

FUNKATORIUM  
**FOOD MENU**

## SNACKS

**Hop brined whole chicken wings** tossed in your choice of sauce & served with local crudite garlic parmesan / lactobacillus hot sauce / dry rub 6 wings \$10 or 12 wings \$18

**Serenity battered rock shrimp** spicy remoulade, dill \$16

**Cheesy focaccia bread** za'tar & marinara \$6

Side of **fries** \$4 add sour beer cured **bacon** \$3 add three **cheese** blend \$2

## SOUP & SALADS

**Kale & pumpkin salad** candied fall squash, spiced seed blend, pumpkin puree, lemon vinaigrette, focaccia \$12

**Caesar** romaine, parmesan, focaccia croutons \$11

**Farm greens salad** please ask your server for current farm fresh ingredients \$13

All salads : add grilled/fried **chicken** \$4 add grilled/fried **shrimp** \$5  
add **meatballs** \$5 add **beyond meatballs** \$6

**Daily soup** please ask your server for our current housemade soup selections served with **focaccia** \$7

## SANDWICHES

choice of fries, caesar, or farm green salad

**\*Double smash burger** hickory nut gap beef, cheddar cheese, house sauces, house baked brioche \$14 sub **beyond burger** + \$1

add-on **avocado** \$2 sour beer cured **bacon** \$3 **egg** your way \$2

**Fried chicken** pimento cheese, bread & butter pickles, house baked brioche \$14 **Nashville hot** + \$1

**Hickory nut gap meatball sub** fresh basil & oregano, house made marinara, mozzarella, city bakery hoagie roll \$15 substitute **beyond meatballs** + \$1

## ROMAN STYLE PIZZAS

**Fresh mozzarella** hand pulled mozzarella, marinara, basil *single \$5, whole \$35*

**Peperone** locally sourced peperone, marinara, mozzarella *single \$6, whole \$42*

**Mushroom & chevre** fermented garlic spread, oyster mushroom, chevre, crispy potato rounds, EVOO *single \$6, whole \$42*

**House Italian** pancetta, bresaola, crumbled italian sausage, ricotta, marinara, fresh herbs *single \$6, whole \$42*

**Hickory nut gap meatball** HNG meatball, fresh herbs, castelvetroano olive, ricotta *single \$6, whole \$42* sub **beyond meatball** + \$1

## ENTRÉE PLATES

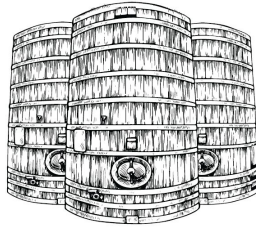
**\*Mussels & frites** daylight, butter & shallot broth, porcini frites, garlic aioli, focaccia \$18  
add **chorizo** + \$2

**Roasted grain bowl** spiced fall squash, burrata, pompoen vinaigrette, roasted beets, fresh herbs \$18

**Hop brined fried chicken bucket** one whole fried chicken, house baked cornbread & honey butter, fries, southern slaw \$25 make it **Nashville hot** + \$2

**DESSERT** Ask about our rotating beer inspired Sunshine Sammie ice cream sandwich \$6.50

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
Please inform your server of any food allergies or dietary restrictions*



## FUNKATORIUM SPECIALS

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### FARMHOUSE FEATURE

#### **BOMBADILE**

4.2% abv  
strawberries  
*foeder*  
\$6.00/8 oz pour

## SPECIAL BEER RELEASES

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#### **BOTANICULTURA**

ABV: 6.0%  
*Blended Appalachian spontaneous ale  
fermented with freshly harvested local elderflower, honeysuckle,  
& multiflora rose*  
\$11/ 8 oz pour | 29.99/ 750 ml bottle

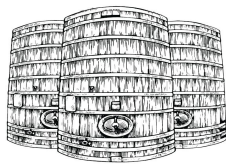
#### **CHOCOLATE COVERED**

##### **BLACK ANGEL**

8.6% abv  
cherries & chocolate  
*bourbon barrels*  
\$3.00/3 oz pour | \$7.00/8 oz pour

#### **RASPBERRY STARFRUIT BURST CANS**

4.5% abv  
session sour  
12 oz \$4



## DRAFTS AND FLIGHTS

All beers available in flights or by the glass. Custom flights available Sunday–Thursday for \$16.

