SIGNATURE **APPETIZERS**

HOUSE MADE PRETZEL IPA cider mustard, Carolina Apple cheese sauce | 9

FRIED OKRA

hot sauce honey | 12

HUSHPUPPIES pimento cheese dip | 11

BUFFALO WINGS

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

FRIED GREEN TOMATOES tomato preserves, crispy collards | 12

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

FRIED PICKLES Nashville hot aioli | 12

WHITE BBQ CHICKEN NACHOS

cheese sauce, pinto beans, pickled ialapeños, shredded lettuce, marinated red onions, white BBQ crema | 14

*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.

HANDHELDS fries, chips, side salad

CHEESESTEAK* griddled onions, cheese sauce, hoagie | 15

IT'S A WRAP cucumber, cabbage, carrots, pickled

onions, scallions, chili garlic sauce, toasted tortilla | 13 (add chicken 3)

TURKEY MELT

bacon, American, white cheddar, banana pepper aioli, toasted rye | 14

BURGERS & CHICKEN fries, chips, side salad

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

BACON & APPLE BURGER*

arugula, red onions, cheddar cheese, garlic mayo, apple relish sesame seed | 15

PIMENTO CHEESEBURGER*

jalapeños, tomato, red onion, sesame seed bun | 15

SALADS add chicken 3, salmon 5

COBB

mixed greens, bacon, blue cheese, tomatoes, chopped egg, bacon-balsamic, vinaigrette | 12

HEIRLOOM TOMATO BLT bacon, basil aioli, spring mix, toasted country white 13

BACON APPLE GRILLED CHEESE

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

shredded lettuce, pickle mayo,

basil-lemon aioli, arugula, pickled

red onions, brioche bun | 15

sesame seed bun | 14

GRILLED CHICKEN

SANDWICH

THE BIG CAESAR

black pepper croutons,

romaine, parmesan crisps,

classic Caesar dressing | 12

ASHEVILLE, NC

yellow squash, herbed cauliflower-rice, pinto beans, stewed tomatoes, collard greens, pickled red onions, grilled okra | 15 (add chicken 3)

FRIED BONELESS CHICKEN BREAST

green beans, crispy potatoes, pickled jalapeño gravy | 15

pinto beans, cauliflower rice, green tomato relish, white BBQ crema | 18

FRIED CATFISH

crispy fries, hushpuppies, apple slaw, tartar sauce | 18

GRILLED PORK LOIN CHOP

bacon-green beans, potatoes, S.C. mustard glaze | 17

DESSERTS

APPLE CIDER HAND PIES

caramel sauce | 7

BANANA PUDDING

nilla wafers, whipped cream 8

MAINS

VEGAN BOWL (V)

BOLD ROCK

HARD TEA BRINED FRIED CHICKEN SANDWICH

BBO SALMON*

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 Asheville 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 Mills River 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!



