



Vegetarian

PUB FARE

HOUSE CHIPS 6
french onion dip

CAJUN BOILED PEANUTS 7

LOADED CHIPS 13
poolhall chili + WNC coleslaw + diced onion
+ beer cheese + scallions

CANDIED BRUSSELS SPROUTS 14
bacon + mustard + cider vinegar + balsamic

CHICKEN WINGS 12/21
bbq dry rub, buffalo, habanero apricot, hibachi ginger & yum yum
served with house ranch or buttermilk bleu cheese
+ celery

BLUE CRAB FRITTERS 21
green goddess dressing + pickled red onion + crispy okra +
pickled mustard seed + lemon + herbs

SOFT PRETZEL 14
local Underground Bakery
beer cheese + perni-mustard

FISH N' CHIPS 18
beer battered haddock + french fries
+ WNC coleslaw + dill tartar + lemon

SITTO'S HUMMUS PLATE 18
rotating seasonal vegetables + naan
perfect for sharing

We source and use local products whenever possible.

SIDES

FRENCH FRIES 7
BEER BATTERED ONION RINGS 7
HOUSE CHIPS + DIP 6
SMALL MIXED GREEN SALAD 7
WNC COLESLAW 5

WICKED WEED BREWING

HANDHELDS

all handhelds served on House Brioche bun with choice of side
Beyond patty available

McFREAK STACK 18
double smashed 21-day dry aged beef patties + american + napa crunch + shaved onion + pickles
+ Freak sauce

APPALACHIAN BURGER 23
Carolina bison + swiss + local mushroom + umami onion + lusty aioli + frisée

STEAKHOUSE BURGER 25
21-day dry aged beef + smoked cheddar + applewood smoked bacon + WW steak sauce
+ onion ring + frisée+ horseradish cream

CAROLINA BURGER 22
HNG grassfed beef patty + american cheese + poolhall chili + yellow mustard + shaved onion + WNC coleslaw

CHICKEN GYRO BURGER 18
greek chicken patty + bibb lettuce + roma tomato + shaved onion + cucumber + feta + tzatziki

FALAFEL BURGER 18
cucumber + roma tomato + pickled red onion + frisée + feta + green goddess dressing

CRAB CAKE SANDWICH 24
lump blue crab + bibb lettuce + roma tomato + red onion + dill pickle + cajun remoulade

BUFFALO CHICKEN SANDWICH 16
buttermilk fried chicken + buffalo sauce + napa crunch + tomato + bleu cheese dressing

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

*This menu may contain raw or undercooked meats, seafood or eggs.

Proud to support our local vendors
Hickory Nut Gap, Apple Brandy Beef, Dr. King's Carolina Bison

SALADS

add chicken/falafel +6 add bacon +2

MIXED GREEN SALAD 13
mixed greens + strawberry + pickled red onion
+ goat cheese + toasted pepitas + strawberry balsamic vinaigrette

SOUTHERN CHOPPED SALAD 16
romaine + mixed greens + roma tomato + pickled red onion +
house pimento cheese + croutons + pickled egg
+ chives + bacon bits + house ranch

MEDITERRANEAN BOWL 16
Sitto's hummus + romaine + cucumber + roma tomato + onion
+ kalamata olive + pepperoncini + tzatziki
+ feta + naan croutons

HOUSE WINES

CHARDONNAY, 2023 11 | 30

Chardonnay
Neutral Oak, Asheville

CONTACT, 2022 11 | 30

Skin Contact Sauv Blanc
Neutral Oak, Asheville

SPARKLING ROSE, 2022 11 | N/A

Cab Franc, Grenache, Syrah
Stainless Steel, Asheville

SAUVIGNON BLANC, 2022 11 | 30

Sauvignon Blanc
Stainless Steel, Asheville

ROSE BLEND, 2022 11 | 30

Cab Franc, Grenache, Syrah
Stainless Steel, Asheville

DROP, 2022 11 | 30

Cab Franc, Barbera, Petit Verdot
Stainless Steel + Neutral Oak, Asheville

All grapes sustainably sourced from
Yakima Valley, WA

COCKTAILS

GRAPEFRUIT SPRITZ 15
ketel one grapefruit & rose
+ st germain + grapefruit + prosecco

NOT YOUR MOMS PINEAPPLE MARG 15
don julio reposado + vida mezcal
+ pineapple + lime + lava salt

STRAWBERRY FIELDS 13
oak & grist genever + strawberry
+ thyme + citrus

PEACHY KEEN 15
woodford + hot honey + lemon
+ peach + jalapeno

MINTY MOJO 14
havana club blanco + lime + mint + ginger

COLD BREW MARTINI 14
ketel one + mr black + cold brew

NON-ALC

GREEN MAN ROOT BEER 4
locally made

STELLA 0.0 5
non-alcoholic beer

ELYSIAN N/A IPA 5
non-alcoholic IPA

BOODA KOMBUCHA 6
blood orange or raspberry
dragonfruit

FRUIT JUICES 3
orange, pineapple, cranberry,
grapefruit

RED BULL + SUGAR FREE 4

GUEST WINES

ALBARINO 14/42
Vina Nora; Spain

PINOT GRIGIO 13/39
Attems; Italy

CHARDONNAY 13/39
Boen; California

PROSECCO 12/36
Jeio; California

PINOT NOIR 14/42
Maison Julien; France

TEMPRANILLO 13/39
Obalo; Spain

CABERNET SAUVIGNON 14/42
Maison Julien; France

“Hops are a
Wicked
and Pernicious
Weed”

King Henry VIII

