

- TIMBERLAKE'S LUNCH & DINNER -

828-295-5505 | CHETOLA.COM/CARRYOUT

-STARTERS-

CAROLINA CHICKEN WINGS

Choice of Jack Daniels, Buffalo, Korean barbeque or Sweet Baby Ray's BBQ. Served with celery, carrot, and choice of Blue Cheese or Ranch dressing

Half Dozen - 9 One Dozen - 15 Family Size (25) - 25

CHARCUTERIE AND ARTISANAL CHEESE BOARD

Selected local meats and artisanal cheeses

- 16 -

CHEDDAR PIMENTO DIP

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

- 8 -

SOUP DU JOUR

- 5 -

-SALADS-

HOUSE SALAD

Field greens, shredded carrots, grape tomatoes, cucumber

- 7 -

CLASSIC CAESAR

Chopped Romaine, shredded parmesan, house-made croutons, Caesar dressing

- 9 -

SPRING BERRY SALAD

Field greens, fresh seasonal berries, candied walnuts, goat cheese

- 11 -

ASIAN QUINOA SALAD

Tri-colored quinoa, Napa cabbage, bell peppers, carrots, edamame

- 10 -

MEDITERRANEAN POWER BOWL

Five grain blend, kale, spinach, artichoke hearts, roasted peppers, feta, Greek salsa, falafel

- 15 -

Choice of: Balsamic Vinaigrette, Ginger Sesame, Lemon-tahini, Sweet Basil Vinaigrette, Ranch, Blue Cheese, or Caesar dressing

Grilled Chicken Breast, Pan-Seared Salmon*, Grilled Shrimp, Grilled Steak*
Marinated Local Tempeh, or Plant Based "Chicken Nuggets" - add 6*

-SANDWICHES-

Served with lettuce, tomato, and pickle. Choice of fries, side house salad, or side Caesar salad.

IMPOSSIBLE BURGER

Plant-based burger on brioche bun with vegan cheese

- 14 -

PIMENTO BACON BURGER*

8 oz. Angus burger, pimento cheese, Goodnight Brother's uncured bacon

- 16 -

GRILLED CARIBBEAN JERK CHICKEN

6 oz. antibiotic free grilled chicken, bacon, Havarti cheese, tropical salsa

- 12 -

OLD WORLD BRATWURST

1/4-pound Guinness infused bratwurst, poppyseed bun, Havarti cheese, kraut

- 10 -

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

 - Gluten Free

 - Vegan



-ENTREES-

Choice of two of the four sides: southern collard greens, roasted baby carrots, herb roasted Yukon Gold potatoes, long grain wild rice.

IMPOSSIBLE MEATLOAF 🌱 🍷

Plant-based interpretation of classic meatloaf, served with spiced tomato gravy
- 19 -

BANGERS AND MASH

Two Guinness infused bratwurst, mashed potatoes, onion gravy
- 17 -

SHRIMP AND GRITS 🌱

Domestic shrimp, Andouille sausage, peppers, onions, smoked tomato demi glace, all over stone-ground grits
- 19 -

GRILLED CANADIAN SALMON*

Served with Tamari-maple glaze and tropical fruit salsa
- 21 -

KOREAN BBQ BONELESS SHORT RIBS

House-smoked and tossed in Korean BBQ sauce
- 27 -

HERB ROASTED CHICKEN 🌱

Local antibiotic free half chicken with Southern white BBQ sauce
- 17 -

SHEPHERD'S PIE

Upscale twist on the classic - lamb, beef, vegetables, with mashed potato crust
- 20 -

N.Y. STRIP STEAK*

Angus center cut strip steak topped with sauteed mushrooms, onions, blue cheese and our signature Jack Daniels sauce
- Market Price -

-CHILDREN'S MENU-

HOUSE SALAD

Fresh mixed field greens with shredded carrots, grape tomatoes, cucumber topped with chopped fried or grilled chicken tenders and served with choice of dressing
- 8 -

CHICKEN TENDERS

Breaded and fried chicken tenderloins served with choice of dipping sauces and fries
- 8 -

MACARONI AND CHEESE

Cavatappi pasta folded into our house-made cheddar cheese sauce
- 7 -

JUNIOR BURGER

Quarter pound black Angus beef patty on a brioche bun with cheddar cheese, lettuce, tomato, pickle, and fries
- 8 -

*Rotating desserts available daily

