

SMALL BITES

DILLY BEANS – 6

Spicy pickled green beans

MARINATED OLIVES – 6

Warm olives marinated in olive oil, garlic, lemon, herbs and spices

SHAREABLES

PUMPKIN CHILI – 10

Buttermilk creme fraiche, chive

GARLIC PARMESAN BITES – 13

Crispy dough bites tossed in garlic butter and chives

Served with marinara. Add pesto or house buttermilk ranch for .50

CRISPY BRUSSEL SPROUTS – 14

Spent grain balsamic reduction, roasted walnut, goat cheese, chive

KIMCHI FRIES – 15

Lacto-brined fries, sweet soy glaze brisket, house kimchi, Lab Sauce, chives, toasted sesame seeds

SWEET HEAT WINGS – 16

A full pound of crispy winglets tossed in apple bourbon bbq sauce and hot honey

Served with crudite and house buttermilk ranch

SALADS

Add grilled or fried chicken - 5 Add anchovies - 2

WHITE LABS SALAD – 8

Arugula, radish, pickled carrot

**served with house ranch or seasonal vinaigrette*

CAESAR SALAD – 13

Romaine hearts, parmesan, focaccia croutons, caesar dressing

VEGAN CAESAR SALAD – 13

Romaine hearts, focaccia croutons, vegan caesar dressing

AUTUMN SALAD – 14

Kale, gorgonzola, candied pecan, local apple, celery, dried cranberries, maple cider vinaigrette

SANDWICHES

Served with fries or substitute a side Caesar for - 2

Substitute a gluten-free bun for - 2

HOT CHICKEN SANDWICH – 17

Buttermilk-brined fried chicken breast, Asheville Hot Mop, pimento cheese, house pickles, City Bakery brioche bun

Add Hot Honey - 1 | Side of house hot sauce - .50

CHOP SHOP DOUBLE SMASH BURGER – 18

2 Apple Brandy Farm beef smash patties, toasted City Bakery brioche bun, house pickles, crispy fried onions, sharp white cheddar, Fancy Sauce

WLP WOODFIRED BEER BRAT – 18

Made by our friends at Chop Shop with White Labs Beer. Served on a toasted City Bakery bun with house apple-kraut and house fermented mustard

VEGAN DOUBLE SMASH BURGER – 18

2 Molly's Kitchen smash patties, toasted brioche bun, cheddar, house pickles, crispy onions, Fancy Sauce

12" WOOD FIRED PIZZA

Our Neapolitan-style pizza dough is fermented for 72 hours, and leavened with White Labs' WLP518 Opshaug Kveik Ale Yeast. Our 700+ degree wood-fired oven produces varying degrees of char on each pizza.

CHEESE – 16

Alta Cucina pizza sauce, mozzarella and provolone blend

MARGHERITA – 18

Alta Cucina pizza sauce, house fresh mozzarella, basil

PEPPERONI – 18

Alta Cucina pizza sauce, mozzarella and provolone blend, Ezzo pepperoni

HOT HOG – 20

Spicy Alta Cucina pizza sauce, mozzarella and provolone blend, Ezzo pepperoni, hot Italian sausage, hot cherry peppers, hot honey

BIANCA – 20

Black pepper mornay, fresh arugula, garlic confit, fire roasted onion, lemon, parmesan

FUNGHI – 20

Herbed ricotta, fire roasted oyster mushrooms, garlic confit, mozzarella and provolone blend, walnuts, kale, lemon

SAUSAGE – 20

Alta Cucina pizza sauce, hot Italian sausage, fire roasted onions, fire roasted red peppers, mozzarella and provolone blend

HARVEST PIZZA – 20

Arugula pesto, kale, fire roasted squash, fire roasted onion, goat cheese, spent grain balsamic reduction, sage

