

WICKED WEED

AVL

NC

FUNKATORIUM

STARTERS

- soup du jour \$4
- high country boiled peanuts* old bay + jalapeno \$4
- local blunt pretzel* lusty monk mustard + beer cheese \$5
- roasted beet salad* pickled shallot + walnuts + warm red wine vinaigrette + cotija cheese \$6
- fig and olive tapenade crostini* herbed goat cheese + micro green salad \$7
- black bean fritters* nc grits + red pepper romesco + cucumber salad + moroccan spices + green mojo picon \$6
- funk house curry* red curry + winter squash + lemon add tofu \$2 | add braised pork belly \$4 \$8

BOARDS

- charcuterie board* local "american pig" cured meats + daily garnishes + toast \$4
- cheese board* three artisanal cheeses + daily garnishes + toast \$5
- mediterranean mezza board* baba ghanoush + spiced lemon preserves + mixed nuts + cucumber + pita + masala agave \$6

SANDWICHES & FLATBREADS

- portabella panini* braised spinach + cashew cream + sliced tomato + yukon gold potatoes + shallot vinaigrette \$9
- reuben sandwich* pastrami sauerkraut + russian dressing + gruyere cheese + yukon gold potatoes + shallot vinaigrette \$9
- fried eggplant flatbread* pomodoro sauce + parmesan + mozzarella + spinach + basil \$9
- pepperoni flatbread* mozzarella + pomodoro \$9

