



Carry-Out Orders including Beer & Wine (Thursday–Sunday: 11:30am–8:00pm)

Call: 828-414-9600 in Blowing Rock

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 cold and served with our seasoned Flatbread Chips \$10

HUMMUS

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

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 •

Hummus (\$3), Peppered Bacon (\$4), Grilled Yellowfin Tuna (\$9), Grilled Chicken (\$5), Grilled Bison Burger (\$9), Impossible Burger (\$9)

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

• CHOICE OF SIDES •

French Fries, Green Beans, Honey-glazed Carrots, Mashed Sweet Potatoes, or Side Salad (+\$3)

*Items cooked to order. Consuming raw or undercooked food may increase your risk of foodborne illness, especially if you have certain medical conditions.

BEER & WINE TO GO

GROWLERS (\$5 Growler Deposit)

Sweet Dreams Belgian Abbey \$20
Schwarz Bier \$13
The Bestie West Coast IPA \$15
Carolina Light \$13
Mellow Morning American IPA \$15
Mel Electrum Honey Amber \$12
Scotch Ale \$15

CRAFT BEER 6-PACKS

High Country Ale \$8
Big Chocolate Porter \$9
Kölsch \$8
IPA \$8
Fresh Trail Golden Lager \$8
Cloud Rise Hazy IPA \$11

WINE (By the Bottle Only)

Line 39 Pinot Noir, California \$26
Excursion Red Blend \$32
Wente Cabernet, California \$36
Folonari Pinot Grigio, Italy \$30
Wente Sauvignon Blanc, California \$32
Wente Chardonnay, California \$36
Cederburg Chenin Blanc \$32

ALL BEER IS BREWED BETWEEN OUR TWO NORTH CAROLINA BREWERIES!