



# TAPROOM

## green goddess kale salad 10

freedom farms kale, pancetta, local radishes, charred red onion, horseradish, green goddess dressing

## roasted beet salad 8

local greens, roasted beets, green apples, pistachios, three graces goat cheese, beet vinaigrette

## the burger\* 9

grass-fed + pasture raised brasstown beef, cheddar, bacon, pickles, Stout mustard aioli  
~add an extra patty 5

## hanger steak\* 14

smoked chile pinto beans, salsa verde, three graces goat cheese

## lamb belly blt 12

border springs lamb belly, kitchen garden swiss chard, roasted tomatoes, romesco, pink peppercorn aioli, house white bread

## thai coconut curry 11

smiling hara tempeh, yellow curry, potatoes, cauliflower, carrots, peas, traditional naan bread

## green chile pork and carolina gold rice 10

heritage farms green chile pork, Otra Vez creamy carolina gold rice, three graces queso blanco, Cilantro

## bangers and mash 11

Porter poached knackwurst, charred red onions, mashed potatoes, spring peas, onion gravy

## sunburst farms trout 13

seared local trout, grilled vegetable quinoa, lemon thyme vinaigrette, brown butter aioli, citra hop salt

## moroccan skewers 11

moroccan marinated brasstown beef sirloin, chickpea avocado mash, paprika oil, preserved lemon

## crispy pork belly 10

heritage farms pork belly, ginger soy glaze, sriracha mayo, scallions, sesame seeds

## joyce farms chicken wings 12

Torpedo hot sauce, blue cheese dressing, celery

~or~

ginger soy glaze, sriracha mayo, pickled carrots

## duck fat fries 11

thrice-cooked fries, duck confit, aged cheddar, Torpedo hot sauce aioli, raspberry mustard, hop salt

## pretzels & pimento beer cheese 9

Hop Hunter, sharp cheddar, pimentos, bavarian pretzels

## lamb tartare\* 12

manchester farms quail egg, brown butter aioli, crostini

## cheese and butcher board 14

selection of artisanal cheeses and meats, estate honey, Porter brown mustard, pickled accoutrements & house baguette

## Otra Vez—chile rubbed whole chicken 30

joyce farms roasted chicken, local cabbage curtido, green tomato pico de gallo

## house pizza 11

soppressata, house italian sausage, mozzarella, san marzano tomato sauce

## ham and arugula pizza 11

Serrano ham, mozzarella, arugula, san marzano tomato sauce

## flatbread 9

wood fired focaccia, kitchen garden pesto, shiitake mushrooms, charred scallions, pecorino romano

## DESSERTS

### vanilla bean flan 9

Kellerweis blueberry compote, maple caramel, oat crunch, lemon-butter milk foam

### passion fruit 9

passion fruit white chocolate mousse, butter cookie, coconut meringue, Tropical Torpedo apricots, lime foam

### pistachio 9

pistachio bar, profiterole, coffee ice cream, caramel sauce, vanilla cream

### spicy chocolate custard 9

chocolate cayenne custard, chocolate sable cookie, popcorn cream, chocolate crunch

## ON THE SIDE

### hickory grits 8

crooked creek grits, hickory syrup, watuaga county country ham, charred scallion

### just fries 5

duck fat fried, hop salt

### smoked chile pinto beans 5

salsa verde, three graces goat cheese

### chilled asparagus & avocado soup 7

charred asparagus, shaved parmesan

### wood-fired local vegetables 6

miso butter, malted barley crumbs

# CORK AND CAGE MENU

## Barrel-Aged Madeira Quad with Cherries ~ 2016

10.5% ABV, 15 IBU 20

This very limited beer is a blend of two vintages of our Ovila Quad - one straight Belgian-style ale and the other with tart cherries. Additional layers of complexity are achieved through aging in oak barrels used to mature Madeira, the fortified wine hailing from the Portuguese island of the same name. The result is a decadent and flavorful blend of cocoa, fig, cherry and raisin notes with hints of wood, caramel, and burnt sugar flavors from barrel aging.

## Ovila Barrel-Aged Dubbel ~ 2016

8.5% ABV, 14 IBU 20

We aged our Ovila Abbey Dubbel in a mix of red wine and bourbon barrels to create a complex blend of caramel-like malt flavors with notes of black cherry and vanilla, which complement the spicy character of a traditional Belgian-style yeast.

## Barrel-Aged Narwhal ~ 2015

12.5% ABV, 50 IBU 20

We aged our Narwhal Imperial Stout in Kentucky bourbon barrels, which adds an all-new layer of flavor and intensity to this robust beer. Narwhal's roastiness is somewhat tamed, while the chocolate-like malt backbone is brought to the fore with hints of vanilla and toasted coconut and a slight touch of honey.

**\*\*More options of our cork and cage bottles are available in our gift shop**

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## NON-ALCOHOLIC

Coffee 2.00 Espresso 3.00  
Latte 4.00 Rishi Hot Tea 2.25  
~Jasmine Green ~Chamomile  
~Peppermint ~Earl Grey  
Soda and Iced Tea 2.00

### Waynesville Soda Jerks

*Premium handmade Artisan Sodas*

*Locally Bottled in Waynesville, NC  
(just 20 miles down the road!)*



*We are proud to partner with the  
Appalachian Sustainable Agriculture  
Project.*

*The Kitchen Garden you see out back  
is Certified Organic! Using  
sustainable and organic  
Practices.*

## WINE LIST

### La Crema Chardonnay 10

Fragrant with ripe pear, quince, nutmeg and apple blossom. Flavors of lemon tart, Marzipan, apricot and nougat. Rich and layered with sweet spice, balanced with well integrated acidity.

### Davis Bynum Sauvignon Blanc 8

Hints of minerality intermingled with flavors and aromas of tropical fruit, melon and an underlying citrus tone, fresh and bright

### Lunetta Prosecco 8

Fragrant, with enticing aromas of apple and peach  
Refreshing, dry and harmonious, with crisp fruit  
flavors and a clean finish

### J. Christoph Riesling 7

Fruity with bright, crisp, apple overtones. Balanced  
acidity, smooth finish.

### BoomBoom Syrah 8

Aromas of fresh picked herbs, wet earth mix with  
flavors of raspberry, spice, tobacco. Finished off with  
a fresh, lively, lingering hint of lavender.

### 10 Span Pinot Noir 7

Aroma of red berries, fresh flowers, and Asian spice  
notes balance nicely with raspberry and bitter cherry  
for a smooth finish.

### Sterling Vineyards Cabernet Sauvignon 14

Distinctive notes of cocoa powder, juicy fruit and  
complex tannins, balanced by rich aromatics, deep  
intensity and a bright pop of boysenberry.