

SIGNATURE APPETIZERS

HOUSE MADE PRETZEL

IPA cider mustard, Carolina Apple
cheese sauce | 9

CRISPY CAULIFLOWER

blistered shishito peppers, sesame
chili sauce | 12

HOT HONEY SHRIMP

cucumber, cabbage, cilantro | 13

BUFFALO WINGS

choice of mild, medium, or hot,
celery | 15

PIMENTO CHEESE DIP

bacon, grilled naan | 13

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
jalapeños, shredded lettuce, marinated
red onions, white BBQ crema | 14

HANDHELDS fries, chips, jalapeño slaw or dressed field greens

CHEESESTEAK*

griddled onions, cheese sauce, hoagie | 15

IT'S A WRAP

cucumber, cabbage, carrots, pickled
onions, scallions, chili garlic sauce, toasted
tortilla | 14 *(add chicken 4)*

ISLAND TACOS*

beer battered Atlantic cod, avocado, pico de
gallo, cabbage, pineapple crema, cotija, corn
tortillas | 14

HEIRLOOM BLT

bacon, mixed greens, basil aioli,
sourdough | 14

BACON APPLE GRILLED CHEESE

American, cheddar, goat cheese,
local apples, bacon, Dijon aioli,
sourdough | 14

CARNE ASADA TACOS*

cabbage, rajas, fire roasted salsa,
hot sauce crema, cotija, corn
tortillas | 15

BURGERS & CHICKEN fries, chips, jalapeño slaw or dressed field greens

CLASSIC CHEESEBURGER*

shredded lettuce, tomato, burger sauce,
dill pickle, sesame bun | 15

BACON & APPLE BURGER*

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

FRIED PICKLE BURGER*

Monterey Jack, shredded lettuce, bacon-
ranch, sesame seed bun | 15

FRIED CHICKEN SANDWICH

shredded lettuce, pickle mayo,
sesame bun | 14

GRILLED CHICKEN SANDWICH

basil-lemon aioli, arugula, pickled
red onions, brioche bun | 15

BLACKENED CHICKEN SANDWICH

Monterey jack, bacon, shredded
lettuce, Nashville Hot Aioli, brioche
bun | 14

SALADS

THE BIG CAESAR

romaine, parmesan, black pepper croutons, classic Caesar dressing | 12

THE WEDGE

iceberg, bacon, blue cheese crumbles, grape tomatoes, blue cheese dressing | 12

COBB

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

BOLD ROCK®

ASHEVILLE, NC



PLATES

THE BOSS

chicken burrito, Monterey Jack cheese, black
beans, peppers & onions, rice, pickled onions,
poblano crema, side of grilled corn riblets,
pickled jalapeno slaw | 18

FISH AND CHIPS

Atlantic cod, pickled jalapeno slaw, crispy
fries, tartar sauce | 18

BOWLS add chicken 4, salmon 7*, steak 7*, fried shrimp 6*

CITRUS ARTICHOKE BOWL

cauliflower rice, artichokes, pickled onions,
grape tomatoes, arugula, zucchini, feta, lemon-
Dijon vinaigrette | 13

GOLDEN COAST BOWL

cilantro rice, chickpeas, marinated cucumbers,
avocado, tomato relish, basil vinaigrette | 13

VEGAN BOWL

yellow squash, herbed cauliflower-rice, pinto
beans, stewed tomatoes, collard greens,
pickled red onions | 13

*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 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!

