and cherry tomatoes **26**  
🍷 Allan Scott Sauvignon Blanc

### Porterhouse Steak\*

20 oz. porterhouse topped with grilled portabella &  
béarnaise sauce served with rice & green beans **32**  
🍷 Cartlidge-Brown Cabernet

### Nadine's Meatloaf

Foxfire's own recipe and a customer favorite. Dried  
cherries, mushrooms and crispy onions with mashed  
potatoes, mushroom gravy and green beans **17**

### Boneless Pork Chop

8 oz boneless pork chop topped with a dollop of  
apple butter served on a sizzle plate served with  
green beans and cheddar mashed potatoes **22**

🍷 E. Guigal, Cotes du Rhone

## DESSERTS

ALL OF OUR DELICIOUS  
DESSERTS ARE MADE  
IN-HOUSE

Please ask your server to view our dessert tray and after dinner cordials.