### BARREL-AGED SOURS

#### FLIGHT 1: \$11

these beers have been fermented & aged in oak barrels for up to two years with wild brettanomyces yeast, lactobacillus, & pediococcus bacteria to develop acidity & complexity

#### SANDIACA

9% abv

watermelon & basil  
gin barrels

\$3.00/3 oz pour | \$7.00/8 oz pour

#### MEDORA

6.6% abv

blackberries & raspberries  
red wine barrels

\$3.00/3 oz pour | \$7.00/8 oz pour

#### OBLIVION

8.7% abv

blackberries & dates  
red wine barrels

\$3.00/3 oz pour | \$7.00/8 oz pour

#### BLACK ANGEL

6.8% abv

cherries  
bourbon barrels

\$3.00/3 oz pour | \$7.00/8 oz pour

### LIMITED RELEASE FLIGHT

#### FLIGHT 4: \$13

a selection of our special release sour ales

#### TERRA MERITA

6.7% abv

apricot & tumeric

\$3.00/3 oz pour | \$7.00/8 oz pour

neutral barrels

#### GOLDEN ANGEL

6.1% abv

apricots

neutral oak barrels

\$4.00/3 oz pour | \$9.00/8 oz pour

#### RED ANGEL

5.5% abv

raspberries

neutral oak barrels

\$4.00/3 oz pour | \$9.00/8 oz pour

#### FRAMBOOS MORTE

5.3% abv

raspberries

neutral oak barrels

\$4.00/3 oz pour | \$9.00/8 oz pour

### BRETT FARMHOUSE SOURS

#### FLIGHT 2: \$11

brett farmhouse ales capture the rustic, full bodied flavors of old-world saison brewing, where lines were blurred & ingredients lent a distinctive taste of the countryside

#### SERENITY

5.4% abv

brett farmhouse ale  
neutral barrels

\$3.00/3 oz pour | \$6.00/8 oz pour

#### GARCON DE FERME

5.5% abv

peaches  
foeder

\$3.00/3 oz pour | \$6.00/8 oz pour

#### LA BONTE PEAR

5.7% abv

pears  
foeder

\$3.00/3 oz pour | \$6.00/8 oz pour

#### FERME DE CHIEN

5.8% abv

cherries  
foeder

\$3.00/3 oz pour | \$6.00/8 oz pour

### THE WELCOME FLIGHT

#### FLIGHT 5: \$11

two of our classic & clean selections from our brewpub & two of our sour selections

#### DUNKELWEIZEN

5.1% abv

malt forward

\$2.50/3 oz pour | \$6/16 oz pour

#### APPALACHIA

4.7% abv

session IPA

\$2.50/3 oz pour | \$6.00/16 oz pour

#### LA BONTE ROSE

5.7% abv

grapes  
oak foeder

\$3.00/3 oz pour | \$6.00/8 oz pour

#### CHOCOLATE COVERED

#### BLACK ANGEL

8.6% abv

cherries & chocolate  
bourbon barrels

\$3.00/3 oz pour | \$7.00/8 oz pour

### ROULETTE MIXED FLIGHT

#### FLIGHT 3: \$11

a staff-selected blend of barrel-aged sour ales with brett farmhouse ales, this flight shows off some of the best the Funkatorium has to offer

#### FILLE DE FERME

4.2% abv

honeysuckle & orange zest  
foeder

\$3.00/3 oz pour | \$6.00/8 oz pour

#### FRUTIFERA

9.5% abv

plums, acorn flour, & honey  
port barrels

\$3.00/3 oz pour | \$7.00/8 oz pour

#### POMPOEN

9.5% abv

pumpkin & ginger  
rum barrels

\$3.00/3 oz pour | \$7.00/8 oz pour

#### CERISE MORTE

6.1% abv

cherries  
white wine barrels

\$4.00/3 oz pour | \$9.00/8 oz pour

### CLASSIC & CLEAN FLIGHT

#### FLIGHT 6: \$10

a selection of our clean or more traditional style beers

#### UNCLE RICK'S

5.1% abv

pilsner

\$2.50/3 oz pour | \$6/16 oz pour

#### PUMPKIN UP THE VOLUME

7.8% abv

pumpkin ale

\$2.50/3 oz pour | \$6/16 oz pour

#### COASTAL LOVE

6.3% abv

hazy IPA

\$2.50/3 oz pour | \$6.00/16 oz pour

#### BLACK IS BEAUTIFUL

8% abv

imperial stout

brewed in collaboration with Weathered Souls

\*100% of proceeds will be donated to the YMI Cultural Center

\$2.50/3 oz pour | \$6.00/16 oz pour

Cultura Spontaneous Blend #1 Available Fruited with NC Blackberries or Unfruited \$11/8oz Pour

## BY THE CAN

**APPALACHIA SESSION IPA** 4.7% abv  
Session IPA featuring Motueka, Citra, &  
Mosaic hops  
12oz \$4

**PERNICIOUS IPA** 7.3% abv  
Tropical mango hop aroma, dry finish  
16oz \$6

**FREAK OF NATURE** 8.5% abv  
West coast style double IPA  
12oz \$4

**FRESH PRESSED #2** 4.2% abv  
Wheat ale with pineapple, mango, &  
guava  
12 oz \$4

**HOP COCOA** 6.5% abv  
Porter brewed with cacao nibs  
12 oz \$4

**RASPBERRY STARFRUIT BURST**  
4.5% abv  
session sour  
12 oz \$4



## FUNK EXPRESS BAR

### SOUR SELECTIONS

On Draft

#### BOTANICULTURA

6% abv  
appalachian spontaneous ale  
elderflower, honeysuckle, &  
multiflora rose  
\$11/8oz pour | \$29.99/750ml bottle

