

VISIT US

828-393-5618

46 N MILLS RIVER RD
MILLS RIVER, NC 28759

APPALACHIAN MOUNTAIN TAPROOM

FOOD & BEVERAGES MENU

WE'RE OPEN

SUN-THUR
11AM - 9PM
FRIDAY + SATURDAY
11AM - 10PM

SMALL BITES

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

Served with house made ranch or bleu cheese and raw veggies. Choose your in-house made sauce:

- Buffalo
- Dry Rub
- Sweet & Spicy Korean
- Honey BBQ

SOUP OF THE DAY **CUP \$4/BOWL \$8**

Ask your bartender for today's selection
Add Grilled Cheese +\$4

FRENCH ONION DIP **\$7**

Made from scratch, topped with bacon & scallion, served with kettle chips

FRIED BRUSSELS SPROUTS **\$10**

Fried brussels sprouts tossed in pomegranate vinaigrette, topped with candied pumpkin seeds & goat cheese

G-MA'S CORNBREAD **\$9**

Housemade served with sorghum butter, bacon scallion butter & smoked corn honey

HANDHELDS

Served with chips | Any side can be subbed for an additional \$2
Add waffle fries +\$2 | add bacon +\$2 | Sub Impossible patty +\$2
Sub GF bun +\$1

APPALACHIAN SMASH **\$14**

Quarterpound burger topped with cheddar cheese, mayo, lettuce, tomato, onion, and pickles
Make it a double +\$2

ASHEVILLE HAWT **\$14**

Fried chicken tenders tossed in an Asheville hawt honey with pickles on a buttered bun

JUS' PEACHY **\$14**

Sliced turkey, whipped goat cheese, bacon, housemade peach jam, arugula, served on sourdough

PULLED PORK **\$14**

Smoked in-house and served with coleslaw, dill pickles, honey BBQ sauce on a buttered bun

MT. MITCHELL MUSHROOM MELT **\$13**

Roasted cremini mushrooms, pickled red onions, spinach artichoke cream cheese, served on toasted sourdough

COLLARD GREEN GRILLED CHEESE **\$12**

Homade collard greens (contains meat) with cheddar cheese and dijonaise served on sourdough

CHICKPEA VEGGIE BURGER **\$13**

House made chickpea patty topped with cheddar, dijonaise, arugula, tomato, and pickled red onion

SALADS

Add protein + chicken breast \$4/beef patty\$4

SHAVED SIRLOIN SALAD **\$16**

Thinly shaved sirloin steak with chimichurri over a bed of arugula, farro, heirloom tomato, goat cheese, red onion, smoked corn & jalapeno tossed in apple cider vinaigrette

THE SOUTHERN CAESAR **SMALL \$6 / LARGE \$12**

A southern twist on the traditional caesar. Romaine, tossed with crispy bacon, croutons, smoked corn and grated parmesan

KANUGA KALE SALAD **SMALL \$6 / LARGE \$12**

Curly kale tossed with dried cranberries, candied pumpkin seeds, sliced apples, bleu cheese crumbles, and pomegranate vinaigrette

SIDES

WAFFLE FRIES **\$5**

COLESLAW **\$4**

BRUSSELS SPROUTS **\$4**

COLLARD GREENS (contains meat) **\$4**

KIDS

Served with chips | sub lil' waffle fries \$1 | sub Apple slices \$2

LIL' SMASH BURGER WITH CHEESE **\$9**

LIL' CHICKEN TENDERS **\$9**

LIL' GRILLED CHEESE **\$8**

*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

V-Vegetarian

HOUSE COCKTAILS

SMOKED OLD FASHIONED Benchmark Bonded, Demerara Syrup, Angostura & Orange Bitters, Smoked-To-Order	\$12
BARREL AGED NEGRONI Eda Rhyne Pinnix Gin, Naturale Rosso Vermouth, Campari, Averna Amaro. Aged in-house on charred American oak	\$14
BARREL AGED MANHATTAN Bonded Benchmark Bourbon, Carpano Antica Sweet Vermouth, Angostura bitters	\$14
THE HAMMOCK Lunazul Blanco tequila, Coconut, Grapefruit, Campari, Lime	\$12
PASSION FRUIT MULE Tito's Vodka, Chinola Passion Fruit Liqueur, Lime, Mountain Hippie Ginger Beer	\$11
PICKLE MARTINI Hendricks Gin, Noilly Prat Dry Vermouth, Wickles Pickle Brine	\$12
PAN AMERICAN CLIPPER Apple Brandy, House Grenadine, Lemon, Absinthe Rinse	\$12
MONTE CASSINO Rittenhouse Rye, Benedictine, Yellow Chartreuse, Lemon	\$12
RAISIN CANE Golden Raisin Infused Rum, Ginger Syrup, Lemon, Cardamom Bitters	\$12
THE PERCOLATOR Vida Mezcal, Grind Espresso Liqueur, Amaro Montenegro, Aztec Chocolate bitters	\$13

ASK YOUR BARTENDER ABOUT OUR LIST OF BOURBON AND WHISKEY

WE PROUDLY SERVE PRODUCTS
FROM THESE LOCAL PRODUCERS



blunt pretzels



WINE

WHITE

HOUSE WHITE: BIDOLI GLASS \$8 | BOTTLE \$35
Friuli, Pinot Grigio

CHATEAU VILATTE GLASS \$14 | BOTTLE \$55
Bordeaux, Sauvignon Blanc/Semillion/Muscadelle

SALOMON UNDHOF GLASS \$12 | BOTTLE \$42
Niederosterreich, Gruner Veltliner

VALLEVO GLASS \$9 | BOTTLE \$34
Abruzzo, Pecorino

SPARKLING

BELE CASEL (PROSECCO) GLASS \$13 | BOTTLE \$50
Veneto, Glera

ROSE

GAROFOLI KOMAROS ROSATO GLASS \$11 | BOTTLE \$43
Marche, Montepulciano

RED

HOUSE RED: ST GEEORGE GLASS \$8 | BOTTLE \$35
Sonoma, Cabernet Sauvignon

GROCHAU CELLARS GLASS \$14 | BOTTLE \$56
Willamette Valley, 'Commuter Cuvee' Pinot Noir

LUBERRI GLASS \$12 | BOTTLE \$42
Rioja, Tempranillo

VIGNA LENUZZA GLASS \$13 | BOTTLE \$50
Friuli-Venezia Giulia, Cabernet, Merlot, Cabernet Franc

NON-ALCOHOLIC BEVERAGES

MOUNTAIN HIPPIE SODA CO.: \$4

Lemon Lime, Orange Cream, Bubbly Lemonade, Ginger Beer

MODERN ALCHEMIST.: \$8

THC & CBD Infused Mocktails: Citrus Spritz, Jungle Bird, Margarita

THE CLASSICS: \$3

Coca Cola, Diet Coke, Sprite, Seagram's, Ginger Ale,

Ginger Beer, Iced Tea, Sweet Tea

BOTTLED WATER: Saratoga Spring Water, San Pellegrino \$4

NON-ALCOHOLIC BEERS: \$5

Athletic Free Wave Hazy IPA, Run Wild IPA