

WICKED WEED BREWING

PUB FAIR

House Chips - 5.5
+ french onion dip

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

Pernicious Boiled Peanuts - 5.5
sumac + IPA

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

Candied Brussels - 9
whole grain mustard + cider vinegar +
balsamic reduction **add bacon +2**

Pub Hash - 9
crispy yukon gold potato + root
vegetables + garlic confit +
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

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

SANDWICHES & BURGERS

served with house potato chips. add bacon +2. substitute side +2.5
substitute salad +4

"Asheville Hot" Chicken Sandwich crispy or grilled - **15.5**
buttermilk-pickle brined chicken breast + "Asheville Hot" chile oil + dill
pickle + brioche bun

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 + brioche bun

Carolina Bison Burger* - **16.5**

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

Kimchi Fried Chicken Sandwich - **16**

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

Classic Reuben - **15**

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

Roast Turkey Sandwich - **16**

poblano-apple chutney + avocado + provolone + shaved jalapeno
+ red onion + arugula + toasted City Bakery sourdough bread

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 + andoullie 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

SOUP & SALAD

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

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

** *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.**

DRINK DIFFERENT

COCKTAILS

COFFEE RHYMES WITH ORANGE - 14

Plantation rum + Kahlua + Cointreau + local Penny Cup cold brew + cream garnished with orange peel

BOBBING FOR GIN - 14

Chemist gin + Apple Jack + Cider + lemon + spices + ginger bitters garnished with dried apple slice

LATE TO THE PAR-TEA - 13

Titos vodka + Pom pomegranate + lemon + black tea + rosemary garnished with tonic & rosemary

FIERY MULE- 14

Espolon Reposado + Bonal + habanero + lemon + Devil's Foot Fuego ginger beer garnished with lime wheel

BREAKFAST FOR DINNER - 14

Knob Creek bourbon + maple + walnut bitters + Luxardo cherry served in a smoked glass

viði WINE

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.

11 GLASS / 30 BOTTLE ALL NATURAL WINES

SAUVIGNON BLANC CHARDONNAY

ZESTY CITRUS, PEACH. SOFT SALINITY, LOW ACID PEAR, MELON, OLD OAK, LEMON. SOFT + FRUITY OFF-DRY, HONEY. SILKY + SLIGHT BITTERNESS

DROP RED BLEND

CAB FRANC, BARBERA, PETIT VERDOT. JAMMY, LIGHT ACIDITY CAB FRANC, SYRAH. LIGHT BODIED, CHERRY + ANISETTE

ROSE

CAB FRANC, GRENACHE, SYRAH. BRIGHT, SOFT, SLIGHTLY SWEET

PROSECCO JEIO/ITALY 12/36

ALBARINO	VINA NORA/SPAIN	14/42
GRUNER VETLINER	HASEN SPRUNG/AUSTRIA	13/39
ARNEIS	TENUTA LA PERGOLA/ITALY	15/45

PINOT NOIR	JUGGERNAUT/CALIFORNIA	14/42
CABERNET SAUVIGNON	JUGGERNAUT/CALIFORNIA	15/45

N/A OFFERINGS

ACQUA PANNA - 3 bottled spring water

DEVIL'S FOOT BEVERAGE - 3.5 all natural, low sugar "un-soda" classic ginger beer

gold jacket (sparkling black tea + lemonade)

future's so bright (sparkling limeade)

blueberry feels forever (sparkling blueberry lemonade)

BUCHI KOMBUCHA - 3 fire (ginger + cayenne)

water (coconut + blueberry + elderberry)

GREEN MAN ROOT BEER - 3.5 all natural, locally made

FRUIT JUICE - 3
orange, cranberry, pineapple

ATHLETIC BREWING NON-ALCOHOLIC BEERS - 5 rotating selections

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**HOPS ARE A
WICKED &
PERNICOUS WEED**

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- king henry VIII