#### SILENCIO

6.6% abv  
coffee & vanilla  
bourbon barrels  
\$3.00/3 oz pour | \$7.00/8 oz pour

#### PERSISTENCE

7.6% abv  
Cherries  
white wine barrels  
\$3.00/3 oz pour | \$7.00/8 oz pour

## CLASSIC & CLEAN

On Draft

### PUMPKIN SPICE LATTE

5% abv  
amber ale  
pumpkin, spices & coffee  
\$6.00/16 oz

### ROUND THE BEND

5.5% abv  
belgian strong golden ale  
\$6/16 oz pour

### PERNICIOUS

7.3% abv  
our flagship IPA  
\$6.00/16 oz pour

### GOATSCAPE

5% abv  
brett pale ale  
\$6.00/16 oz

## BY THE BOTTLE

### BRETT FARMHOUSE BOTTLES

Brett Farmhouse Ales capture the rustic, full bodied flavors of old-world saison brewing, where lines were blurred and ingredients lent a distinctive taste of the countryside. Using whole fruit, with its nuanced and wild character and aging them in our distinctive foeder with house brettanomyces strains and light addition of souring culture, these beers stand apart in our lineup. These hearty saisons embrace the barnyard funk and tart acidity of their Belgian and French cousins while providing the balanced, fruit-forward flavors and dry finish that Wicked Weed is known for

#### MALICE

6% abv  
fermented with blood oranges,  
tamarind, lime zest & ancho chiles  
500 mL bottle service / 11.99

#### BOMBADILE

4.5% abv  
french oak fermented farmhouse  
ale with strawberries  
500 mL bottle service/ 10.00

#### OAK FERMENTED CIDER

7% abv  
oak-fermented carbonated cider  
with brettanomyces & local apples  
500 mL bottle service/ 11.99

#### LA BONTE PEAR

5.7% abv  
brettanomyces farmhouse ale  
with pear  
12 oz bottle service/ 6.00

#### FERME DE CHIEN

5.8% abv  
brettanomyces farmhouse ale  
fermented with cherries  
12 oz bottle service/ 6.00

#### LA BONTE ROSE

5.7% abv  
brettanomyces farmhouse ale  
with grapes  
12 oz bottle service/ 6.00

#### GARCON DE FERME

5.5% abv  
brettanomyces farmhouse ale  
fermented with peaches  
12 oz bottle service/ 6.00



## BARREL-AGED SOUR BOTTLES

These beers have been fermented and aged in oak barrels for up to two years with wild *Brettanomyces* yeast, *Lactobacillus*, and *Pediococcus* bacteria to develop acidity and complexity. After aging, they are hand selected and blended by our brewers lineup. These hearty saisons embrace the barnyard funk and tart acidity of their Belgian and French cousins while providing the balanced, fruit-forward flavors and dry finish that Wicked Weed is known for.

