

WOODFIRE BAR & GRILLE

APPETIZERS

DINNER ROLLS WITH HOMEMADE HONEY BUTTER	\$4.00
FRESH BAKED DINNER ROLLS SERVED WITH CHIVE HONEY BUTTER MADE IN HOUSE USING SWEET CREAM, DRIED CHIVES, AND LOCAL SOURWOOD HONEY FROM STRANGE HONEY FARM	
WOODFIRE WINGS	\$14.00
TWELVE ALL NATURAL WINGS SEASONED AND SEARED ON OUR WOOD FIRE GRILLE. SERVED WITH CELERY AND RANCH OR BLUE CHEESE DRESSING.	
SPINACH ARTICHOKE DIP	\$12.00
CHOPPED SPINACH AND ARTICHOKE BLENDING WITH CREAM CHEESE AND TOPPED WITH PARMESAN. SERVED HOT WITH FLATBREAD AND CORN CHIPS.	
HAVARTI STICKS	\$10.00
BLOCKS OF HAVARTI BREADED WITH PANKO BREADCRUMB AND FRIED GOLDEN. SERVED WITH ROASTED RED PEPPER AIOLI	

SOUPS AND SALADS

FRENCH ONION SOUP	\$7.00
MADE IN HOUSE WITH A FLAVORFUL BEEF BROTH AND CARAMELIZED ONIONS. TOPPED WITH A CROUTON, AND MELTED SWISS AND PROVOLONE CHEESES.	
HOMEMADE SOUP	\$7.00
SOUPS CREATED FROM SCRATCH IN HOUSE BY OUR CHEFS USING LOCAL INGREDIENTS	
SOUP AND SALAD	\$11.00
A BOWL OF OUR HOMEMADE FRENCH ONION SOUP OR HOUSEMADE SOUP OF THE DAY AND A CHOICE OF SMALL HOUSE SALAD OR SMALL CAESAR SALAD	
HOUSE SALAD	\$10.00
SEASONAL FIELD GREENS TOPPED WITH SHREDDED RAINBOW CARROTS, GRAPE TOMATOES, AND ENGLISH CUCUMBERS. • ADD CHICKEN \$6.00 OR ADD SALMON \$11.00	
CAESAR SALAD	\$12.00
CHOPPED ROMAINE LETTUCE, SHREDDED PARMESAN, AND CROUTON, TOSSED IN OUR HOUSEMADE CAESAR DRESSING.	

* These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% gratuity will be added to parties of 6 or more people. Owned and operated by Asheville East LLC, a franchisee of IHG.

ENTRÉES

SERVED A SIDE SALAD AND CHOICE OF SIDE DISH.. REPLACE SIDE SALAD WITH AN EXTRA SIDE FOR \$2.00

NEW YORK STRIP OR FILET* \$35.00
GRASS FED 12OZ NEW YORK STRIP, OR OUR 8OZ USDA PRIME FILET MIGNON. SEASONED TO PERFECTION AND GRILLED TO YOUR SPECIFICATION. FINISHED WITH GARLIC HERB BUTTER.

BONE-IN PORK CHOP \$25.00
12OZ PASTURE RAISED PORK CHOP GRILLED AND SEASONED, SERVED BONE IN AND FINISHED WITH GARLIC HERB BUTTER

ATLANTIC SALMON \$24.00
FRESH ATLANTIC SALMON FILET GRILLED OVER THE WOOD FIRE, AND FINISHED WITH GARLIC HERB BUTTER. SERVED WITH A SIDE AND A SALAD

LOCAL MOUNTAIN TROUT MARKET PRICE
LOCAL TROUT FROM SUNBURST FARMS IN WAYNESVILLE NC GRILLED OVER HICKORY WOOD AND FINISHED WITH GARLIC HERB BUTTER.

BABY BACK RIBS HALF RACK \$17 FULL RACK \$30
COOKED SLOW AND LOW FROM A TIME HONORED RECIPE. SLATHERED WITH OUR IN-HOUSE BARBEQUE SAUCE AND FINISHED ON THE WOOD FIRE GRILLE.

GRILLED CHICKEN \$22.00
TENDER AND SAVORY CHICKEN BREAST SEASONED AND SEARED ON THE WOOD FIRE GRILLE. FINISHED WITH GARLIC BUTTER AND SERVED OVER A DOLLOP OF GARLIC MASH.

GARLIC SHRIMP PASTA \$24.00
JUMBO SHRIMP SAUTÉED IN A GARLIC BUTTER SAUCE WITH FRESH ASPARAGUS SPEARS AND GRAPE TOMATOES OVER ANGEL HAIR PASTA AND TOPPED WITH PARMESAN CHEESE. SERVED WITH A SIDE SALAD

SANDWICHES

SERVED WITH ONE SIDE

WOODFIRE BURGER* \$14.00
8 OUNCE BRISKET BLEND PATTY COOKED TO TEMP WITH YOUR CHOICE OF CHEESE ON A TOASTED BRIOCHE BUN.

SIGNATURE BLT \$12.00
TOASTED SOURDOUGH WITH APPLEWOOD SMOKED BACON, BIBB LETTUCE, FRESH TOMATO, AND MAYONNAISE.

PHILLY CHEESESTEAK \$13.00
8 OUNCES OF CHOPPED SIRLOIN WITH SAUTÉED ONIONS AND WHITE AMERICAN CHEESE. SERVED ON AN 8" TOASTED SUBROLL.

CHICKEN TENDERS \$11.00
HEARTY CHICKEN TENDERS LIGHTLY BREADED, FRIED, AND SERVED WITH YOUR CHOICE OF SAUCE.

SIDES: GRILLED BRUSSELS SPROUTS, GRILLED ASPARAGUS, STEAMED BROCCOLI, RICE PILAF, GARLIC MASHED POTATOES, STEAK FRIES, SWEET POTATO FRIES, OR WEEKLY LOCAL FARMER'S MARKET SPECIAL

SWEET TEA, UNSWEET TEA, COCA-COLA, DIET COKE, SPRITE, MR. PIBB, MINUTE MAID LEMONADE| \$2.50 SAN PELLGRINO SPARKLING WATER| \$4.00
BOTTLED ROOT BEER| \$3.00 GINGER BEER| \$4.00

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