Additions

\$2 Pepperoni

\$2 Sausage

\$2 Anchovies

\$2 Mushrooms

\$1 Red Peppers

Substitutions

\$2 Olives

\$2 Onions

\$1 Arugula

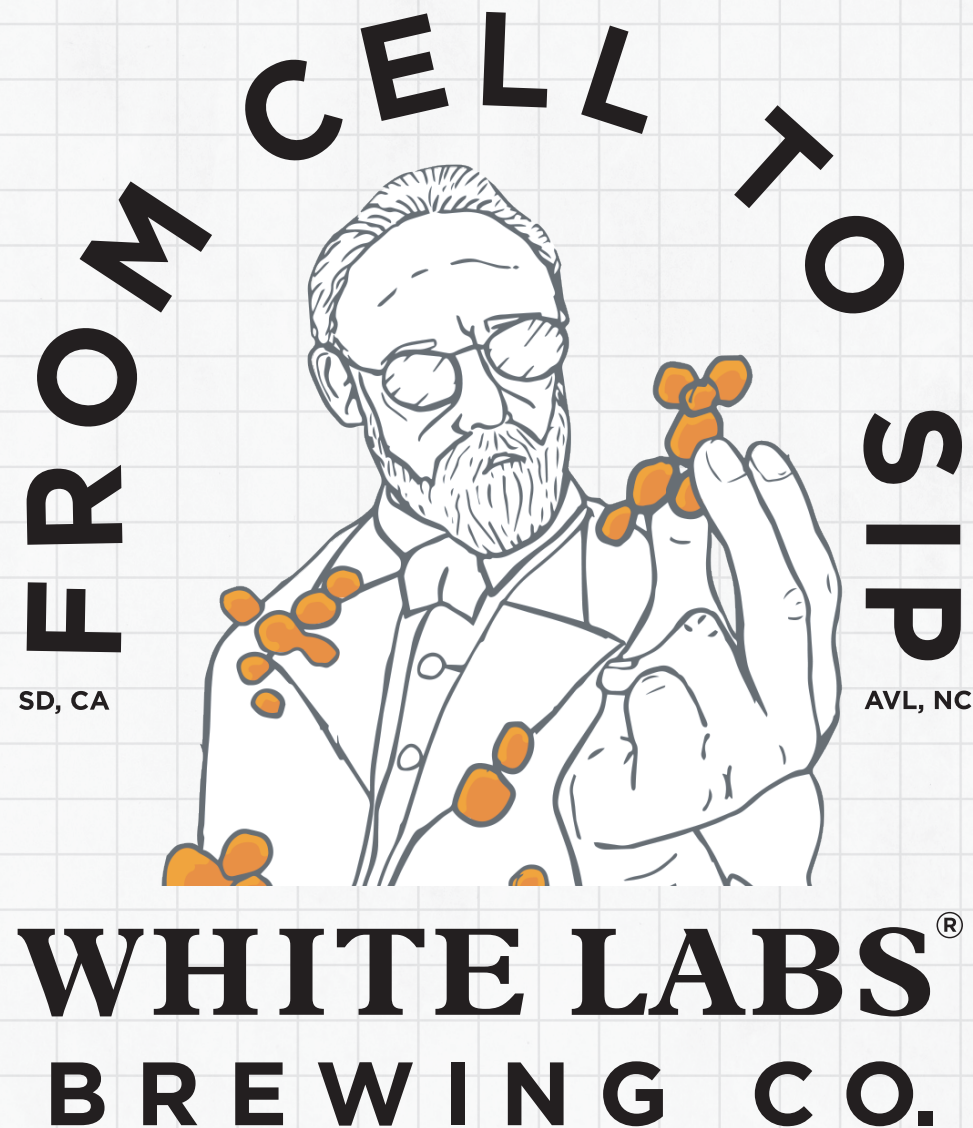
\$1 Basil

\$1 Hot Cherry Peppers

\$2 Vegan cheese

\$2 House vegan Italian Sausage

\$3 Gluten-free pizza crust



WEEKLY SPECIALS

MONDAY

PIZZA & BEER SPECIAL – \$16

Get a Margherita, Cheese, or Pepperoni Pizza
+ Full Pour of White Labs Beer

TUESDAY

BURGER & BEER SPECIAL – \$16

Get a Double Smash Burger with Fries
+ Full Pour of White Labs Beer

WEDNESDAY

WINGS & BEER SPECIAL – \$14

A full pound of crispy winglets served with
crudite, house buttermilk ranch and choice of
sauce below + Full Pour of White Labs Beer

- Apple burbon BBQ sauce –
- Classic buffalo sauce –
- Spicy dry rub –