

GO TO THE MOUNTAINS!

BLOWING ROCK, NC

LUNCH & DINNER



STARTERS

BAKED SOFT PRETZELS

Served with Lusty Monk "Original Sin" Mustard and our house-made Ashe County Cheddar-Porter Beer Cheese \$8

WHITE CHEDDAR POBLANO

Prepared Hot or Cold and served with our seasoned Flatbread Chips \$10

POUTINE

Hand-cut Fries covered in our Chocolate Porter Gravy topped with Bacon, Goat Cheese and Green Onion \$10

HUMMUS

Our house-made Hummus topped with Basil Pesto and Piquillo Peppers and served with seasoned Pita Chips, Carrots & Celery \$10

CHARCUTERIE

Served with grilled Crostini, Pickled Vegetables, Lusty Monk Mustard and Lingonberry Jam.

\$15 for six seasonal meats & cheeses / \$20 for twelve

DRY-RUBBED CHICKEN WINGS

Tossed in our house-made BBQ Sauce and served on Arugula with Carrots, Celery & Ranch.

\$12 for six / \$18 for twelve

SALADS

GRILLED CAESAR

Grilled Romaine with Parmigiano Reggiano, Anchovies, baked Croutons and traditional Caesar dressing \$9/12

ARUGULA

Fresh Arugula with Goat Cheese, toasted Pecans, dried Cranberries, sliced Pear and dressed in a creamy Balsamic Vinaigrette \$9/12

POWER GREEN

Seasonal greens with toasted Walnuts, dried Cherries topped with our house-made Blue Cheese dressing \$9/12

• TOP IT OFF •

<i>Hummus</i> \$3	<i>Grilled Yellowfin Tuna</i> \$9
<i>Peppered Bacon</i> \$4	<i>Grilled Bison Burger</i> \$9
<i>Grilled Chicken</i> \$5	<i>Impossible Burger</i> \$9

DESSERTS

Please ask your Server about our daily selection of fresh desserts prepared by The Backstreet Bakery of Blowing Rock.

HANDHELDS

Served with choice of One Side

CAROLINA BISON BURGER*

Grilled, locally raised Bison with Charred Tomato Jam Peppered Bacon, Smoked Mozzarella, Stout Glaze, and grilled Vidalia Onion on a toasted Brioche bun \$16
Impossible Burger +\$1

SOUTHERN FRIED CHICKEN

All-natural Chicken Breast with local Ashe County Cheddar Bread & Butter Pickles, Pickled Red Onion, Spicy Aioli, and Jalapeño-Apple Slaw on a toasted Potato bun \$14

ALE HOUSE BURGER

Certified Angus Beef with Ashe County Cheddar, Peppered Bacon, Romaine, Tomato, Red Onion, and Pilsner Aioli on a toasted Potato bun \$14
Impossible Burger +\$3

PORTER BRAISED BRISKET TACOS

Pulled Brisket with Arugula, Salsa Verde, White Cheddar, Pickled Red Onion and fresh Cilantro on two grilled Tortillas \$15

GRILLED TUNA*

Wild Caught Yellowfin Tuna with Arugula, Cucumber, Tomato and Lime-Sriracha Aioli served on a toasted Brioche Bun \$16

HUMMUS WRAP

Hummus, grilled Eggplant, Baby Zucchini, roasted Red Pepper and fresh Romaine in a Sundried Tomato Wrap \$12

PORTOBELLO MELT

Grilled Portobello marinated in a Balsamic Vinaigrette, roasted Red Pepper, Basil Pesto, Romaine lettuce and Smoked Mozzarella on toasted Sourdough \$13

ENTREES

Served with choice of Two Sides

GRILLED PEPPERCORN FILET*

Grilled peppercorn encrusted eight ounce Filet Mignon topped in our house-made Roquefort-Sage compound butter \$22

STUFFED CHICKEN

Seasoned chicken breast stuffed with fresh Pear, Smoked Mozzarella and roasted Red Pepper and finished with a Honey-Thyme glaze \$18

GRILLED PORK CHOP

Grilled 10oz Pork Chop served with a Bourbon-Dijon cream sauce, topped Parmesan Reggiano and grilled Apple \$18

• CHOICE OF SIDES •

<i>Hand-cut Fries</i>	<i>Mashed Sweet Potatoes</i>
<i>Green Beans</i>	<i>Soup of the Day +\$3</i>
<i>Honey-glazed Carrots</i>	<i>Side Salad +\$3</i>

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Seasonal Photo Courtesy of Tommy White

**BLOWING ROCK ALE HOUSE
152 SUNSET DRIVE
BLOWING ROCK, NC 28605**

828-414-9600 • www.BlowingRockBrewing.com

We would like to thank all of our guests for their invaluable support. The food items we serve are made fresh daily, and can sometimes take up to 30 minutes to prepare. We truly appreciate your patronage, and look forward to serving you in the years to come.

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