

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 Chimichurri  
Dry Rub Honey BBQ  
Sweet & Spicy Korean

CUP/BOWL  
\$4/\$8

### TOMATO BISQUE + grilled cheese \$4

### MARINATED OLIVES \$5

Mixed marinated olives, orange zest, za'atar herbs

### FRENCH ONION DIP \$6

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

### HOUSE HUMMUS PLATE \$9

House made roasted garlic hummus served with

### G-MA'S CORNBREAD \$8

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

### PRETZEL \$9

Locally made Bavarian-style pretzel served with jalapeno beer cheese

## 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 \$13

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

### THE MED \$13

Crispy falafel topped with tomato, red onion, cucumber, tzatziki sauce served on pita bread

### COUNTRY CAPRESE \$12

Our take on an Italian classic, Pimento cheese, heirloom tomatoes, arugula tossed in apple cider vinaigrette on sourdough

### 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

## SALADS

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

### YELLOW GAP SMALL \$6 / LARGE \$12

Cucumbers, rainbow carrots, watermelon radish & heirloom tomato on a bed of romaine with buttermilk ranch

### 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

## SIDES

### WAFFLE FRIES \$5

### COLESLAW \$4

### CUCUMBER SALAD \$4

Marinated english cucumber, watermelon radish, goat cheese & mandarin orange

## KIDS

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

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

### LIL' CHICKEN TENDERS \$9

### LIL' GRILLED CHEESE \$8

### LIL' SUNBUTTER & PEACH JAM SANDWICH \$7

\*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

 Vegetarian

## HOUSE COCKTAILS

### BARREL AGED OLD FASHIONED \$14

Sazerac Rye, Old Grandad Bonded, Luxardo Maraschino, Cointreau, Demerara Syrup, Angostura Bitters. Aged in-house on charred American oak

### BARREL AGED NEGRONI \$14

Eda Rhyne Pinnix Gin, Naturale Rosso Vermouth, Campari, Averna Amaro. Aged in-house on charred American oak

### BLACKBERRY APEROL SPRITZ \$10

Aperol, Blackberry, Sparkling Wine, Soda

### THE HAMMOCK \$12

Lunazul Blanco tequila, Coconut, Grapefruit, Campari, Lime

### SAZERAC \$12

Sazerac Rye, Remy Martin VSOP, Demerara sugar, Peychaud's Bitters, Absinthe Rinse

### BANANA SLAMMA' \$12

Plantation Pineapple Rum, Banana Liqueur, Orange Bitters

### WHITE LINEN \$12

Hendricks, muddled cucumber, lemon, st. germain, honey . club soda

### HILLSIDE COSMOPOLITAN \$11

Tito's vodka, peach puree, lime, Cointreau

## FROZEN SLUSHIES

### BLUE LAGOON \$11

Wheatley vodka, blue curacao, pineapple, lemon, lime

### RUM FOR THE MONEY \$11

Cucumber melon daquiri

## 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

**DEMARIE** GLASS \$12 | BOTTLE \$55  
Pet-Nat Bianco, Piedmont Italy, Arneis

### ROSE

**DOMAINE LES MESCLANCES** GLASS \$12 | BOTTLE \$42  
Provence, Grenache/Syrah/Cinsault

### RED

**HOUSE RED: CHIMANGO** GLASS \$8 | BOTTLE \$35  
Mendoza, Argentina, 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

**THE CLASSICS:** \$3  
Coca Cola, Diet Coke, Sprite, Seagram's, Ginger Ale, Ginger Beer  
Iced Tea, Sweet Tea

**BOTTLED WATER:** Aqua Panna Spring Water, San Pellegrino \$4

**NON-ALCOHOLIC BEERS:** \$5  
Athletic Free Wave Hazy IPA, Run Wild IPA

WE PROUDLY SERVE PRODUCTS  
FROM THESE LOCAL PRODUCERS



blunt pretzels

