

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
Chimichurri
Honey BBQ

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 marinated cucumber radish salad, herb oil, crispy herb pita

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

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

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

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**

*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

BARREL AGED NEGRONI	\$14
Eda Rhyne Pinnix Gin, Naturale Rosso Vermouth, Campari, Averna Amaro. Aged in-house on charred American oak	
BARREL AGED MANHATTAN	\$14
Old Forester Bourbon, Carpano Antica Sweet Vermouth, Angostura bitters	
BLACKBERRY APEROL SPRITZ	\$10
Aperol, Blackberry, Sparkling Wine, Soda	
THE HAMMOCK	\$12
Lunazul Blanco tequila, Coconut, Grapefruit, Campari, Lime	
BANANA SLAMMA'	\$12
Plantation Pineapple Rum, Giffard 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: SALMON RUN

GLASS \$8 | BOTTLE \$35
Finger Lakes, Chardonnay

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, Arneis

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

WE PROUDLY SERVE PRODUCTS
FROM THESE LOCAL PRODUCERS



blunt pretzels

