

# PUB FARE

**House Chips - 5.5**  
+ french onion dip

**Perni Boiled Peanuts - 5.5**  
sumac + IPA

**Loaded Chips - 10**  
beer cheese + bacon + scallion  
+ pickled jalapeño + queso fresco  
*sub FF + 3*

**Soft Pretzel - 13**  
Blunt Pretzel Co. + Pernicious beer  
cheese + Lusty Monk mustard

**Fish n' Chips - 16**  
beer battered fish + french fries  
+ dill tartar sauce + lemon

**Bavarian Platter - 23**  
giant soft pretzel + kielbasa  
+ bratwurst + sauerkraut + dill  
pickles + Pernicious beer cheese  
+ Lusty Monk mustard

**Pub Hash - 9**  
potato + root vegetables + garlic +  
shallots *add bacon +2*

**Smoked Trout Dip - 14**  
local Sunburst Trout  
+ house chips

**Beef Tartare\* - 18**  
crispy capers + shallot + cornichon  
+ green garlic aioli  
+ quail egg yolk + house chips

**Ribs n' Whiskey - 20**  
Half-rack St. Louis style  
+ bourbon BBQ

**Poutine 15**

french fries + Wisconsin cheddar  
curds + brown gravy *add bacon +2*

**Joyce Farm's Chicken Wings**

dozen -18 half order - 9

- classic buffalo
- "Asheville Hot" chile oil
- maple- bacon teriyaki
- caribbean jerk dry-rub
- habanero apricot
- hoisin bbq

# WICKED WEED BREWING

91 biltmore ave asheville NC

## BURGERS

**The 1/2 lb Brewpub Burger\* - 17**

*Hickory Nut Gap farm grass-fed beef or Beyond meat (vegan)*  
griddled onion + american cheese + shredded romaine  
+ comeback sauce + dill pickle

**Carolina Bison Burger\* - 16.5**

*Carolina Bison patty or Beyond meat (vegan)*  
+ bleu cheese coleslaw + haystack shallots

**Black Bean Burger - 16**

house made chipotle black bean patty  
+ pimento cheese + crispy okra

*add bacon +2 add avocado +3*

*all burgers served on local Annie's brioche buns with house chips  
sub side +2.5 sub salad +4*

## ENTREES

*Available after 5pm*

**Steak Frites\* - 32**

pan-seared 10 oz. CAB NY Strip + truffle fries + petit arugula salad  
+ horseradish-chive cream + pecorino  
*add bleu cheese + 2 / add roasted mushrooms + 4*

**Shrimp n' Grits\* - 25**

bacon + shallots + andouille sausage + cherry tomato + scallions+  
cajun creme + crispy okra

**Sausage Orecchiette - 23**

sweet italian pork sausage + orecchiette pasta + braised greens +  
garlic + pork broth + pecorino + chili crisp + chive chicharron

*\*This menu item may contain raw or undercooked meats, seafood or eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

**We kindly request no separate checks for parties of 8 or more.  
Upstairs tables of 8 or more guests will have a 20% service charge added to the bill.**

## SALADS + SOUP

**Hatch Chili Pork Stew - 10**  
queso fresco + cilantro + shaved radish +  
lime + grilled flour tortilla

**Classic Caesar Salad\* - 7/13**  
romaine + herbed focaccia crouton + cherry  
tomato + parmesan + caesar dressing

**Kale Salad - 8/14**  
baby kale + roasted butternut squash +  
carrot + cabbage + red bell pepper + crispy  
spiced chickpeas + tahini-ginger dressing

**Local Apple & Arugula - 8/14**  
arugula + local apples + dried cranberry +  
candied pecans + shaved manchego +  
maple-dijon vinaigrette

*add: bacon +2 chicken +6 shrimp +8*

## SANDWICHES

**"Asheville Hot" Chicken Sandwich- 15.5**

*crispy or grilled*  
buttermilk-pickle brined chicken breast  
+ "Asheville Hot" chile oil + dill pickle

**Kimchi Fried Chicken Sandwich - 16**

buttermilk-pickle brined chicken breast +  
house kimchi + miso-sambal aioli  
+ toasted foccacia

**Classic Reuben - 15**

sliced corned beef + swiss + russian  
dressing + dijon + sauerkraut  
+toasted City Bakery rye

*all sandwiches served with house chips.  
sub side 2.5 sub salad 4*

## SIDES

**pick three for \$13!**

- french fries - 6
- sweet potato fries - 6
- collard greens - 5
- mac n' cheese - 5
- moroccan carrot salad - 5
- jalapeño cheddar grits - 5
- marble potato salad - 5



# HOUSE COCKTAILS

## COLD BREW MARTINI 14

*Ketel One + local Penny Cup cold brew + cold brew liqueur*

## THE RUBY-CROWNED 14

*Chemist gin + Campari + pineapple + lime + maple simple*

## LATE TO THE PAR-TEA 13

*Tito's + pomegranate + lemon + black tea + rosemary + tonic*

## FIERY MULE 14

*Espolon reposado + Bonal + habanero + lemon + Devils Foot fuego ginger beer*

## BREAKFAST FOR DINNER 14

*Knob Creek + maple + walnut bitters + luxardo cherry + smoked glass*

# WINES

House wines made with native fermentation. Our grapes come from the same hallowed ground as our hops: Yakima Valley, Washington. Through many different treatments, vessels, and fermentations, we have created a diverse portfolio of wines that reflect our passion as both drinkers and makers.

**Whether on draft or from the bottle, ask our staff for a taste!**

**11 GLASS / 30 BOTTLE**

**ALL NATURAL WINES**

### SAUVIGNON BLANC CONTACT

*Zesty, citrus, peach. Soft salinity & low acid. Sauv Blanc grapes. Bright citrusy acidity, dry finish*

### DROP RED BLEND SYRAH

*Cab Franc, Barbera, Petit Verdot. Jammy, light acidity Cab Franc, Syrah. Light bodied, cherry & anisette Tart cherry, pomegranate, pepper. Numbing tannins and lingering bitterness*

### ROSE

*Cab Franc, Grenache, Syrah. Bright, soft, slightly sweet*

### SPARKLING

*Lemon, brioche, rose. Bright, dry with honey, citrus, and apple*

### MORE OPTIONS...

#### WHITE

Albarino	<i>Vina Nora; Spain</i>	14/42
Pinot Grigio	<i>Attems; Italy</i>	13/39
Chardonnay	<i>Boen; California</i>	13/39

#### RED

Cabernet Sauvignon	<i>Juggernaut; California</i>	14/42
Pinot Noir	<i>Juggernaut; California</i>	14/42
Cotes du Rhone	<i>Vidal-Fleury; France</i>	15/45

## N/A OFFERINGS

**ATHLETIC BREWING N/A BEERS (5)**  
rotating selections

**BUCHI KOMBUCHA (4)**  
fire (ginger + cayenne)  
water (coconut + blueberry + elderberry)

**DEVILS FOOT BEVERAGES (4)**  
classic ginger beer  
sparkling blueberry lemonade  
sparkling peach lemonade  
sparkling strawberry lemonade

**ACQUA PANNA (3)**

**GREENMAN ROOT BEER (3.5)**  
*all natural, locally made*

**FRUIT JUICE (3)**  
orange, cranberry, pineapple

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**HOPS ARE A WICKED & PERNICIOUS WEED**

- king henry VIII



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