CURBSIDE PICK UP

AVAILABLE 12PM-8PM
(828) 575-9599

SMALL PLATES

SOFT PRETZEL (VG)
Imladris apple butter + beer cheese + Lusty Monk
$7

CANDIED BRUSSELS SPROUTS (VG)
+ cider vinegar + whole grain mustard
$7
add Heritage Farms bacon $2

LOADED CHIPS & BEER CHEESE
+ bacon + scallion + pickled jalapeño + queso fresco
$9

ROASTED RED PEPPER HUMMUS (V, GF)
+ carrots + celery + bell pepper + olives + pine nuts + EVOO
$8

SMOKED GOUDA MAC + CHEESE (VG)
+ pickled jalapeño
$10

SMOKED TROUT DIP
+ pita chips
$13

FISH & CHIPS
+ caper aioli + savoy slaw + lemon
$12

ARTISANAL CHEESE (VG)
+ accoutrements (rotates daily)
$15

BEEF TARTAR*
+ lemon aioli + crispy caper + toast
$13

BITES

HOT BOILED PEANUTS (V)
+ IPA + sumac - $4

HOUSE CHIPS (VG)
russet potato + french onion - $4

MARCONA ALMONDS (V, GF)
+ rosemary - $5

MARINATED OLIVES (V, GF)
+ preserved citrus - $5

SOUPS + SALADS

MEDITERRANEAN WHITE BEAN SOUP (VG, GF)
+ spinach + tomato + parmesan
$6/$8

CLASSIC CAESAR*
+ parmesan + crouton + cherry tomato - $6/8
add Heritage Farms bacon - $1

MIXED GREENS (VG, GF)
+ citrus + red onion + feta + toasted almonds + blood orange vinaigrette
$6/$8

ARUGULA (VG, GF)
+ apples + candied pecan + dried cranberry + red onion + buttermilk blue cheese + lemon-dijon vinaigrette
$6/$8

SANDWICHES

all sandwiches are served with fries, any sandwich can be split for $2
add Heritage Farms bacon - $2

BUTTERMILK FRIED CHICKEN* *+ savoy slaw + garlic aioli + hoisin bbq + asian pickles + potato bun*
$12

ROSEMARY CHICKEN* *+ chopped romaine + caesar dressing + parmesan + spinach wrap*
$12

CORNED BEEF REUBEN *+ russian dressing + caraway kraut + dijon + swiss + City Bakery rye*
** available with Smiling Hara tempeh*
$12

ROASTED BEETS (VG) *+ whipped goat cheese + red onion + arugula + balsamic glaze + ciabatta*
$12

SIDES

may be substituted for fries $3
all sides available a la carte

BLUE CHEESE COLESLAW (VG) $3
SWEET POTATO FRIES (V) $5
MEDITERRANEAN WHITE BEAN SOUP (VG, GF) $6
PUB HASH + BACON* $5
CLASSIC CAESAR SALAD* $6
MIXED GREENS SALAD (VG, GF) $6
BRAISED COLLARD GREENS (VG, GF) $5

BURGERS

served with fries + pickle spear, any burger can be split for $2
add Heritage Farms bacon - $2

WICKED BURGER* *+ accoutrements (rotates daily)*
$14

CAROLINA BISON BURGER* *+ haystack shallots + blue cheese coleslaw*
$14

HNG GRASSFED CLASSIC* *+ lettuce + tomato + onion + pickle*
single - $12, *double* - $17

BEYOND MEAT BURGER (V) *+ lettuce + tomato + onion + pickle*
$12

PUB DOUBLE* *+ american cheese + tomato + onion + pickle + mayo + mustard (no modifications)*
$12

ENTRÉES

available after 5pm, any entrée can be split for $2

NY STRIP* *+ herb roasted red potatoes + red wine demi-glace + grilled broccolini + buttermilk blue cheese* - $21

HNG PORK CHOP* *+ mushroom bread pudding + braised collard greens + apple cider jus* - $21

STEAMED MUSSELS* (GF) *+ shallot + garlic + leek + Wicked Weed Farmhouse Cider + herbed compound butter + french fries + garlic aioli* - $19

We strive to source and use local products whenever possible.

*This menu item may contain raw or undercooked meats, seafood, or eggs. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness. Our menu may contain nuts. VG = Vegetarian; V = Vegan; GF = Gluten Free; HNG = Hickory Nut Gap. We kindly request no separate checks for parties of 8 or more.

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BEER BY THE CASE

APPALACHIA (4.7%) *session IPA*
a very approachable, yet super-punchy session IPA features Motueka, Citra, and Mosaic hops
Regular Price: $36.00 | Sale Price: $19.99

ASTRONOMICAL (7.7%) *hazy IPA*
huge fruity aromatics, no fruit added
Regular Price: $70.00 | Sale Price: $24.99

COASTAL LOVE (6.3%) *hazy IPA*
pineapple, citrus, and tropical fruit notes mingle in this hazy IPA
Regular Price: $70.00 | Sale Price: $24.99

FRESH PRESSED (5.2%) *farmhouse ale*
farmhouse ale brewed with blood orange, ruby red grapefruit & agave
Regular Price: $40.00 | Sale Price: $19.99

HOP COCOA (6.5%) *hoppy porter*
porter brewed with cocoa...a winter staple at Wicked Weed
Regular Price: $40.00 | Sale Price: $19.99

LIEUTENANT DANK (6.5%) *IPA*
balanced with dank and citrus hops flavors and aromas
Regular Price: $40.00 | Sale Price: $19.99

NAPOLEON COMPLEX (5.2%) *pale ale*
little beer with a big hoppy punch
Regular Price: $36.00 | Sale Price: $19.99

PERNICIOUS (7.3%) *IPA*
tropical mango hop aroma, dry finish
Regular Price: $48.00 | Sale Price: $19.99

FREAK OF NATURE (8.6%) *DIPA*
big pine, grapefruit peel and dank hop aromas
Regular Price: $64.00 | Sale Price: $24.99

UNCLE RICK'S PILSNER (5.1%) *pilsner*
a traditional pilsner with a pronounced smooth German hop character
Regular Price: $36.00 | Sale Price: $19.99

SMASHVILLE (5.1%) *kolsch*
a hoppy kolsch-style golden ale, traditionally fermented & lagered
Regular Price: $36.00 | Sale Price: $19.99

CHERRY KEY LIME BURST (4.5%) *session sour*
session sour loaded with cherries & key limes
Sale Price: $19.99

WATERMELON DRAGONFRUIT BURST (4.5%) *session sour*
session sour loaded with watermelon & dragonfruit
Sale Price: $19.99

SOUR BOTTLES

ANGEL & MORTE SERIES: *$10.00*

ALL OTHER SOURS: *$7.00*

MIX N' MATCH

CLEAN CASE: *$24.99*

SOUR CASE: *$50.00*
(up to 3 Angel & Morte series)