

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

HOUSE HUMMUS PLATE ✓ \$9

House made roasted garlic hummus served with marinated cucumber radish salad, herb oil, crispy herb pita

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 charge
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 FORAGER SUB ✓ \$13

Black Trumpet Farm mushrooms, hearty greens, mozzarella, giardiniera, herb aioli

COUNTRY CAPRESE ✓ \$12

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

JUS' PEACHY \$14

Sliced turkey, whipped goat cheese, bacon, housemade peach jam, arugula, fluffy white bread

STEAK SANDWICH \$16

Served on a hoagie roll, caramelized onions, sauteed mushrooms, Alabama white sauce & provolone

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, cornbread croutons, smoked corn and grated parmesan

SIDES

WAFFLE FRIES \$5

CUCUMBER SALAD \$4

KIDS

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

LIL' SMASH BURGER WITH CHEESE \$9

LIL' CHICKEN NUGGETS \$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 Sazerac Rye, Old Granddad Bonded, Luxardo Maraschino, Cointreau, Demerara Syrup, Angostura Bitters. Aged in-house on charred American Oak	\$14
BLACKBERRY APEROL SPRITZ Aperol, Blackberry, Sparkling Wine, Soda	\$10
THE HAMMOCK Lunazul Blanco tequila, Coconut, Grapefruit, Campari, Lime	\$12
SAZERAC Sazerac Rye, Remy Martin VSOP, Demerara sugar, Peychaud's Bitters, Absinthe Rinse	\$12
BANANA SLAMMA' Plantation Pineapple Rum, Banana Liqueur, Orange Bitters	\$12
WHITE LINEN Hendricks, muddled cucumber, lemon, st. germain, honey . club soda	\$12
HILLSIDE COSMOPOLITAN Tito's vodka, peach puree, lime, Cointreau	\$11

NON-ALCOHOLIC BEVERAGES

LOCALLY-MADE DEVIL'S FOOT CRAFT SODAS: Ginger Beer, Root Beer, Sparkling Blueberry Lemonade, Peach Lemonade	\$4
THE CLASSICS: Coca Cola, Diet Coke, Sprite, Seagram's, Ginger Ale Pineapple juice, Cranberry juice, Iced Tea, Sweet Tea	\$3
NON-ALCOHOLIC BEERS: Athletic Free Wave Hazy IPA, Run Wild IPA	\$5

WINE

WHITE

HOUSE WHITE: BIDOLI Friuli, Pinot Grigio	GLASS \$8 BOTTLE \$35
CHATEAU VILATTE Bordeaux, Sauvignon Blanc/Semillion/Muscadelle	GLASS \$14 BOTTLE \$55
SALOMON UNDHOF Niederosterreich, Varietal: Gruner Veltliner	GLASS \$12 BOTTLE \$42
VALLEVO Abruzzo, Pecorino	GLASS \$9 BOTTLE \$34

SPARKLING

BELE CASEL (PROSECCO) Veneto, Varietal: Glera	GLASS \$13 BOTTLE \$50
DEMARIE Pet-Nat Bianco, Piedmont Italy, Arneis	GLASS \$12 BOTTLE \$55

ROSE

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

HOUSE RED: CHIMANGO Mendoza, Argentina, Cabernet Sauvignon	GLASS \$8 BOTTLE \$35
GROCHAU CELLARS Willamette Valley, 'Commuter Cuvee' Pinot Noir	GLASS \$14 BOTTLE \$56
LUBERRI Rioja, Tempranillo	GLASS \$12 BOTTLE \$42
VIGNA LENUZZA Friuli-Venezia Giulia, Cabernet, Merlot, Cabernet Franc	GLASS \$13 BOTTLE \$50

WE PROUDLY SERVE PRODUCTS
FROM THESE LOCAL PRODUCERS

 blunt pretzels

