

VISIT US

828-393-5618
46 N MILLS RIVER RD
MILLS RIVER, NC 28759

APPALACHIAN MOUNTAIN TAPROOM

WE'RE OPEN

MON-THUR
4PM - 10PM
FRIDAY + SATURDAY
12PM - 10PM
SUNDAY
12PM - 9PM

FOOD & BEVERAGES MENU

APPETIZERS & BITES

HOUSE CHIPS \$8

Jalapeno brined potato chips with lime-pepper yogurt sauce

CHICKEN WINGS 6 FOR \$10 / 12 FOR \$18

Served with house made ranch or bleu cheese and pickles. Choose your in house made sauce

- *bourbon smoked peach-habanero)))*
- *key lime pepper)))*
- *dry rub*
- *house chili crisp)))*
- *10-pepper buffalo)))*

LOADED FRIES \$12

Loaded Fries- waffle fries with chow chow, peppercorn gravy, and country ham

CORNBREAD \$7

House made with assorted compound butters and hot honey

BOILED PEANUTS \$7

Sweet tea boiled peanuts with lemon and mixed spices

PRETZEL \$7

Locally made bavarian-style pretzel served with Boone Creek Blonde stone ground mustard

SALADS

Add protein: + seared chicken breast \$4 | + beef patty \$4

CAESAR SALAD SMALL \$6 | LARGE \$12

Caesar Salad with house dressing, "everything" spiced croutons, smoked corn over romaine lettuce

HOUSE SMALL \$6 | LARGE \$12

Strawberry, peach, pomegranate vinaigrette dressing, cheese crumble over kale and sunflower seeds

KIDS

Served with chips | sub lil' waffle fries \$1

LIL' SMASH BURGER WITH CHEESE \$9

LIL' CHICKEN NUGGETS \$9

LIL' GRILLED CHEESE \$8

HANDHELDS

Served with house cut chips | sub waffle fries +\$2 | Sub small salad +\$4 | Add bacon +\$2 | Sub Impossible burger +\$2 | Sub GF Bun +\$1 | Make any smash burger a double +\$2 |

LONG LEAF SMASH \$15

Quarterpound burger topped with white cheddar cheese, smoked bacon, Blue Ridge sauce, crunchy onions, greens

TRACE RIDGE SMASH \$14

Quarterpound burger topped with Cheerwine® caramelized onions, house mayo, house mustard, house pickles, pepper jack

DANIEL BOONE SMASH \$13

Quarterpound burger twith white cheddar cheese, trail sauce, lettuce, tomato, onion, and house pickle

YOSEF YARDBIRD \$14

Hand-dredged panko fried chicken thigh topped with chow chow pimento cheese, house pickles

FRIED OYSTER MUSHROOM SANDWICH \$13

Southern Apple Cider Tempura fried oyster mushrooms topped with Carolina coleslaw, house pickles, trail sauce

CLUB SANDWICH \$14

sliced turkey, bacon, country ham, fried green tomatoes, white cheddar, greens, chili crisp aioli served on sliced sourdough

WE PROUDLY SERVE PRODUCTS FROM THESE LOCAL PRODUCERS



NON-ALCOHOLIC BEVERAGES

LOCALLY-MADE DEVIL'S FOOT CRAFT SODAS: \$4

Ginger Beer, Root Beer, Sparkling Blueberry Lemonade, Hop'd Lemonade

GUAYAKÍ YERBA MATE: \$4

Enlighten Mint, Sparking Grapefruit Ginger

THE CLASSICS: \$3

Coca Cola, Diet Coke, Sprite, Fanta Orange, Seagram's Ginger Ale, Pineapple juice, Cranberry juice

NON-ALCOHOLIC BEERS: \$5

Athletic Free Wave Hazy IPA, Athletic Upside Dawn Golden Ale

*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

HOUSE COCKTAILS

STRAWBERRY-BASIL SMASH \$12

Tito's vodka, strawberry, basil, club soda

HONEYDEW-COCONUT BREEZE \$11

Honeydew-Honeysuckle Wheat, Malibu coconut, pineapple juice, coconut water

BOJANGLES® JULIP \$12

Bojangles Hard Sweet Tea, mint, Four-Roses bourbon

MEZCAL PALOMA \$14

Casamigos blanco tequila, Casamigos mezcal, grapefruit juice, lime juice

GIN-LIMONCELLO \$12

Tanqueray, Caravella Limoncello, sage simple syrup

BOONE CREEK SPRITZ \$11

Boone Creek Blonde, Aperol, grapefruit cordial, orange



WINE

WHITE

RAPAURA SPRINGS GLASS \$11 | BOTTLE \$42
Marlborough New Zealand, Sauvignon blanc

ART OF EARTH GLASS \$9 | BOTTLE \$34
Sicily Italy, Pinot Grigio

FOX GLOVE GLASS \$12 | BOTTLE \$34
Central Coast CA, Chardonnay

DEMARIE BOTTLE \$58
Pet-Nat Bianco, Piedmont Italy, Pet Nat

KELLEREI TERLAN BOTTLE \$66
Italy, Muller-Thurgau

MAISON ALBERT BICHOT BOTTLE \$66
Burgundy, Cremant de Bourgogne Sparkling Wine

ROSE

GLASS \$13 | BOTTLE \$50

DEPARTMENT 66
Languedoc-Roussillon France, Rose

RED

THEOLEO GLASS \$14 | BOTTLE \$54
Santa Barbara CA, Pinot Noir

DEPARTMENT 66 COTES CATALANES GLASS \$13 | BOTTLE \$50
Languedoc-Roussillon France, Grenache

FRANCISCAN ESTATE GLASS \$10 | BOTTLE \$38
Napa Valley CA, Cabernet Sauvignon

CHATEAU PUYNORMOND GLASS \$15 | BOTTLE \$58
Bordeaux France, Bordeaux Blend

DOMAINE DE L'ESPIGOUETTE BOTTLE \$70
Rhone France, GSM Blend

