

SIGNATURE APPETIZERS

HOUSE MADE PRETZEL

IPA cider mustard, Carolina Apple cheese sauce | 9

WHITE BBQ CHICKEN NACHOS

cheese sauce, black beans, pickled jalapenos, shredded lettuce, marinated red onions, white BBQ crema | 13

KOREAN BBQ BRUSSELS SPROUTS

Korean chili sauce, toasted sesame seeds | 12

FRIED OKRA

hot sauce honey | 13

BUFFALO WINGS

choice of mild, medium, or hot, pile of pickles | 15

LOADED FRIES

cheese sauce, ranch, bacon, hot cherry peppers, scallions | 12

CHEESY GARLIC BREAD

mozz, parm, garlic butter, wild mushroom ragu | 12

CIDER BATTERED ARTICHOKEs

charred scallion aioli | 12

HANDHELDS fries, chips, side salad

HARD TEA BRINED FRIED CHICKEN SANDWICH

shredded lettuce, pickle mayo, sesame seed bun | 14

ROASTED VEGETABLE BURRITO

butternut squash, spinach, brussels sprouts, roasted red peppers, rice, pickled onions, black beans, cilantro salsa | 13

BURGERS fries, chips, side salad

DOUBLE SMASH CHEESEBURGER*

shredded lettuce, tomato, burger sauce, dill pickle, sesame seed bun | 14

BEYOND BURGER

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

SALADS

CHICKEN COBB

mixed greens, apples, pickled eggs, blue cheese, tomatoes, bacon balsamic dressing | 14

CHEESESTEAK*

griddled onions, cheese sauce, hoagie | 15

BACON APPLE GRILLED CHEESE

American, cheddar, goat cheese, local apples, bacon, Dijon aioli, sourdough | 13

2X BACON & APPLE BURGER*

arugula, red onions, cheddar cheese, garlic mayo, apple relish sesame seed | 14

DOUBLE BBQ MUSHROOM BURGER*

onions, Swiss, pickled jalapenos, cider bbq aioli, sesame seed bun | 14

GRILLED STEAK SALAD*

romaine, spinach, butternut squash, feta, croutons, scallion vinaigrette | 15

BOLD ROCK[®]

ASHEVILLE, NC



ENTRÉES

KOREAN CHILI BOWL

butternut squash, herbed cauliflower-rice, roasted peppers, roasted broccoli, pickled red onions, greens, Korean chili sauce | 15
(Add Grilled Chicken | \$3)

STEAK AND MUSHROOMS*

tomato rice, roasted brussels sprouts, pickled onions, mushroom ragu | 17

CHICKEN POT PIE

potatoes, mushrooms, onions, peas, carrots, puff pastry, Cider gravy | 15

APPLE MISO PORK BOWL

sesame charred broccoli, collards, rice, crispy onions, Cider aioli | 16

DESSERTS

APPLE CIDER HAND PIES

caramel sauce | 7

CHOCOLATE BREAD PUDDING

cinnamon cream sauce | 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 Mills River taproom 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 downtown Asheville 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!

