



STARTERS

OPEN

6 DAYS

11 A M

BELIEVE IT OR NACHOS 10

Homemade everything. Beer cheese sauce, salsa verde, salsa roja, cremas, pickled jalapenos, pickled onions, pico de gallo. Stacked high on crispy corn chips. Add chicken, carnitas, or beef. 4

CANDIED STEAK BITES* 13

Ginger, soy marinated Petite tenderloin, Fiesta slaw, fried wontons, sweet 'n' spicy dipping sauce

CHICKEN LIVERS 8

Fried Chicken Livers tossed in Cajun, Asian OR house Buffalo Sauce. House ranch and blue cheese upon request .50 ea

STREET TACOS 10

Choose 4; Mix & match Carnitas, chicken, beef & veggie. Soft corn tortilla (GF). Cilantro, onion, salsa, lime. Additional toppings .50 ea

BAVARIAN PRETZEL 7 Savory: Butter 'n' Salt. Beer cheese or Honey Mustard. Sweet: Cinnamon 'n' Sugar. Spiced Icing

Additional sauce .50 ea

POK 'EM IF YOU GOT 'EM* 14

Sushi grade ahi tuna, sesame, soy, avocado crema, crispy wonton taco shell, cilantro, green onion.

ARTICHOKE DIP 11

Choose Style : Extra- Arti OR Spinach Jalapeno. Flour tortilla chips, carrot sticks. extra chips 1

BEER BATTERED PICKLE PLATTER 8 House pickle spears. Ranch & Chipotle crema.

GARLIC PARMESAN TRUFFLE FRIES 9

CHIPS & SALSA 4 House corn chips, salsa verde, salsa roja

BURGERS*

Served with choice of side. Substitute Grilled Chicken Breast or Veggie Patty for any Burger.

THE RNR 14

Brie cheese, caramelized onion, arugula, chipotle crema

THE BLUE RIDGE 14 Cheddar cheese, bacon, pickled red onion, lettuce, tomato, avocado crema

THE "CLASSIC" THROWDOWN 12 Cheddar cheese, lettuce, tomato, onion, house pickles, special sauce

THE CAROLINA 14 House Chili, American cheese, country slaw, mustard

THE PATTY 13 **Vegan**{brown rice, rolled oats, ground flax seed, pinto beans, peppers, onions, garlic}, arugula, tomato, onion, roasted garlic hummus



SIDES

Choose 1 with any Sandwich or Burger

TORTILLA CHIPS & SALSA FRENCH FRIES COUNTRY SLAW FIESTA SLAW SIDE SALAD PREMIUM SIDES

Upgrade your Sandwich Side for \$3/ ala carte \$5

PARMESAN TRUFFLE FRIES SWEET POTATO WEDGES WILTED SPINACH COLLARD GREENS ROASTED GARLIC MASHED POTATOES COCONUT RICE

SEAFOOD & MORE

FISH & CHIPS 18

Beer Battered Cod, natural cut fries country coleslaw, homemade pickled jalapeno tartar. Classic tartar available upon request.

JAMBALAYA 23

Creole style with Andouille sausage, chicken breast, white shrimp, onion, bell pepper, celery, okra, rice. Corn bread. Side salad. Choose mild, medium or hot.

CAJUN CREAM MAHI MAHI 23

Grilled mahi fish filet, cajun cream sauce topped, fiesta slaw, coconut rice and seasonal vegetable. Side salad.

STEAK MEDALLIONS 32

Petite Tenderloin topped with herb butter. Roasted garlic mashed potatoes and garlic lemon wilted spinach. Side salad.

MAHI FISH TACOS 13

Choose: Grilled, Blackened, or beer-battered 'n' fried.

Choose: Classic style with shredded cabbage, crema and pico de gallo, OR Fiesta Style with avocado crema, fiesta slaw and pickled onion. Served on Flour tortillas (2) with house chips & salsa. Substitute Fries \$2

CHICKEN STRIPS 14

Sweet potato wedges, house ranch and honey mustard.

