



— SMALL PLATES —

SOFT PRETZEL (VG)

+ *Innadriss Farms apple butter + beer cheese + Lusty Monk*
8

CHIPS & BEER CHEESE

+ bacon + scallion + pickled jalapeño + queso fresco
9

JOYCE FARMS

CHICKEN WINGS (GF)
+ classic buffalo or hoisin bbq
15

ARTISANAL CHEESE (VG)

+ accoutrements
(rotates daily)
17

— SANDWICHES —

all sandwiches are served with fries

any sandwich can be split - \$2 add Heritage Farms bacon - \$2

BUTTERMILK FRIED CHICKEN

+ coleslaw + spicy mayo + dill pickle + potato bun
13

HEIRLOOM TOMATO (VG)

+ fresh mozzarella + basil mayo + arugula
+ balsamic glaze + focaccia
13

FISH & CHIPS

+ *caper aioli + coleslaw + lemon*
12

CLASSIC CAESAR*

+ parmesan + crouton
+ cherry tomato
6/8

MIXED GREENS SALAD

(VG/GF)
+ peaches + blueberries
+ toasted almonds + chevre
+ peach white balsamic
6/10

BEEF TARTAR*

+ *lemon aioli + crispy caper + crostini*
15

— BITES —

HOT BOILED PEANUTS (V)

+ IPA + sumac - 4

HOUSE CHIPS (VG)

russet potato + french onion - 4

PORK RINDS (GF)

+ chile-lime salt - 5

MARINATED OLIVES (V/GF)

+ preserved citrus - 5

SIDES

may be substituted for fries - 3

all sides available a la carte

COLESLAW (GF) - 3

SWEET POTATO FRIES (V) - 5

MIXED GREENS SALAD (VG, GF) - 6

PUB HASH & BACON - 5

CLASSIC CAESAR - 6

— BURGERS —

*all burgers are served with fries and a pickle spear
any burger can be split - \$2
add Heritage Farms bacon - \$2*

CAROLINA BISON BURGER*

+ pimento cheese + bacon jam
+ bread & butter pickle
single 14 | double +5

HNG GRASSFED CLASSIC*

+ lettuce + tomato + onion + pickle
single 13 | double +5

BEYOND MEAT BURGER (V)

+ lettuce + tomato + onion + pickle
13

PUB DOUBLE

+ american cheese + tomato + onion + pickle
+ mayo + mustard *(no modifications)*
13

We strive to source and use
local products whenever possible

*This menu item may contain 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. VG = Vegetarian; V = Vegan; GF = Gluten Free; HNG = Hickory Nut Gap.

We kindly request no separate checks for parties of 8 or more.

Wicked Weed Brewing Presents...

COCKTAILS

SMOKED OLD FASHIONED

*Knob Creek bourbon + Black Angel syrup
+ aromatic & orange bitters + oak/hop smoke*
13

WEST COAST LAYOVER

*Espolòn tequila + Campari + lime + pineapple
+ Szechuan peppercorn syrup + Pernicious IPA*
13

BURST, BE COOL

*Tito's vodka + Aperol + simple + basil
+ Watermelon Dragonfruit Burst*
13

STRAWBERRY CHEAT DAY

*Plantation 5 yr rum + sweet vermouth
+ strawberry shrub + orange bitters + graham cracker*
13

GINNY WAS A FRIEND OF MINE

*Cardinal gin + Solerno + blood orange + lime cordial
+ habanero bitters + club soda*
13

VIDL WINERY

SAUVIGNON BLANC

Asheville
11 GL / 33 BTL

ROSÉ

Asheville
13 GL / 40

RED BLEND

Asheville
13 GL / 40 BTL

ALICANTE

Asheville
12 BTL

— SPARKLING + HARD CIDER —

LA MARCA

Prosecco, Italy
9 GL | 34 BTL

WICKED WEED

FARMHOUSE CIDER
5 GL

“HOPS ARE A WICKED & PERNICIOUS WEED.”

-KING HENRY VIII

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

VISIT US AT WICKEDWEEDBREWING.COM