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

Add Grilled Cheese +\$4

CHICKEN WINGS Served with house made ranch or bleu cheese and raw veggies. Choose your in-house made sauce: Honey BBQ Dry Rub Sweet & Spicy Korean Lemon Pepper Orange Chicken Cup \$4/ BOWL \$8

FRENCH ONION DIP \$7

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

Ask your bartenders for today's selection

FRIED BRUSSEL SPROUTS V \$10

Fried Brussel sprouts tossed in pomegranate vinaigrette, topped with candied pumkpin seeds & goat cheese

CHILI CHEESE FRIES \$10

Waffle fries topped with house-made chili, jalapeno beer cheese, and scallions.

HOUSE CORNBREAD \$9

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

PRETZEL \$9

Traditional Bavarian-style pretzel served with jalapeno beer cheese

HANDHELDS

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

Quarterpound burger topped with cheddar cheese, mayo, lettuce, tomato, onion, and pickles

Make it a double +\$4

CHICKPEA VEGGIE BURGER V

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

ASHEVILLE HAWT \$14

Fried chicken tenders tossed in an Asheville hawt honey with pickles on a buttered bun Sub Beyond Tenders+\$2

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

MUSHROOM MELT V

Oyster mushrooms, caramelized onions, provolone cheese, and horseradish cream sauce on a toasted Kaiser roll

CAROLINA DOG \$13

All-beef hot dog with mustard, house-made chili, and coleslaw

Make it a Birddog, sub fried chicken tenders

COLLARD GREEN GRILLED CHEESE \$13

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

SALADS

Add chicken \$4 /beef patty \$4 / sirloin \$7 / Impossible patty \$4/ Beyond tender \$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 SALAD

\$13

SMALL \$6 / LARGE \$12

Mixed greens tossed with dried cranberries, candided pumkpin seeds, sliced apples, bleu cheese crumbles, and pomegranate vinaigrette

SIDES

COLESLAW	\$4
BRUSSEL SPROUTS	\$4
Tossed in Pomegranate Vinaigrette. Topped with	
candided pumpkin seeds and goat cheese.	
COLLARD GREENS	\$4

KIDS

*contains Meat

KIDO	
Served with chips sub lil' waffle fries \$1 su	ub Apple slices \$2
LIL' SMASH BURGER WITH CHEESE	\$9
LIL' CHICKEN TENDERS	\$9
LIL' GRILLED CHEESE	\$7
LIL' DOG	\$9

HOUSE COCKTAILS

\$12 HOUSE OLD FASHIONED Benchmark Bonded, Demerara Syrup, Angostura & Orange Bitters. *Available Smoked-To-Order* **CÓCTEL AL PASTOR** \$12 Los Vecinos Mezcal, Achiote-Infused Pineapple Juice, Fresh Lime, and Agave \$12 **ROSEMARY'S TONIC** Beefeater Gin, Cranberry-Rosemary Shrub, Fresh Lime, Tonic **GINGER SAGE RYE** \$12 Rittenhouse Rye, Ginger-Sage Syrup, Fresh Lemon Juice, Luxardo Marachino Liqueur, Angostura Bitters THE BRAMBLE MULE \$11 Tito's Vodka, Fresh Blackberries & Mint, Simple Syrup, Fresh Lime, Mountain Hippie Ginger Beer **PUMPKIN SPICE LATTE** \$13 RumChata, Vanilla vodka, Grind Espresso Liqour, House-made Pumpkin Syrup **MAPLE RUM PUNCH** \$12 Goslings, Pineapple juice, Orange juice, Maple syrup, Grenadine, Tiki **Bitters**

ASK YOUR BARTENDER ABOUT OUR LIST OF BOURBON AND WHISKEY

Corazon Blanco, Campari, Coco Lopez, Grapefruit, lime

WINE

WHITE	
HOUSE WHITE: BIDOLI Touraine, Sauvignon Blanc	GLASS \$8 BOTTLE \$35
CHATEAU DE QUINCAY CHENONEAUX BLANC Touraine, Sauvignon Blanc	GLASS \$13 BOTTLE \$52
TENUTA MAZZOLINO 'CAMARA' CHARDONAY Lombardy, Chardonnay	GLASS \$12 BOTTLE \$48
SPARKLING	
BELE CASEL (PROSECCO)	GLASS \$13 BOTTLE \$50
Venta, Glera ROSE	
VECCHIA TORRE 'LEVERANO" ROSATO Pulgia, Negromaro, Rosato	GLASS \$10 BOTTLE \$40
RED	
HOUSE RED: ST. GEROGE Sonoma, Cabernet Sauvignon	GLASS \$8 BOTTLE \$35
TENUTA MAZZOLINO 'TERRAZZE' Lombardia, Pinot Nero (Pinot Noir)	GLASS \$14 BOTTLE \$56
DOMAINE DE COURON Cotes du Rhone, Grenache/ Syrah	GLASS \$11 BOTTLE \$43

DOD-ALCOHOLIC BEVERAGES

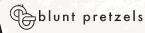
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N/A BEER: Athletic Free Wave Hazy IPA, Run Wild IPA



THE HAMMOCK



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\$12

