

wisteria

southern gastropub

first

- half shell oysters** cocktail, mignonette 2.5 per
avocado toast chevre, lemon, pumpkin seeds 6
crispy brussels sprouts malt aioli, pork fat croutons 8
boiled peanut hummus sweet potato chips 6
wsg pimento cheese black pepper crackers, wsg pepper jelly 8
house-cured meats & cheeses a selection of charcuterie & artisan cheeses 16
bluebird farm lettuces peach, radish, pecan, chevre, pickled peach vinaigrette 8
wsg caesar grit croutons, bacon, parmesan 7

brunch

- wsg granola** house-made yogurt, fruit, local honey 6
baked french toast pecan crumble, strawberries, fresh whipped cream 8
ham & spinach omelet cheddar, cheddar grits 10
chicken n' waffle benedict waffle, poached farm egg, hollandaise, sweet potato hash 12
potato & chorizo tacos onion, cilantro, lime, sweet potato hash 12
animal fries hand-cut fries, cheddar, bacon, pepper gravy, sunny side egg 10
wisteria breakfast cheddar-scrambled farm eggs, cheddar grits, bacon, buttermilk biscuit 11
country fried steak over medium egg, sweet potato hash, black pepper gravy 16
house-made bologna sandwich house bun, mornay, ballpark mustard, chips 10
grass-fed beef burger cheddar, bacon marmalade, lettuce, tomato, house-made bun, hand-cut fries 11
hoppin' john veggie burger comeback sauce, lettuce, tomato, house-made bun, hand-cut fries 9

a la carte

- house-made livermush 4
house-made country sausage 3
bacon 3
biscuit/toast 2
two eggs 3

drinks

- fresh-squeezed mimosas 7
wsg bellini 7
heirloom bloody mary 9
wsg sangria 6

we offer limited substitutions, please inform your server of any allergy

Farm-to-table means supporting our community of knowing who you're supporting and why. We make sure all of our meats are raised sustainably. We render our own sustainable seafood. We render our own serve lots of fermented goodies. Simply put, our gastropub offers



farmers & artisans. It's about transparency; We use only properly sourced products. humanely and healthy, we only use cooking fats, make our own bread and the best southern influenced food and drinks around.

828-475-6200

parties of 6 or more are subject to a 18% gratuity

consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions