

STARTERS & BAR BITES

Deviled Farm Eggs 6

Daily Inspiration

P.E.I. Mussels 16

Coconut Milk, Red Curry, Lemongrass, Grilled Baguette

Artisan Cheese & Meat Plate 15

Dried Fruit, Fig Preserves, Toasted Bread

Lobster Risotto 16

Fresh Tarragon, Shaved Truffle, Parmigiano, Cracked Pepper, Sea Salt

Crispy Chicken Wings 10

North African Spices, Cucumber-Yogurt

Grilled Portuguese Octopus 14

Chorizo, Madeira, Caramelized Fennel, Potato Mouseline

Buttermilk Fried S.C Quail 14

Garam Masala, Sweet & Sour Sauce

Edamame Hummus 10

Coriander, Cucumber, Radish & Grilled Pita

Taphouse Sliders *11

Wagyu Blend, Bacon-Onion Jam, Melted Cheese & Pickles

– Add a Third Slider \$3

House Fries / Truffle Fries 6 / 8

SALADS

Caesar Salad 9

Romaine, Garlic Croutons, Anchovy Dressing

Kale & Quinoa Salad 10

Candied Walnuts, Pecorino, Pear, Red Onion, Honey Vinaigrette

Warm Brussels Sprouts Salad 10

Cranberries, Shallots, Bacon, Pine Nuts, Champagne Vinaigrette

Crispy Goat Cheese Salad 13

Field Lettuce, Red Beets, Radish, Red Onion, Pecans, White Balsamic Vinaigrette

– Add *Steak \$12/ *Salmon \$8/ *Shrimp \$8/ Chicken \$6

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ENTRÉES

12 oz. Prime New York Strip *35

8 oz. Butcher's Top Sirloin *28

Steaks Served with

Honey Roasted Carrots, Parsnips, Whipped Potatoes & Rosemary Sauce

Seared Diver Scallops *26

Curried Butternut Squash, Split Peas, Tomato & Basmati Rice

Springer Mtn. Farms Chicken Breast 25

Wilted Spinach, Caramelized Onion, Mashed Potatoes & Cognac Sauce

Shrimp & Grits *24

English Peas, Serrano Chiles, Pickled Onion, Yellow Grits, Chorizo Gravy

Fresh Cut Fettuccine 24

Tomato, Kale, Fennel Sausage, Blue Cheese Crumbs & Fresh Sage

Atlantic Salmon *25

Baby Bok Choi, Parmesan Risotto, Mushroom Tea, Truffle Cloud

Grilled Berkshire Pork Chop *29

Skillet Roasted Sweet Potato, Brussels Sprouts, Bacon, Pineapple-Chipotle Glaze

Taphouse Burger *18

Wagyu Blend, Bacon - Onion Jam, Melted Cheese, Lettuce, Tomato, Pickle, Pretzel Bun

A 20% Gratuity will be added to parties of 12 or more

SUPPLIERS

Harmony Ridge Farm - Tobaccoville, NC

Toska Truffles Inc. - Charlotte, NC

Lively Orchard - Hendersonville, NC

Sunny Creek Farm - Tryon, NC

***Consuming Raw or Undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.**

*These Items can be Cooked to Order

Bill Schutz- Chef / Managing Partner

Eddy Lagraba- Sous Chef

Christian Dobson- General Manager