

# 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
- blt crostini** heirloom tomato, bacon, arugula, aioli 6

## smalls

- soup of the day** cup/4 bowl/6
- meats & cheeses** a selection of house-made and local charcuterie & artisan cheeses 16
- mexican street corn** duke's, queso fresco, cayenne 6
- chicken wing lollipops** sticky miso sauce, celery 8
- baby arugula salad** fresh peach, dried cherry, ricotta salata, peach dressing 8
- organic lettuces** blueberry, toasted almond, *goat lady* chevre, blueberry dressing 9
- \*romaine salad** roasted garlic dressing, grit croutons, bacon, parmesan 7

## supper

- house-made pasta** roasted tomato sauce, fresh basil, sundried tomatoes, parmesan 18
- market fish** coriander crusted, black bean salsa 24
- joyce farms chicken** bacon-fat fingerling potatoes, arugula, peach chutney 20 **GFF**
- bacon-wrapped meatloaf** smashed yukon gold potatoes, braised greens 20
- \*dry-aged nc ribeye** oven-roasted bell pepper, rosemary fries, 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\*

