

wisteria

southern gastropub

first

- *half shell oysters cocktail, mignonette 2.5 per
- avocado toast arugula, goat lady chevre, pumpkin seeds 8
- boiled peanut hummus sweet potato chips 6
- wsg pimento cheese black pepper crackers, wsg pepper jelly 8
- three cheese board jam, pickles, grilled stecca 14
- *romaine salad grit croutons, bacon, parmesan 7

brunch

- wsg granola organic yogurt, fruit, local honey 6
- breakfast of champions organic greens, granola, apple, avocado, ricotta salata, charred orange vinaigrette 8
- baked french toast pecan crumble, fresh whipped cream 8
- *trout cake benedict buttermilk biscuit, fried green tomato, poached egg, hollandaise, potato hash 14
- *chicken n' waffle benedict waffle, poached farm egg, hollandaise, potato hash 12
- *toasted bagel scrambled egg & cheese, duke's, choice of bacon, sausage or heirloom tomato, potato hash 8
- *huevos rancheros crispy tortillas, potato, poblano, cheddar, pico, avocado crema, black beans, sunny-side egg 12
- *animal fries hand-cut fries, cheddar, bacon, sausage gravy, sunny side egg 12
- wisteria breakfast cheddar-scrambled farm eggs, cheddar grits, bacon, buttermilk biscuit 11
- bluebird farm sausage gravy cheddar cheese buttermilk biscuit 7
- *grass-fed beef burger cheddar, bacon marmalade, lettuce, tomato, house-made bun, hand-cut fries 13
- hoppin' john veggie burger comeback sauce, lettuce, tomato, house-made bun, hand-cut fries 10

a la carte

- hunter's livermush 4
- bluebird farm sausage gravy 4
- bacon 3
- biscuit/toast 3
- *two eggs 3
- cheddar grits 4

drinks

- fresh-squeezed mimosas 7
- wsg bellini 7
- heirloom bloody mary 9
- wsg sangria 6
- black & brew 12

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