

WHITE LABS[®] B R E W I N G C O.

SMALL BITES

DILLY BEANS - 6

Spicy pickled green beans

MARINATED OLIVES - 6

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

ROASTED BAR NUTS - 6

Cashews, almonds, pecans and hazelnuts, lightly spiced and roasted

SHAREABLES

GARLIC PARMESAN BITES - 13

Crispy dough bites tossed in garlic butter and chives

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

WOODFIRED WINTER GREENS DIP - 13

Wilted swiss chard, spinach and arugula in a creamy, savory cheese sauce and topped with focaccia crumbs

Served with a woodfired flat bread

CRISPY BRUSSEL SPROUTS - 14

Spent grain gastrique, roasted walnut, goat cheese, chive

PUB FRIES - 14

Lacto-brined fries, beer braised Apple Brandy Farms brisket, Frankenstout[®] pepper gravy, fontina, 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, pickle-juice-brined winglets tossed in a hot honey glaze made with our fermented house hot sauce

Served with crudite and house buttermilk ranch

SALADS

Add grilled or fried chicken - 5 Add anchovies - 2

WHITE LABS SALAD - 8

Arugula and frisée, 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

WINTER CITRUS SALAD - 14

Grapefruit vinaigrette, arugula and frisée, fire roasted acorn squash, fresh grapefruit, pomegranate seed, roasted walnut, goat cheese, parsley

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

WOODFIRED MEATBALL SUB - 18

Meatballs made with Apple Brandy Farms pork, house red sauce, pepperoncini, fontina, dried oregano, toasted City Bakery bun

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 sauerkraut 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.

FOUR CHEESE - 16

Roasted garlic confit, mozzarella and provolone blend, fresh mozzarella, parmesan, dried oregano

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

FUNGI - 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

BIANCA BROCCOLINI - 20

Black pepper mornay, fired roasted broccolini, fire roasted onion, Italian sausage, mozzarella and provolone blend, arugula pesto, lemon

Additions

\$2 Pepperoni

\$2 Sausage

\$2 Anchovies

\$2 Mushrooms

\$1 Red Peppers

Substitutions

\$2 Olives

\$2 Onions

\$1 Arugula

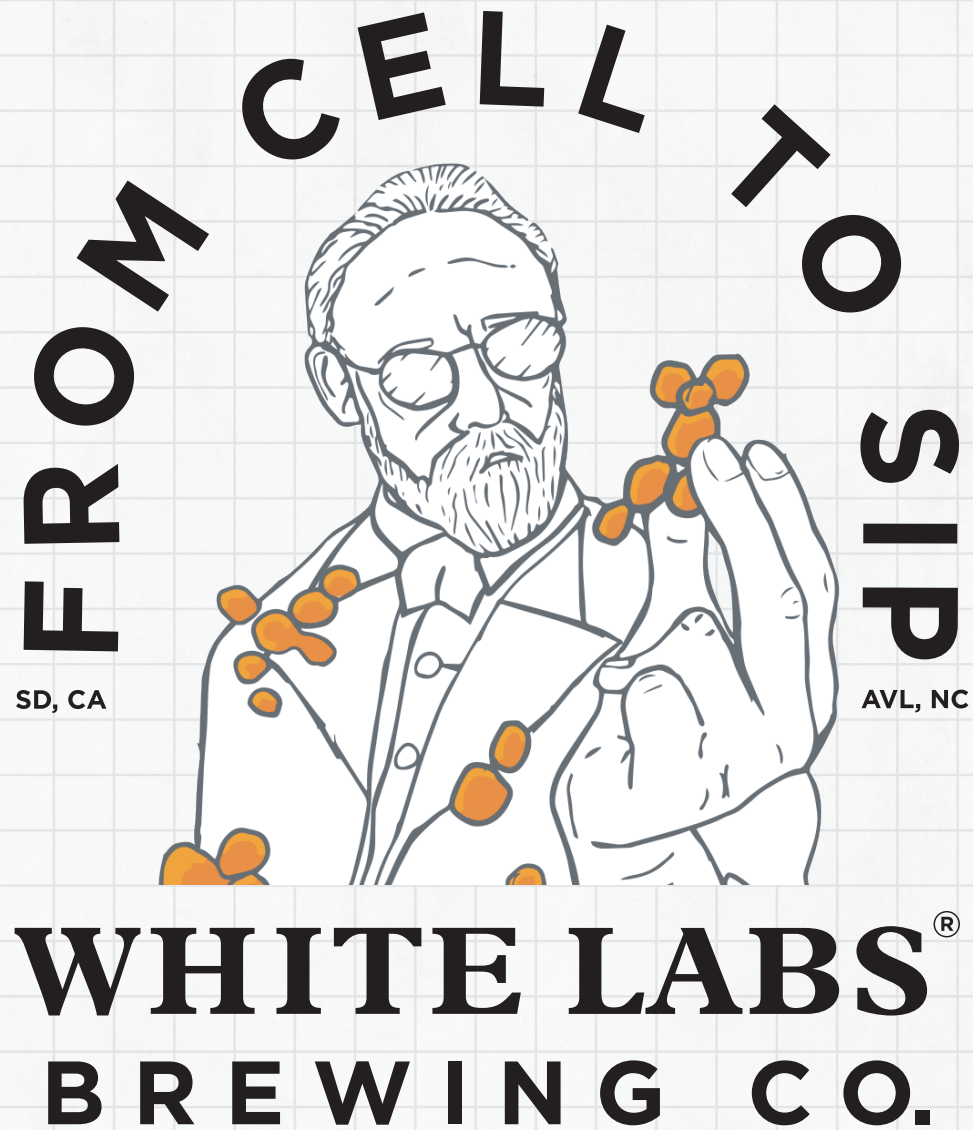
\$1 Basil

\$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

- Hot honey glaze –
- Classic buffalo sauce –
- Spicy dry rub –