



## TAPROOM MENU

MILLS RIVER, NC

### FARM & GARDEN

**quinoa salad** 10

local apples, dried figs, golden raisins, candied walnuts, brewery garden kale, almond turmeric vinaigrette

**audition greens** 11

local kale and lettuce, red cabbage, beets, red peppers, daikon, cucumber, avocado, sunchokes, scallions, hemp seeds, sesame citrus vinaigrette

**harissa cheesecake** 9

three graces goat cheese, red pepper coulis, olive and pistachio tapenade, local kale, house baguette

**carolina bison carpaccio\*** 14

malt peppercorn seared strip loin, arugula, sherry pickled shallots, capers, pecorino romano, Porter spicy brown mustard, extra virgin olive oil, crostini

**artisanal spreads** 11

three artisanal spreads, local vegetables, house baguette

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### SEAFOOD

**peruvian ceviche\*** 15

bay scallops, rock shrimp, aji amarillo peppers, local corn, sweet potatoes, red onion, cilantro

**crispy trout\*** 24

sunburst farms whole trout, kohlrabi slaw, naam jim

**red snapper\*** 16

carrot ginger puree, beet puree, leeks, swiss chard, apples, pumpkin seeds

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### HOUSE FEAT.

**hunter sausage & kraut** 11

house made hunter sausage, roasted apples and sweet potatoes, purple sauerkraut, spicy Chicharrons

**chicken and rice** 24

springer mountain whole chicken, dirty rice, green garlic butter

**joyce farms chicken wings** 12 (choice of either)

~Torpedo hot sauce, blue cheese, celery

~ginger soy glaze, sriracha mayo, sesame seeds, pickled carrots

**duck reuben** 12

corned duck breast, sauerkraut, thousand island dressing, gruyere, caraway rye

**ribeye\*** 24

10 oz brasstown beef ribeye, curried butternut puree, roasted garlic, brewery garden horseradish

**heritage farms pork chop\*** 18

brewery garden collard greens, apple bacon compote, shallot jus

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### WOODFIRE

**house pizza** 11

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

**parsnip pizza** 11

parsnip white sauce, spinach, roasted tomato, cipollini onion, pecorino romano

**pancetta pizza** 12

butternut squash puree, fontina, pecorino, swiss chard, american pig pancetta, balsamic reduction

**pretzels & pimento beer cheese** 9

Hop Hunter, sharp cheddar, pimentos, bavarian pretzels

- duck fat fries** 12  
thrice-cooked fries, duck confit, aged cheddar, hot sauce aioli, Pale Ale raspberry mustard, cascade hop salt
- farmhouse burger\*** 10  
grass-fed + pasture raised brasstown beef, kenny's Pale Ale jack cheese, arugula, tomato jam, hoppy pickle, house bun  
~add an extra patty 5  
~add bacon 2
- fregola carbonara** 15  
Porter braised heritage farms bacon, stracciatella, confit local egg yolk
- duck ramen** 16  
sun noodles, duck breast, pickled radish and greens, miso egg, double broth

## ON THE SIDE

- brewery garden collard greens** 6  
braised collards, bacon
- just fries** 5  
fried in duck fat, hop salt
- chicken and white bean chili** 8  
springer mountain chicken, cannellini beans, aged white cheddar, scallions
- wood roasted gratin** 6  
seasonal root vegetables, rosemary, gruyere, rye

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

## DESSERTS

- smoked Narwhal gingerbread cake** 9  
rice pudding, golden raisin puree, pecan tuile, caramel apples, toasted pecans
- cookies & milk** 8  
trio of cookies: dark chocolate sea salt, brown butter crinkle & white chocolate chai, wholesome country cream top milk
- chocolate souffle cake** 9  
frozen nutella mousse, hazelnut graham crunch, nutella powder, orange cream, hazelnut brittle
- buttermilk panna cotta** 9  
local buttermilk, candied apricots, preserved lemon, apricot sorbet, Hazy juniper gelee, honey curry oat crunch

*\*\*Food prepared in our kitchen may contain nuts.*

Since we began brewing in 1980, Sierra Nevada Brewing Co. has relied on our natural environment and local people to influence our direction. The Taproom remains true to those values by purchasing from more than 25 local farmers per year, encouraging earth-conscious methods from our purveyors and maintaining sustainable practices in our kitchen and at our onsite estate gardens.

Our menu is designed to showcase local farmers and food artisans vital to a healthy food system. By only using seasonal ingredients produced close to home, everyone benefits. Our kitchen sources the finest produce, poultry, meat, dairy and cheeses from the region, and our menu changes frequently to mirror changing seasons and availability of products.

The certified organic Kitchen Garden you see out back, along with our 6-acre Lower Estate Garden, helps augment our kitchen with the freshest produce possible. We maximize the gardens' sustainable production using compost produced on site, creating a seamless loop that minimizes our environmental impact. Additionally, we bake all of our breads in house, preserve vegetables and practice whole animal utilization to minimize waste.

We are proud to partner with the Appalachian Sustainable Agriculture Project. ASAP supports local farms and farmers, and builds healthy communities through connections to local food.