FRIED CHICKEN LIVERS 14

Roasted garlic mashed potatoes with brown gravy and collard greens. Substitute Grilled Chicken Breast or Chicken tenders add 2

ALL DAY BRUNCH

SOUR CREAM & CHEDDAR DROP

BISCUITS AND GRAVY 14 2 eggs any style, rosemary breakfast potatoes, 3 slices thick cut bacon

BREAKFAST OF CHAMPIONS 8

Sandwich with fried egg*, American cheese, Choose ham, bacon or sausage. Breakfast Potatoes.

ANYTIME PORK HASH 13

Potato hash with carnitas, pasilla pepper, onion, redbell, Pico de gallo, cilantro, house cremas, cotija, oe egg. {Add an extra egg 2}

SAUSAGE GRAVY BURGER* 14

Handmade burger patty, fried egg, sautéed onions, house breakfast sausage gravy. Breakfast Potatoes.

2 EGGS* YOUR WAY 10

Choose ham, bacon or sausage. Rosemary breakfast potatoes, toasted french bread. Add powdered sugar beignets 3 for\$5, 6 for \$7

TACOS

Choose 2. \$10. Served with chips & salsa (GF) Choose soft or lightly fried corn tortilla shell. Add 3rd taco for \$3. Substitute Fries \$2

CARNITAS

Slow braised pork, chipotle crema,salsa verde, cilantro, pickled onions

TINGA DE POLLO

Shredded chicken breast in a smoky tomato sauce, avocado crema, onion, cilantro, cotija cheese

LA RES

Shredded beef, pico de gallo, salsa roja, crema, cotija cheese

THE FLEXITARIAN

Zucchini, squash, roasted corn, onion, pico de gallo, salsa roja, crema. (Vegans please ask to leave off the crema)

SALADS

Add Grilled Chicken Breast* 4, Steak Bites 7, Chicken Strips 6, Grilled Shrimp 8 Dressing; Lemon Vinaigerette, Ranch, Blue Cheese, Thousand Island, Creamy Balsamic

THE STAPLE

Romaine, cabbage, cilantro, cherry tomatoes, cucumber, carrots, pickled red onion, almonds, dried cranberries, cotija cheese.

THE HOT 'N COLD

13

12

Arugula, romaine, pico de gallo, sauteed veggie blend, roasted garlic hummus, avocado crema, crumbled goat cheese

GARDEN SALAD Small 4, Large 8 Romaine, cherry tomatoes, cucumber, red onion



SOUP

FRENCH ONION CHILI 8 Cup 6 Bowl 9

SANDWICHES

Served with choice of side.

FRENCH DIP* 15

Thinly sliced petite tenderloin steak, swiss cheese, horseradish mayo on French roll. Au jus.

C4* 13

Cajun cornmeal crusted catfish, pickled jalapeno tartar sauce, romaine lettuce, tomato, lemon vinaigrette on French roll. Additional catfish filet add 5

FARMHOUSE CHICKEN* 13

Blackened, grilled chicken breast, herb goat cheese, roasted red bell pepper, spinach, savory blueberry compote.

PICKLE BRINED FRIED CHICKEN* 12

Fried chicken thigh, lettuce, tomato, pickles, special sauce. { Make it spicy buffalo style with wing sauce, slaw and blue cheese crumbles add 2}

CUBANO 14

Sofrito marinated pork, smoked ham, swiss, pickle, house mustard sauce. {choose regular or spicy pickles}

IN ADDITION...

CHEESE

{ Cheddar, American, Swiss 1} {Brie, Blue, Goat 2}

PROTEIN

{ Bacon, Ham 2} {Sausage Patty 3}

EGGS

{Scrambled, Fried or Sunnyside up 2 ea}

SAUCES

{All additional sauces, including but not limited to, Ranch, Honey Mustard, Blue Cheese, Beer Cheese, Blueberry Compote, Pickled Jalapeno Tartar .50ea}

GRAVY

{Sausage gravy, Brown gravy 1.50}

DRINKS

COKE, DIET COKE, SPRITE, MR. PIBB, GINGER ALE, PINK LEMONADE 2.75

IBC ROOT BEER 2.75EACH BOTTLE

ICED TEA 3 Sweet, Unsweet

COFFEE, HOT TEA 3

CHOCOLATE MILK 3 no refills

120 MOCKTAIL 4.5

Refreshing Citrus blend of orange, lemon & lime juice with agave. no refills.

