



TAPROOM MENU

MILLS RIVER, NC

FARM & GARDEN

harissa cheesecake 9

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

audition greens 11

sweet potato, local beets, arugula, Bigfoot cherries, crispy sunchokes, pecans, honey-orange vinaigrette

citrus & savoy salad 10

savoy cabbage, shaved radish, blood orange, pumpkin seed, queso fresco, Otra Vez cilantro-lime vinaigrette

artisanal spreads 11

three artisanal spreads, local vegetables, house baguette

lamb tartare* 13

malt pickled mustard seeds, masala aioli, chocolate balsamic, crostini

SEAFOOD

peruvian ceviche* 15

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

red snapper* 16

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

fritto misto* 14

calamari, castelvetrano olives, meyer lemon, arugula, ancho aioli

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

beet steak 10

grilled local beet, cauliflower puree, Porter fig demi, charred cippolinis, preserved lemon compound "butter"

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

grilled broccoli raab 7

stracciatella, bread crumbs, lemon zest, garlic

chicken and white bean chili 8

springer mountain chicken, cannellini beans, aged white cheddar, scallions

just fries 5

fried in duck fat, cascade hop salt

wood roasted gratin 6

seasonal root vegetables, rosemary, gruyere, rye croutons

**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 tart 9

swiss meringue, Brut IPA raspberry sauce, shortbread crumb, passion fruit "caviar"

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.

