
- PUB FARE -

Served daily 3 - 5 pm

SOUP DU JOUR | TOMATO SMOKED GOUDA

Cup - 5 - Bowl - 9 -

CHEDDAR PIMENTO DIP

House-made with Ashe County sharp cheddar, red peppers, served with grilled pita bread wedges
- 9 -

CHARCUTERIE AND ARTISANAL CHEESE BOARD

Selection of dry cured meats and artisanal local cheeses with housemade fruit compote and fresh fruit
- 18 -

CAROLINA CHICKEN WINGS

Choice of Jack Daniels🍷, Buffalo🍷, Korean Barbeque🍷 or Thai Peanut Sauce🍷 served with celery, carrot, and Blue cheese or ranch dressing
Half Dozen - 11 One Dozen - 18

QUATTRO BURGER*

6 oz. elk, bison, wild boar, and Wagyu burger with whipped goat cheese, mushrooms, caramelized onions, lettuce, tomato, pickle, cranberry mayo with Annie's Bakery brioche bun
- 16 -

"RAMBLIN POPPY" BURGER*

Grilled 8 oz Prime Brisket Burger with choice of cheese, lettuce, tomato, pickle, with Annie's Bakery brioche bun
- 16 -

MUSHROOM IMPOSSIBLE

Grilled "Impossible" Burger, sautéed mushroom, swiss cheese, bibb lettuce, tomato, pickle, Annie's Bakery brioche bun
- 14 -

HOUSE SALAD

Grape tomatoes, cucumbers, shredded carrots, pickled red onion, cheddar cheese, house-made croutons, choice of dressing
- 10 -

CAESAR SALAD

Romaine hearts, shaved parmesan, house-made croutons and caesar dressing*
- 12 -

BERRY SALAD 🍷

Strawberries, blackberries, and blueberries tossed in lemon juice and honey over tender field greens, with candied walnuts, crumbled chevre, and sweet basil vinaigrette
- 14 -

Grilled Chicken Breast* - add 6 Pan-Seared Salmon* or Shrimp* - add 8

House-made dressings: Ranch, Bleu Cheese, Balsamic Vinaigrette, Sweet Basil, Pomegranate Vinaigrette

🍷 Gluten Free 🌱 Vegan

*These menu items are cooked to order and may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.