

# wisteria

southern gastropub

our menu changes based on what the farmers bring us

## snacks

- \*half-shell *nc* oysters cocktail, mignonette 2.5 per
- fried *nc* oysters baby lettuces, curry remoulade 12
- boiled peanut hummus *obx* sea salt, olive oil, sweet potato chips 5
- house pickle plate a selection of house-made pickled vegetables 5
- bluebird farms* rabbit liver pate shallot jam, espelette, grilled stecca 8
- pimento cheese black pepper crackers, *wsg* pepper jelly 6
- house pigs in a blanket lusty monk mustard 6

## smalls

- soup of the day cup/4 bowl/6
- meats & cheeses a selection of house-made and local charcuterie & artisan cheeses 16
- blistered brussels sprouts nuoc cham, peanut 7
- crispy pork belly lettuce wraps radish kimchi, sriracha dukes, sesame seed 12
- house-made spaghetti porcini alfredo, parmesan reggiano 16
- parisian gnocchi dry-aged ribeye bolognese, parmesan reggiano 14
- organic lettuces baby beets, apples, pecans, *goat lady* chevre, lemon drop pepper vinaigrette 8
- \*romaine salad roasted garlic dressing, grit croutons, bacon, parmesan 7

## supper

- sunburst farms* mountain trout pumpkin, turnip, kohlrabi, raspberry 24
- cornmeal dusted catfish *linney mill* grits, braised cabbage, tomato jus 22
- country captain *bluebird farms* chicken, organic brown rice, kale 20 **GFF**
- bacon-wrapped meatloaf buttermilk potatoes, braised greens 20
- \*dry-aged *nc* ribeye potatoes gratin, porcini, arugula, *wsg* steak sauce *market price*
- \**russell family farms* grass-fed beef burger cheddar, bacon marmalade, house bun, hand-cut fries 13
- hoppin' john veggie burger comeback sauce, house bun, hand-cut fries 11
- (burger toppings: \*medium-fried egg, bacon, pimento cheese, fried-green tomato 1.5)

## sides for the table

- 4 cheese macaroni au gratin 6
- pickled fried green tomatoes w/ comeback sauce 6
- bacon-braised greens 6
- hand-cut fries w/ malt aioli 5

we offer limited substitutions  
please inform your server of any allergies

## drinks

- coke products 2
- mountain valley sparkling water 3
- craft spicy ginger beer 3
- ne-hi grape soda 3
- cane sugar coca-cola 3
- cane sugar cheerwine 3
- pure intentions drip/cold brew coffee 3
- rishi hot teas 3

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.

Monterey Bay Aquarium  
Seafood Watch



GOOD  
FOOD  
FUND

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\*

