

THE LOCAL

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PULLED PORK & SMOKED GOUDA NACHOS 🌱

corn tortilla chips, slow roasted pulled pork, smoked gouda queso, cheerwine bbq sauce, applewood smoked bacon, pickled jalapeños, tomato, sour cream, scallions
vegetarian? we have "no pork nachos" for you

THAI BEEF TIDBITS* 🌱

NY strip beef tips, sweetened soy & curry butter sauce, fried sweet plantains, a side of Thai cream

THE BEST BRUSSELS SPROUTS 🌱

flash fried brussels tossed in our secret sauce

ASHE CO. CHEESE CURDS

local cheese curds, parmesan breaded, fried, served with chipotle ranch

WINGS 🌱

bone-in: choice of 8 or 12 with ranch or bleu cheese
vegetarian "wings": 6 tofu wings
saucés: medium, thai chili, spicy italian, dry rub

TRUFFLE FRIES 🌱

fries tossed in black truffle oil, parmesan, sea salt & parsley

SPINACH ARTICHOKE DIP 🌱

served hot with housemade flour tortilla chips

KALE SALAD 🌱 🌱

olive oil massaged kale, roasted beets, carrots, toasted sesame seeds, candied almonds, goat cheese, white balsamic vinaigrette on the side
*add: chicken, *salmon, shrimp, *steak, bacon, tofu*

ASIAN CHICKEN SALAD 🌱

sweet soy marinated chicken, romaine, arugula, cucumbers, tomatoes, red onions, carrots, housemade pickled slaw, wontons, goat cheese, citrus ginger vinaigrette on the side

MEDITERRANEAN SALMON SALAD* 🌱

grilled salmon, romaine, arugula, tomatoes, red onions, black olives, artichoke hearts, roasted red peppers, goat cheese, white balsamic vinaigrette on the side

WOODFIRED FLATS & 'ZAS

APPLE, BLEU & BACON 🌱

roasted garlic oil, shredded mozzarella, sliced apples, bleu cheese crumbles, applewood smoked bacon, red onion, honey drizzle

MARGHERITA 🌱 🌱

roasted garlic oil, shredded mozzarella, buffalo mozzarella, woodfired tomatoes, fresh basil, parmesan

PESTO VEGGIE 🌱

basil pesto, sundried tomatoes, roasted red peppers, mushrooms, black olives, artichoke hearts, goat cheese, parmesan, balsamic reduction

SOUTHERN STEAK PHILLY 🌱

roasted garlic oil, shredded mozzarella, marinated steak, green peppers, red onions, mushrooms, texas pete aioli drizzle

UBER MEAT 🌱

marinara, roasted garlic, shredded mozzarella, pepperoni, sausage, steak, pulled pork, bacon, parmesan

UBER VEGGIE 🌱 🌱

roasted garlic oil, shredded mozzarella, roasted beets, mushrooms, red onions, artichoke hearts, roasted red peppers, white balsamic arugula, goat cheese

🌱: GLUTEN FREE CAPABLE

🌱: VEGAN CAPABLE

items cooked to temp. consuming raw or undercooked meats, seafood, poultry, shellfish or egg may increase your risk of foodborne illness.

AN AUTOMATIC GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE.

SOUPS N' SALADS

SHE-CRAB SOUP }
SOUP DU JOUR } *cup or bowl*

CHOPPED CAESAR 🌱

romaine, parmesan, & croutons tossed in housemade caesar dressing
*add: chicken, *salmon, shrimp, *steak, bacon*

BLACK & BLEU* 🌱

5 oz NY strip, romaine, arugula, sliced apples, candied almonds, red onions, bleu cheese crumbles, bleu cheese dressing on the side

HANDHELDS

all sandwiches come with your choice of pub chips or coleslaw

items cooked to temp. consuming raw or undercooked meats, seafood, poultry, shellfish or egg may increase your risk of foodborne illness.