JUICE 4

orange, pineapple, cranberry. no refills.

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-born illnesses.

Alert your server if you have special dietary requirements. (GF): Gluten Free. We fry all GF items in a gluten reduced fryer. 20% gratuity will be added to parties of 8 or more, includes split checks, merchant copies not returned to servers. and bar tabs. 5% service charge will be added to all take-out orders.

Thank you for your kindness, support & understanding.

KIDS

Children 10 and under. Choice of chips or fries. Served with small soft drink. \$7

HAMBURGER*

add cheese? \$1 add garden (lettuce, tomato, pickle) \$1

CHEESE QUESADILLA

add grilled chicken breast? 2

ALL BEEF HOT DOG

CHICKEN STRIPS

Ranch, honey mustard, sweet 'n spicy sauce available upon request. House sauces .50 ea.

TREATS

BEIGNETS 3 for 5, 6 for 7

Powdered sugar & berry compote.

THE CHIPWICH 6

Vanilla Ice Cream between 2 homemade chocolate chip cookies.

CAKE OF THE WEEK

Ask you server for today's selection. Prices vary.

CINNAMON 'N' SUGAR PRETZEL 7 Spiced Icing.





CALL 367-1225 FOR YOUR NEXT RESERVATION

COCKTAILS

***ROTATING**

TAPS

*WINE

***FULL BAR**

120 HOUSE MARGARITA 10 Gold tequila, triple sec, homemade, award-winning citrus mix. Served tall.

IMPALA "CLASSIC" MARGARITA 9 El Jimador Sllver, agave, lime. Add blueberry .50

OLD FASHIONED 12 Makers Mark, orange, bitters, Bada Bing Cherry

THE FIX-IT TICKET 10 Bloody Mary. Absolute Citron, Absolute Peppar, Iemon, lime, Tajin salt rim

KEY LIME MARTINI 12 Vanilla vodka, licor 43, key lime juice, cream, graham cracker rim **NAT'S COSMO 12** Titos, cointreau, cranberry, lime, chambord

PEANUT BUTTER CUP 12 Skrewball peanut butter whiskey, hazelnut liquer, creme de cocoa

MOUNTAIN SUNSET 10 Gin, Aperol, lemon, agave.

MINI BEER 6.5 Licor 43, cream. Shot.

SPEEDBUMP 6.5 Smirnoff orange, redbull. Shot.

BOTTLES 'N CANS

*BUD, BUD LIGHT 16 oz

*MICHELOB ULTRA 16 oz

***BUSCH LIGHT**

*MILLER LITE

***COORS LIGHT**

*WHITE ZOMBIE Catawba Brewing, 5.1% *GUINESS 16oz

*SMITHWICK Irish Red Ale

* **PBR** 16oz

*BOLD ROCK CIDER Hard Lemonade, 8% 16oz

*ANGRY ORCHARD Crisp Apple *HARD SELTZER Bud Light Hard Soda & Michelob Ultra

***MODELO** Cerveza Especial

***JADE IPA** Foothills Brewing, 7.4%

* PERFECT HAZE IPA Asheville Brewing

REDS

HOUSE CABERNET 7 Sycamore Lane, CA

CABERNET SAUVIGNON 11 Chop Shop, CA

PINOT NOIR 10 Sean Minor, CA

RED BLEND 8 Playtime Wine, CA

MALBEC 12 Gascon, Argentina

WHITES

HOUSE CHARDONNAY 7 Sycamore Lane, CA

CHARDONNAY 12 St. Francis, CA

SAUVIGNON BLANC 12 Sauvetage, France

PINOT GRIGIO 8 Barone Fini, Italy

SWEET 'N BUBBLY

CHAMPAGNE Flute 5.5, Pint Mimosa 7

ROSE 6 Summer Water, CA

MOSCATO 8 Seven Daughters, Italy