

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, dill pickle 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
- pimento cheese black pepper crackers, *wsg* pepper jelly 6
- cheerwine & cornbread sausage smoked turnip puree, brussel leaves 10

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 kimchi, sriracha dukes, sesame seed 12
- house-made nettle bucatini asparagus, oyster mushroom, cream, parmesan reggiano, walnut 16
- parisian gnocchi oven-dried tomato, red onion, basil, bread crumbs, parmesan reggiano 14
- organic lettuces strawberries, granola, *goat lady* chevre, honey vinaigrette 8
- *romaine salad roasted garlic dressing, grit croutons, bacon, parmesan 7

supper

- sunburst farms* trout stone-ground grits, rainbow chard, apple, brown butter hot sauce 24
- joyce farms* chicken breast leek bread pudding, sweet potato, rainbow chard, garlic cream 20 **GFF**
- bacon-wrapped meatloaf buttermilk mashed potatoes, braised greens 20
- *dry-aged *nc* ribeye potatoes gratin, 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
- 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.



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