### TERRA MERITA

5.8% abv

barrel-aged sour ale

fermented with apricots & tumeric

500 mL bottle service / 11.99

### PERSISTENCE

7.6% abv

bourbon barrel-aged red sour ale

fermented with montmorency cherries

500 mL bottle service / 11.99

### CERISE MORTE

5.5% abv

barrel-aged american sour ale

fermented with cherries

500 mL bottle service / 17.99

### MYRTILLE

6.7% abv

barrel-aged american sour ale

fermented with blueberries

500 mL bottle service / 11.99

### VINIFERA

9.6% abv

bourbon barrel-aged american sour ale

fermented with raisins, hazelnut

& walnut extract

500 mL bottle service / 11.99

### OBLIVION

8.7% abv

sour red ale in wine barrels with

blackberries & dates

500 mL bottle service/11.99

### BRAMBLE BARREL

7.8% abv

gin barrel-aged sour ale fermented with

blackberries & lemons

500 mL bottle service/11.99

### FRUTIFERA

9% abv

barrel-aged american sour with plums,

acorn flour, & honey

500 mL bottle service/11.9

### ARTISTRY SERIES III

barrel-aged american sour ale

fermented with fennel pollen, angelica

root, orange blossom & dragonfruit

500 mL bottle service/11.99

### MALECASTA

6.6% abv

wine & brandy barrel-aged american

sour ale fermented with blackberries

500 mL bottle service / 11.99

### RECURRENT

7.7% abv

american red sour ale aged in cabernet

barrels with black currants

500 mL bottle service / 11.99

### MARINA

6.3% abv

american sour ale fermented with

apricots & peaches

500 mL bottle service / 11.99

### MEDORA

6.6% abv

Barrel-aged american sour with

blackberries & raspberries

500 mL bottle service/11.99

### BLESS HER HEART

6.3% abv

barrel-aged american sour with black

tea, peaches, lemon, & ginger

500 mL bottle service/11.99

### GENESIS

6.7% abv

blonde sour ale fermented with

tropical fruit

500 mL bottle service/11.99

### FRAMBOOS MORTE

5.2% abv

barrel-aged american sour ale with

raspberries

500 mL bottle service/17.99

### SEROTINA

6.3% abv

barrel-aged american sour ale

fermented with cherries

500 mL bottle service / 11.99

### SOMBRA

6.5% abv

barrel-aged american sour ale

fermented with cherries, cocoa nibs,

vanilla beans,

cinnamon & habaneros

500 mL bottle service / 11.99

### FOLIA

9.6% abv

bourbon barrel-aged blonde sour

ale fermented with

black tea, lime zest,

& peppermint

500 mL bottle service / 11.99

### GOLDEN ANGEL

6.1% abv

barrel-aged american sour ale

fermented with apricots

500 mL bottle service / 20.99

### BLACK ANGEL

6.8% abv

black sour ale aged on tart cherries in

bourbon barrels

500 mL bottle service/17.99

### SILENCIO

7.6% abv

bourbon barrel aged black sour ale

fermented with coffee & vanilla

500 mL bottle/11.99

### TRANSAMLAM

6% abv

blended appalachian

spontaneous ale

750 mL bottle service/29.99



## WHITE/ROSE

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### **PERRUSSET MACON VILLAGES**

#### **CHARDONNAY**

Burgundy, France  
citrus, soft & zingy fruit  
13/glass  
39/bottle

### **STONEBURN SAUVIGNON BLANC**

New Zealand  
stone fruit, lime, grapefruit  
8/glass  
27/bottle

### **VISINTINI RIBOLIA GIALLA**

#### **COLLIO ORIENTALI**

Italian White Wine  
citrus, melon, bright minerality  
12/glass  
36/bottle

### **CHEMISTRY PINOT GRIS**

Willamette Valley  
citrus, papaya, wet stone  
9/glass  
27/bottle

### **VISINTINI ROSATO VENEZIA GIULIA ROSE**

Italy  
juicy red fruit & a touch of tannin  
10/glass  
30/bottle

## RED

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### **LES TRAVERSE DE FONTANES**

#### **CABERNET SAUVIGNON**

France  
tobacco, oregano & dipping oil  
10/glass  
30/bottle

### **NATAL ALPAMANTA**

#### **MALBEC**

Argentina  
plum, cherry, and blackberry fruit  
13/glass  
39/bottle

### **INSCRIPTION**

#### **PINOT NOIR**

Willamette Valley  
raspberry, ripe strawberry, vanilla  
12/glass  
36/bottle

### **MAS THEO 'P'TIT GABY' RED BLEND**

Rhone Valley, France  
tart red fruit, spices, juiciness  
12/glass  
36/bottle

### **AUPA PIPEÑO PAIS RED BLEND**

Chile  
berries, leather, earth  
10/glass  
30/bottle

## SPARKLING WINE

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### **MISTINGUETT CAVA BRUT**

Spain  
melon, apple, banana  
8/glass  
24/bottle

### **TINTERO MOSCATO D'ASTI**

Italy  
peach, honey, velvety sweetness  
10/glass  
30/bottle

### **CAVICCHIOLI 1928 SPUMANTE DOLCE SPARKLING ROSE**

Italy  
rose petals, fresh fruit aromas, strawberry  
9/glass  
27/bottle



## FUNK COCKTAILS

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### STUBBORN AS A MULE

*Tito's Vodka, Blackberry Liqueur, Medora Mint Syrup, Lemon Juice, & Ginger Beer*

-13

### GLAMBOOZE

*Sipsmith gin, Framboos Syrup, Lemon, Edible Glitter, & Cava*

-11

### THE GREAT PUMPKIN MARGARITA

*Espolon Tequila, Cardamara, Pumpkin Pompoen Spice Mix, Lime, & Chocolate Bitters*

-12

### HOW DO YOU LIKE THEM APPLES

*Rittenhouse Rye, Apple Cider Reduction, Angostura & Orange Bitters*

-13

### DON'T CHAI THIS AT HOME

*Plantation Rum, Appala Chai, Coco Cream, Cultivated Cocktails Coffee Liqueur, Cardamom  
& Angostura Bitters*

-13

-Ask Your Server About our Featured Cocktail -