



# TAPROOM

## heirloom tomato salad 11

holly spring farm heirloom tomato, Otra Vez ricotta, arugula, shallot thyme vinaigrette, basil oil

## succotash summer salad 9

estate squash and zucchini, cherry tomatoes, lima beans, local corn, fennel, shisho, basil, aged white balsamic vinaigrette, basil oil

## roasted beet salad 8

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

## coppinger burger\* 10

grass-fed + pasture raised brasstown beef, sequatchie cove creamery coppinger cheese, smoked paprika and confit garlic aioli, Pale Ale onion jam, arugula, citra hop brined pickle

~add an extra patty 5

~add bacon 2

## carolina bison hanger steak\* 17

borracho beans, cascabel chile sauce, three graces goat cheese, grilled lime, cilantro, chile-lime hop salt

## 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

## divers scallops\* 18

local corn puree, bacon braised swiss chard, charred corn

## moroccan skewers\* 11

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

## crispy pork belly 12

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

## 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

### borracho beans 5

Nooner, pork belly, three graces goat cheese, cilantro

### wood-fired local vegetables 6

miso butter, malted barley crumbs

## joyce farms chicken wings 12

Torpedo hot sauce, blue cheese dressing, celery

~or~

ginger soy glaze, sriracha mayo, pickled carrots

## duck fat fries 12

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

## bruschetta 9

mountain magic tomatoes, red onions, arugula, extra virgin olive oil, wood fired focaccia flatbread

## dry rubbed beef rib 24

cocoa nib and caraway rubbed brasstown beef rib, borracho beans, torpedo dill pickles, red onion, texas toast

## 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

## cheese and butcher board 16

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

## DESSERTS

### pavlova 9

baked meringue, Otra Vez lemon curd, local macerated berries, white balsamic gelee, raspberry gel

### passion fruit 9

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

### saffron-cardamom panna cotta 9

frozen yogurt drops, pistachio soil, tuile, crunchy harissa couscous

### spicy chocolate custard 9

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



**THE TAPROOM** menu is designed to showcase local farmers and food artisans. By keeping our ingredients seasonal and close to home, everyone benefits. Our Kitchen sources the finest produce, poultry, meat, dairy and cheeses from the region, as well as from our own garden. We preserve vegetables, cure meats and bake all of our breads in house.

In addition, our Kitchen focuses on whole animal utilization. We partner only with farmers and purveyors that share our vision of sustainability. Our menus change frequently as new items come into season and new dishes spring from our minds!

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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

### Cambria Chardonnay 10

Aromas of ripe fruit, floral and spice dominate the nose. The combination of citrus, white peach, and apple flavors are balanced by a bit of subtle oak spice and bright acid.

### Matanzas Creek Sauvignon Blanc 8

Aromas of grapefruit, white nectarine, dry lemon thyme, honey crisp apples and a hint of lemons zest. There is a slight flint element that comes with stone fruit and dry herb.

### 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.