

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

THAI BEEF TIDBITS*

sirloin tips tossed in a sweet soy, curry & butter sauce, fried sweet plantains, thai chili cream

THE BEST BRUSSELS SPROUTS

flash fried brussels tossed in our secret sauce

ASHE CO. SQUEAKY CHEESE CURDS

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

WINGS

choice of 8 or 12 with ranch or bleu cheese sauces: medium, thai chili, spicy italian, dry rub also available as 8 tofu wings

TRUFFLE FRITES

shoestring 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
*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

MEDITERRANEAN SALMON SALAD*

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

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, balsamic arugula, goat cheese

☞: GLUTEN FREE CAPABLE *items cooked to temp. consuming raw or undercooked meats, seafood, poultry, shellfish or egg may increase your risk of foodborne illness.*
🌿: VEGAN CAPABLE

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, 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

HANDHELDS

all sandwiches come with your choice of slaw or pub chips

CAROLINA BANH MI 🌿

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

FIG & BACON 🌿

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

NA'AN TRADITIONAL CUBAN 🌿

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

TOMATO & MOZZARELLA 🌿

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

THE O.G. BURGER* 🌿 🍃

starts plain, dress it up however you like.
plant-based? substitute a beyond burger patty.
cheese:

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

toppings:

lettuce, tomato, onion, pickle, mayo, mustard, bacon, fried green tomato, cole slaw, 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

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

BOONE PHILLY 🌿

Your choice of NY strip or chicken, grilled onions, mushrooms, green peppers & white American on toasted French bread

BAJA SHRIMP TACOS 🌿

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

KOREAN BBQ TACOS 🌿

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

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ENTREES



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 bacon, mushrooms & roasted red pepper cajun gravy

PAN-SEARED TROUT 🌿

locally sourced trout over a cold arugula, roasted beet & goat cheese salad with pomegranate reduction & citrus ginger vinaigrette

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*

AVAILABLE AFTER 5 PM

🌿 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, garlic & blistered tomatoes tossed in a housemade pesto alfredo sauce
*add: chicken, shrimp, *salmon, *steak*

🌿 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 shoestring frites & arugula topped with a red wine mushroom demi

FISH & CHIPS

lager battered cod over shoestring fries with dill coleslaw & housemade tartar
Add Cod Filet \$4.95

SIDES

Upgrade your included side to the following

SHOESTRING FRIES 1.75

SWEET POTATO FRIES 1.95

TRUFFLE FRITES 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 OF SOUP
She-Crab 4.5 Du Jour 3.5