CAROLINA BANH MI 🌱

sweet soy marinated chicken or pork, housemade pickled slaw, cucumber, mayo, cilantro on toasted french bread

BOONE PHILLY 🌱

your choice of NY strip or chicken, grilled onions, mushrooms, green peppers & white American on toasted French bread. *Due to the popularity of this menu item, we are not accepting any modifications.*

NA'AN TRADITIONAL CUBAN 🌱

slow roasted pulled pork, applewood smoked bacon, swiss, pickles, mojo mayo on toasted na'an bread

FIG & BACON 🌱

grilled chicken, goat cheese, smoked gouda, housemade fig marmalade, & applewood smoked bacon on toasted sourdough

THE O.G. BURGER* 🌱

plant-based? substitute a beyond burger patty \$4
starts with your choice of lettuce, tomato, onion, pickle, ketchup, mayo & mustard
add-ons: \$\$

american, cheddar, swiss, smoked gouda, pimiento, goat, bleu cheese, buffalo mozzarella, Daiya vegan cheese

make it fun: \$\$

bacon, fried green tomato, coleslaw, fig marmalade, mushrooms, jalapeños, avocado

BLACKENED GOAT CHEESE BURGER* 🌱

blackened burger patty, whipped goat cheese, caramelized onions, garlic confit, chili dill mayo, toasted brioche bun

BOONIE BURGER*

burger patty, smoked pimiento cheese, fried green tomato, dill coleslaw, toasted brioche bun

FRIED GREEN BLT

applewood smoked bacon, romaine, fried green tomatoes, goat cheese, & spicy chipotle crema on toasted sourdough

TOMATO & MOZZARELLA 🌱

tomatoes, arugula, buffalo mozzarella, & basil pesto on toasted french bread

BAJA SHRIMP TACOS 🌱

beer battered shrimp, tomatoes, shredded romaine, red peppers, queso fresco, spicy chipotle crema on flour tortillas with a side of black beans topped with queso fresco & chimichurri

KOREAN BBQ TACOS 🌱

korean bbq marinated pulled pork, pickled onions, cucumber, cilantro on flour tortillas with a side of black beans topped with queso fresco & chimichurri

ENTREES ♦ AVAILABLE AFTER 5 PM | FULL MENU AVAILABLE ALL DAY SATURDAY

BRAZILIAN CHARGRILLED STEAK* 🌱

chile rubbed 10 oz new york strip topped with housemade chimichurri, fried sweet plantains, grilled asparagus, ancho chile black beans

ROASTED SALMON* 🌱

grilled salmon over a bed of caesared brussels with applewood smoked bacon & browned butter sage butternut squash

SHRIMP & GRITS 🌱

blackened shrimp over creamy cheddar grits topped with a bacon, mushroom, onion, & roasted red pepper cajun-style gravy

FISH & CHIPS

lager-battered cod served over crispy french fries with dill coleslaw & housemade tartar on the side
add extra cod filet: \$4.95

QUINOA BOWL 🌱

red & white ancho chile quinoa, roasted garlic, avocado, tomato, beets, mushrooms, onions, kale, roasted red pepper vinaigrette
*add: chicken, shrimp, *salmon, *steak, tofu*

CHICKEN QUARTERS 🌱

brined & roasted chicken quarters covered in vermouth goat cheese sauce with sauteed kale & creamy mac n' cheese

CREAMY PESTO ALFREDO

penne pasta, bacon, onions, garlic & blistered tomatoes tossed in a housemade pesto alfredo sauce

*add: chicken, shrimp, *salmon, *steak*

due to the popularity of this menu item, we are not accepting any modifications apart from requesting no bacon.

PORK LOIN* 🌱

grilled pork rib-eye over creamy cheddar grits with grilled asparagus & roasted tomato demi

STEAK & FRITES*

grilled 10 oz new york strip over truffled french fries & arugula topped with a red wine mushroom demi

PAN-SEARED TROUT 🌱

locally sourced trout over a chilled arugula, roasted beet & goat cheese salad tossed in citrus ginger vinaigrette with balsamic glaze

SIDES

upgrade your included side to the following

SEASONED FRIES 1.75

SWEET POTATO FRIES 1.95

TRUFFLE FRIES 4.95

MAC N' CHEESE 4.5

CAESARED BRUSSELS 3.5
with applewood smoked bacon

FRIED PLANTAINS 3.5

SEASONAL VEGGIE 3.5

GRITS with mushroom demi 4.5

SIDE SALAD 4.5
caesar or house

CUP/BOWL OF SOUP
she-crab 4.5 | 6.5
du jour 3.5 | 5.5