



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

cheese and butcher board 16

selection of artisanal cheeses and meats, beer jam, pickled accoutrements, 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

beet hummus & crudité 9

local beet hummus, crudité, crispy chickpeas

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

HOUSE FEAT.

hunter sausage & kraut 11

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

roasted pheasant 30

joyce farms half pheasant, 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

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
~add an extra patty 5
~add bacon 2
- hoppin' john** 12
sea island red peas, carolina rice, tempeh bacon, cascade hop infused tomato jam
- Pale Ale braised osso bucco** 28
carolina bison, yukon mashed potatoes, honey-charred carrots, horseradish gremolata

ON THE SIDE

- brewery garden collard greens** 6
braised collards, bacon
- just fries** 5
fried in duck fat, hop salt
- potato leek soup** 6
brewery garden leeks, potato
- 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 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.

