

## 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

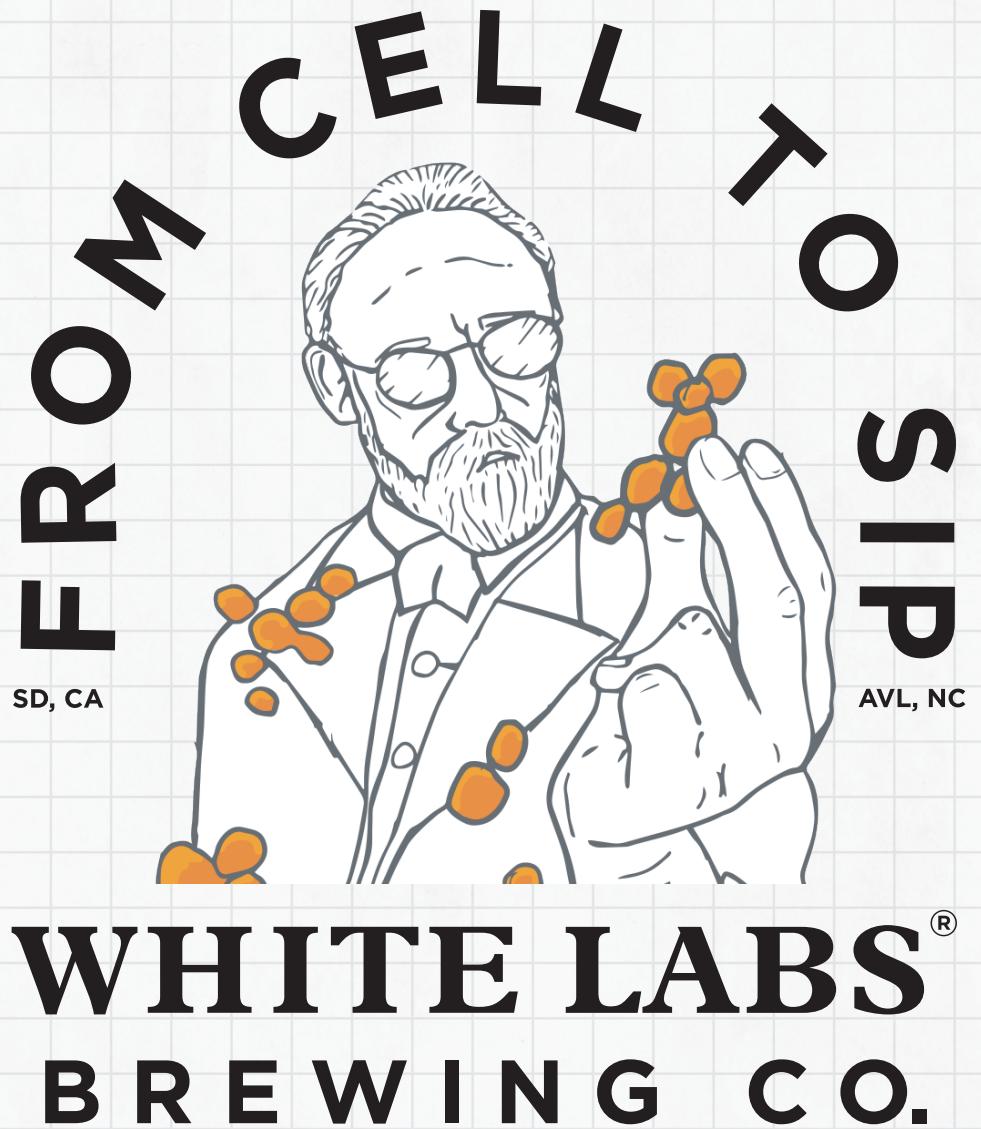
Arugula pesto, kale, fire roasted squash, fire roasted onion, goat cheese, spent grain balsamic reduction, sage

#### 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 bourbon BBQ sauce -
- Classic buffalo sauce -
- Spicy dry rub -