

SIGNATURE APPETIZERS

HOUSE MADE PRETZEL

IPA cider mustard, Carolina Apple cheese sauce | 9

WHITE BBQ CHICKEN NACHOS

charro beans, cheese sauce, shredded lettuce, charred corn, pickled vegetables | 12

MEAT & CHEESE BOARD

grilled ciabatta, house made pickles, tomato preserves, IPA cider mustard | 15

FRIED OKRA

hot sauce honey | 10

WHOLE ROASTED CAULIFLOWER

olive oil, parmesan, salsa verde | 10

CHICKEN MEATBALLS

Vat 1 dill sauce, parmesan crisps | 11

BUFFALO WINGS

choice of mild, medium, or hot, pile of pickles | 14

DOUBLE DIP

creamy artichoke dip, smashed black-eyed pea dip, seasonal vegetables, grilled naan | 9

LOADED FRIES

cheese sauce, parmesan ranch, bacon, hot cherry peppers, scallions | 9

HANDHELDS fries, chips, side salad

HARD TEA BRINED FRIED CHICKEN SANDWICH

shredded lettuce, pickle mayo, sesame seed bun | 13

FLOYD'S FRANKIE

(vegetarian Indian street burrito), crushed chickpeas, eggplant, red peppers, onions, pickled zucchini, raita, tortilla | 12

CHEESESTEAK*

griddled onions, cheese sauce, hoagie | 14

BURGERS fries, chips, side salad

CHEESEBURGER*

shredded lettuce, tomato, IPA cider mustard, dill pickle, potato bun | 13

BACON APPLE BURGER*

cheddar cheese, arugula, red onions, garlic mayo, potato bun | 14

SALADS

CHICKEN COBB

mixed greens, apples, pickled eggs, blue cheese, bacon balsamic dressing | 13

BACON APPLE GRILLED CHEESE

American, cheddar, goat cheese, local apples, bacon, dijon-mayo, sourdough | 12

GRILLED CHICKEN KEBOB

pickled vegetables, spring mix, tomatoes, salsa verde, naan | 13

FALAFEL

marinated tomatoes, greens, cucumber, red onion, feta yogurt, naan | 13

BEYOND BURGER

roasted red peppers, arugula, tomatillo salsa, gluten free bun | 14

SPICY BLUE CHEESEBURGER*

shredded lettuce, hot cherry peppers, marinated onions, white bbq sauce, crispy potatoes, sesame bun | 14

SKIRT STEAK SALAD*

kale, butternut squash, red onion, goat cheese, Rose' vinaigrette | 14

BOLD ROCK

ASHEVILLE, NC



ENTRÉES

HARD TEA BRINED FRIED CHICKEN

Joyce Farms chicken, bacon scalloped potatoes, sautéed greens, pickled jalapeño gravy | 16

SKIRT STEAK ENCHILADAS*

jasmine rice, pinto beans, spicy queso, tomatillo salsa, ancho crema | 16

ROASTED VEGETABLE CASSEROLE

sweet onions, spicy breadcrumbs, marinated collards, butternut squash, eggplant, yellow pepper vinaigrette | 15

PAN ROASTED N.C. TROUT

cherry tomatoes, peppers, collard-grits, Tasso ham cream | 19

DESSERTS

APPLE CIDER HAND PIES

caramel sauce | 7

CHOCOLATE POUND CAKE

peanut butter icing | 7

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

OUR STORY

The story of Bold Rock Hard Cider starts with a partnership between two guys from different sides of the world: John Washburn and Brian Shanks. The unlikely pair – John a southern gentleman and Brian an affable New Zealander – launched Bold Rock Hard Cider in June 2012 out of a humble barn nestled in the Virginia foothills of the Blue Ridge Mountains. John had a vision of bringing people together over a sustainably crafted alcoholic beverage while Brian dreamed of sharing his highly drinkable style of hard cider with the US masses. Since then, Bold Rock expanded to Mills River, North Carolina and now calls Western North Carolina home. Our assortment has also grown to now offering a wide range of refreshment, including Hard Lemonade, Hard Tea and Hard Seltzer to complement our award-winning cider.

Our Downtown Asheville Taproom & Innovation Center represents a significant step forward for Bold Rock – offering delicious hand-crafted food that pairs perfectly with some of our favorites like Bold Rock Carolina Apple or Premium Dry Cider while also providing exciting and innovative styles through our capable pilot cider production system. We invite you to try it all and become immersed in our unique and approachable selection of craft beverage.

Of the 30 taps and numerous packaged options in house, we also have a few from our friends and partners at Southern Tier Brewing, Victory Brewing Company and Sixpoint Brewery. So, while you're here enjoying all that Bold Rock has to offer, don't forget to check out the world class beer from our sister breweries to the North.

Looking to become further immersed in Bold Rock? Our Mills River, NC Cidery & Taproom is just an apple's throw down I-26. And if you ever find yourself in Virginia, we also feature a taproom location at our original cidery in Nellysford as well as a seasonal outpost at Carter's Mountain, near Charlottesville. Bold Rock is distributed in most states east of the Mississippi so if you forget to snag a 6-pack or case on your way out, head to boldrock.com/finder to locate a retailer closer to home.

Until next time – thank you for your visit and LIVE BOLD!

