



Starters

- Fried Pepperoni Rolls** 11
House made yeast rolls stuffed with buffalo mozzarella and sliced pepperoni, deep fried to golden perfection and brushed with a savory herbed garlic butter. Served with marinara sauce
- Spinach Artichoke Hummus** 11
Savory hummus blended with fresh spinach and artichoke topped with melted mozzarella cheese. Served with grilled pita points
- Cheesy Bacon Jalapeno Popper Dip** 10
The robust flavors of a perfectly grilled jalapeno popper blended into a specialty dip topped with crispy bacon and BBQ sauce. Served with house made tortilla chips
- Tips 'N' Bleu** 12
Tender filet mignon tips broiled in sharp, piquant bleu cheese. Served with bleu stuffed peppadew peppers
- Class VI Fries** 11
Crispy fries topped with house queso, candied bacon and scallions. Served with ranch dipping sauce
- Brisket Chili** 5
Hickory smoked brisket, diced tomatoes, kidney beans topped with cheddar cheese and scallions

Greens

- Ramen Sesame Oriental Salad** 10
Freshly chopped romaine lettuce tossed in an Asian sesame vinaigrette. Combined with mandarin oranges, purple cabbage, scallions, cucumber, crispy ramen noodles, sliced almonds and hard-boiled egg
- House Salad** 8
Fresh greens, tomato, cucumber, red onions, carrots, cheddar cheese, boiled egg, croutons
- Chicken Caesar Salad** 10
Fresh romaine lettuce tossed in a creamy garlic Caesar dressing and topped with croutons, red onions, shaved Parmesan-Romano cheese and crispy chicken
- Simple Side Salad** 5
Lettuce blend, cucumbers, tomatoes, carrots, red onions, croutons

Dressings

Ranch, Bleu Cheese, Raspberry Vinaigrette, Caesar, Zesty Italian, Honey Mustard

Sides 5

- Boursin Red Skin Mashed Potatoes
- Pimento Mac N Cheese
- Sautéed Brussel Sprouts with Cherry Balsamic Glaze
- Beer Battered French Fries
- Side Salad

Jumbo Wings

6/\$9 12/\$18

Flavors

Moonshine BBQ| Classic Buffalo| Brown Sugar BBQ| Alabama White| Pure Screamin' Hell| Sriracha Garlic| Carolina Gold| Teriyaki
Dry Rubs: Lemon Pepper| Memphis Dry

Handhelds

Served with beer battered fries
Can upgrade to alternate side for \$3
Sub protein with black bean burger \$2

- Smoked Ribeye Philly** 13
Slow smoked ribeye, thinly shaved with caramelized onions and red bell peppers, topped with house queso on a split hoagie bun
**Add sautéed mushrooms for \$2*
- The Chetty** 12
House specialty grind 8 oz smash burger topped with American cheese, lettuce, tomato, onion, pickle
- Bacon Bleus** 13
House specialty grind 8 oz smash burger dusted with Cajun seasoning. Candied bacon, sautéed mushrooms and caramelized onions, creamy cheese sauce, bleu cheese crumbles
- Southern Cham** 13
The burger that comes with its own southern accent! A house grind 8 oz smash burger topped with thick cut fried bologna, melted pimento cheese and sautéed onions
- The Big Kahuna** 13
Pulled pork, grilled pineapple, coleslaw and brown sugar BBQ

Entrees

All entrees are served with your choice of two sides

- 8 oz Filet Mignon** 32
8 oz of the most tender of steaks, hand cut in house and grilled to perfection
- Center Cut 10 oz Sirloin Au Poivre** 27
A 10 oz Angus sirloin steak with a peppercorn crust that is full of flavor and texture topped with a cracked peppercorn and cognac sauce
- Southern Fried Catfish** 16
Farm-raised catfish lightly cornmeal battered and fried to a golden perfection. Served with a side of tartar sauce and coleslaw
- Coconut Curry (Chicken or Tofu)** 21
Curried chicken or tofu cooked in a creamy, fragrant spiced sauce served over a bed of basmati rice. Topped with cilantro, lime and naan bread
**Does not come with two sides*

Kids Menu 7

Served with fries
upgrade side \$3

- Chicken Fingers
- 5 oz Hamburger
- Ramen Noodles

Kids Drinks 3

- Hot Cocoa
- Chocolate Milk
- Whole Milk

Chetty's Signature Cocktails 9

- Pillow Rock**
Fireball, Apple Juice, Orange Juice, and Salt Rim
- Almost Heaven**
Jack Daniels, Peach Schnapps, Sour Mix, Blue Curacao, and Sprite garnished with a Lemon
- River Runner**
Captain Morgan, Malibu, Bacardi, Pineapple Juice, Cranberry
- Gorgeous Mule**
Absolute (*choice of Titos \$1, or Grey Goose \$2*), Lime Juice, and Ginger Beer
- Mothman**
Jagermeister, Raspberry Vodka, and Melon Liqour topped with Soda and cherries
- Whiskey Tea**
Makers Mark, Don Julion, Dewars Scotch, Triple Sec, Sour Mix and Coke
- Whitewater Lemonade**
American Honey Whiskey, Lemonade, Sprite
- Raspberry Margarita**
Jose Cuervo, Triple Sec, Razzmatazz, House Made Margarita Mix

Canned Beer

- 12oz Premium Craft Cans** 5
Corona Extra
Greenbrier Valley Brewery Devil Anse
Greenbrier Valley Brewery Wild Trail Pale Ale
- 16oz Domestic Cans** 5
Bud Light
Budweiser
Michelob Ultra
Miller Lite
Coors Light
Yuengling Lager
- 16oz Premium Craft Cans** 6
Sierra Nevada Pale Ale
Big Timber IPA
Big Timber Porter
Blue Moon
Sierra Nevada Torpedo
Big Timber Logger Lager
- Weathered Ground Camplife** 8

Drink Specials

- Pitcher of Margaritas** 20
On the rocks with lime
- Wicked Bloody Mary** 10
House vodka, stuffed olives, candied bacon, celery, zesty pickles

Wine 8

- 6 oz serving**
- House Wine Variety cans**
- Bota Box Variety**

Shots 6

- Blue Kool-aid**
Raspberry Vodka, Blue Curacao
- WV Yahoo**
Jagermeister, Raspberry, Midori

16oz Draft Beer

- PBR** 4
- PBR Pitchers** 12
- Rotating Craft Selections** 6
- Rotating Craft Pitchers** 18

Desserts

- New York Style Cheesecake** 6
Topped with caramel, chocolate or raspberry sauce
- Chocolate Lava Cake** 6
Goey chocolate filled cake topped with vanilla ice cream and whip cream



Chetty's
PUB

GOOD FOOD AHEAD

THE CHETTY'S STORY:

A favorite among locals and visitors, Chetty's Pub serves all American pub fare, featuring house-smoked meats, homemade sauces, and the freshest cooking this side of the Gorge.

Every day we try to live up to our namesake: Chester Wayne "Chetty" Morton, a beloved bus driver and one heck of a mechanic, who shuttled guests from their resort to their adventures. For nearly 20 years, Chetty made everyone's day better through simple, genuine day-to-day interactions. And that's what we hope to continue.

**So, kick back and take in that world class view.
We'll get the food right out.**