

SMALL PLATES

FISH & CHIPS + hops + slaw
+ rye malt vinegar

\$12

BEEF TARTAR* + lemon aioli
+ crispy caper + toast

\$11

ARTISANAL CHEESE

+ accoutrements (daily)

\$14

FRIED PLANTAINS + jicama
slaw + cilantro-lime crema

\$8

CANDIED BRUSSELS SPROUTS
+ cider vinegar

\$7 add Heritage Farms bacon \$2

CHICKEN SATAY + chermoula
+ carrot ribbons + sunflower seeds

\$10

CHIPS + beer cheese + bacon
+ scallions + pickled jalapeño

+ queso fresco

\$9



BITES

all items \$3

HOT BOILED PEANUTS + IPA + sumac

HOUSE CHIPS + french onion

POPCORN + sea salt + vinegar

FRIED TORTILLAS + black bean hummus

SIDES

a la carte \$5;

may be substituted for fries \$3

BLUE CHEESE COLESLAW

BRAISED COLLARD GREENS

PUB HASH + BACON

SWEET POTATO FRIES

CAESAR SALAD

GREEN SALAD

TOMATO BISQUE

ENTRÉES

available after 5pm, any entrée can be split for \$2

SEARED NY STRIP STEAK* + crispy red potato + chipotle agrodolce

\$19

PEI MUSSELS* + green curry broth + radish + grilled baguette

\$17

SUNBURST TROUT + fingerling confit + shaved fennel + dill crème fraiche + caviar

\$18

SOUPS + SALADS

TOMATO BISQUE
+ lemongrass + harissa oil

\$4/\$6

CAESAR SALAD*
+ parmesan + crouton + Heritage Farm bacon

\$8

MIXED GREENS
+ endive + walnut + grape + gorgonzola + balsamic vinaigrette

\$5/\$8

BABY KALE
+ Smiling Hara tempeh + carrot + pumpkin seed + sesame ginger dressing

\$10

BURGERS

all burgers are served with fries and a pickle spear, any burger can be split for \$2

CLASSIC BEEF BURGER* + lettuce + tomato + onion + pickle
\$9 single / \$13 double

BLACK BEAN BURGER + Firewalker pimento cheese
+ pickled okra

\$9

CAROLINA BISON BURGER* + haystack shallots
+ blue cheese coleslaw

\$13

HNG GRASSFED WICKED BURGER* + queso chihuahua
+ roasted poblano relish + tortilla strips

\$12

We strive to source and use local products whenever possible.

*This menu item contains raw or undercooked meats, seafood, or eggs. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness. Our menu may contain nuts. Please inform your server of any allergies.

We kindly request no separate checks for parties of 10 or more.

WHITE

Pedroncelli Friends, White Blend, Sonoma

\$7 GL / \$26 BTL

La Torretta, Pinot Grigio, Italy

\$7 GL / \$26 BTL

Matthew Fritz, Chardonnay, Sonoma

\$9 GL / \$34 BTL

Capitulo, Sauvignon Blanc, Spain

\$7 GL / \$26 BTL

Piedra Negra, Rose, Argentina

\$8 GL / \$30 BTL

Selbach, Riesling, Germany

\$7 GL / \$26 BTL

RED

Pedroncelli Friends, Red Blend, Sonoma

\$7 GL / \$26 BTL

Matthew Fritz, Pinot Noir, Napa

\$9 GL / \$34 BTL

Liberator, Cabernet Sauvignon, Argentina

\$9 GL / \$34 BTL

El Libre, Malbec, Argentina

\$7 GL / \$26 BTL

Foxglove, Zinfandel, Paso Robles

\$10 GL / \$38 BTL

SPARKLING + HARD CIDER

Can Xa, Cava, Spain

\$8 GL | \$30 BTL

Wicked Weed Farmhouse Cider

\$6 GL | \$11.95 BTL

“HOPS ARE A WICKED AND PERNICIOUS WEED.”
-KING HENRY VIII

COCKTAILS

9X3 *Woodford Reserve + Montenegro + Lemon + Simple + Regan's Bitters*

\$12

WICKED WHISKEY GINGER *Jameson + Sour + Ginger Beer*

\$11

BIG APPLE *Maker's Mark + Sweet Vermouth + Angostura Bitters + Wicked Weed Farmhouse Cider*

\$11

CRANBERRY MARGARITA *Hornitos Reposado + Grand Marnier + Sour + Orange + Cranberry*

\$10

WICKED WEED BREWING | 91 BILTMORE AVE. ASHEVILLE, NC 28801

VISIT US AT WICKEDWEEDBREWING.COM