

THE WAREHOUSE MINI COOPER LUNCHEON

116 RAMSEUR STREET BRYSON CITY NC 28713 828-585-5885

SMALL PLATES

Classic Deviled Eggs w/ Sorghum Glazed Bacon - 6

Served on a bed of spring mix and garnished with paprika

Pints of Swine - 10

5 slices of thick cut bacon smothered in chef's bourbon glaze of the day. Served in a take home logo pint glass.

Warehouse Bat Wings - 12

4 large wings dry rubbed and roasted with your choice of sauce, Creole or sweet soy.

Breads & Spreads - 8

Chef's choice daily, ask your server for details.

SHAREABLES

Mountain Trout Cakes - 11

Local trout from Carolina Mountain Farms, fried to a golden crisp and topped with a lemon dill remoulade sauce.

Dirty Girl Nachos - 10

a layered plate of Warehouse made corn chips, fresh vegetables and hot Dirty Girl Blonde beer cheese dip.

Hummus Trio - 10

Three times the tastiness with our hummus sampler served with baked flour tortilla chips.

Fried Green Tomatoes - 9

A Southern staple, these tomatoes are cornmeal crusted and fried to perfection. Served with a side of Buttermilk Ranch.

BIG PLATES

Quesadilla - 10

Pot roast, mozzarella, shitake mushrooms, green onions with lettuce, sour cream and pico.

Mountain Po Boy - 10

Fried Southern style catfish, shredded iceberg lettuce, tomato slice and remoulade sauce. Served with house made chips.

Southern Cuban Fusion - 10

Mojo pork, ATX Cuban mustard and pickled jalapeños on a pressed Cuban roll. Served with house made chips.

BBQ Plate - 9

House dry rubbed pulled pork served with Cole slaw.



Proudly supporting family owned, sustainable farms including: Sheffield Farms, Carolina Mountain Farm, Springer Mountain Farm, Creekstone Farms, Hickory Nut Gap Farm, Blalock Farms & Bryson City's own Darnell Farms.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

CRAFT BEER

BOURBONS



THE WAREHOUSE DRINK MENU

116 RAMSEUR STREET | BRYSON CITY, NC 28713
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FLAGSHIPS

Dirty Girl Blonde - 5.75% abv
Noon Day IPA - 6% abv
App Trail Xtra Pale Ale (ATX) - 6% abv
Bryson City Brown - 3.8% abv
Midnight Topher Espresso Stout - 6% abv
The Firetimes - 7.2% abv
Farmhouse #1 - 5.8% abv
Farmhouse #2 - 6.75% abv
Chocolate Covered Cherry Stout - 8% abv



BARREL AGED

Barrel-aged Belgian - 5.3% abv
Barrel-aged Brown Sour w/ Rhubarb- 7.5% abv
Barrel-aged Brown Sour w/ Plum- 7.5% abv
Barrel-aged Thunderhead Red Ale - 5.6% abv
The Wild Times Barrel-Aged Strong Sour - 9.5% abv
Gin Barrel-Aged Farmhouse #1 - 5.8% abv
Barrel-aged Winter White Stout - 8.3% abv
Judaculla Russian Imperial Stout - 10% abv
Barrel-aged Trail Magic Ale™ No. 9 - Barleywine - 12.5% abv
Barrel Aged Chocolate Covered Cherry Stout - 8% abv
Wine Barrel Aged 4 Foot Drop - 4.5% abv



WINE

Prosecco
Day Owl Rose'



BOURBONS

Angels Envy
Baker's
Basil Hayden's
Blanton's Single Barrel
Booker's
Breckenridge
Buffalo Trace
Bulliet
Eagle Rare Single Barrel
Elijah Craig Small Batch
Evan Williams 1783
Evan Williams Single Barrel
Four Roses Small Batch
I.W. Harper
Jefferson's Small Batch
Jefferson's Ocean At Sea
Jim Beam
Jim Beam Single Barrel
Knob Creek
Makers Mark
Makers 46
Russell's Reserve Small Batch
Woodford Reserve
Woodford Reserve Double Oaked
Wild Turkey
Wild Turkey Rare Breed
Yellowstone

To experience more of our craft brews, visit our Craft Brewery & Taproom located just down the street at 61 Depot Street, Bryson City, NC 28713 - 828-488-2337 | nantahalabrewing.com