



Appetizers

GERMAN PRETZEL	\$12
Sweet Bavarian Mustard, Spicy Lusty Monk Mustard Bavarian Beer Cheese	
PIMENTO CHEESE CORN FRITTERS	\$13
Anson Mills Corn Meal, House-made Pimento Cheese Spring Onion Aioli, Baby Kale	
ELK CARPACCIO**	\$16
Lusty Monk Mustard Aioli, Crispy Capers Parmigiano-Reggiano, Arugula	
KESSLER CALAMARI	\$15
All Natural Boston Squid, Jalapeño, Green Olives Piquillo Pepper, Capote Capers, Moroccan- Harissa Aioli	
BOHEMIAN HUNT BOARD	\$23
Prosciutto, San Giuseppe Salamis, Summer Sausage House-made Charcuterie, Assorted Cheeses, Lusty Monk Mustard Olives, Pickled Vegetables, Grilled Baguette	

Soups | Salads

CARROT HONEY BISQUE	\$10
Carrots, Ginger, Honey, Basil Oil, Paprika	
BABY ICEBERG	\$11
Marinated Grape Tomatoes, Candied Pecans, House-made Bacon Blue Cheese Crumbles, Buttermilk Herb Dressing	
APPALACHIAN SALAD	\$13
Local Greens, Sugar Snap Peas, Carrot, Asparagus, Radish Looking Glass Feta, Green Goddess Dressing	
CAESAR**	\$11
Romaine, Shaved Parmigiano-Reggiano, Tomatoes Italian Bread Croutons, House Caesar Dressing	
CHICKEN CHOPHOUSE SALAD	\$15
Smoked Chicken, Local Greens, Blue Cheese, Dates, Almonds Pickled Red Onions, Buttermilk Herb Dressing	

Enhance Your Salad

SALMON FILET**	\$9
GRILLED SHRIMP**	\$8
SMOKED CHICKEN	\$6
GRILLED CHICKEN**	\$7
PETITE FILET MIGNON **	\$21

LIBATIONS & INSPIRATIONS

TWIST MY ARM	\$17
Campari, Antica Sweet Vermouth, Champagne Pomegranate Orange Pellegrino	
KESSLER MARGARITA	\$14
Exotico Tequila Reposado, Triple Sec Fresh Lime Juice, Orange Juice, Rose's Lime Juice- Grand Marnier	
VIEUX FROM ABOVE	\$15
Barrel Aged Bulleit Rye Whiskey House-made Sweet Vermouth Angostura Bitters, Amarena Cherry Benedictine, Cognac	
PPP PLAN	\$14
Belvedere Vodka, Pama Pomegranate Liqueur Passionfruit Juice, Pineapple Juice Dash of Egg Whites	
HERD IMMUNITY	\$18
Barrel-Aged Old Fashioned, Basil Hayden's Bourbon, Grand Marnier, Falernum	
WHAT'S KRAKEN	\$13
Kraken Rum, St. Germain, Dash of Peach Bitters Blackberry Peach Puree	
SPRING APEROL SPRITZER	\$14
Aperol, Tito's, Basil and Strawberry Infusion, Lemon Juice	
SUMMER GALA	\$13
Hendrick's Gin, Lemon Juice, Rose Water Dash of Egg Whites	
PILLOW TALK	\$16
Kahlua, Frangelico, Godiva White Chocolate Godiva Dark Chocolate	



Specialties

FARRO & CHICK PEA BOWL	\$18
Farro, Garbanzo Beans, Cherry Tomatoes, Cucumber, Pumpkin Seeds, Carrots, Feta, Light Curry Dust	
ROASTED CHICKEN BREAST**	\$24
Lightly Smoked Joyce Farms Chicken Breast, Baby Carrots, Whipped Potatoes, Chardonnay Pan Jus	
PAN SEARED SALMON**	\$26
Brown Rice, Sugar Snap Peas, Baby Carrots, Spring Onion Aioli	

Sandwiches

Served with Choice of Truffle Fries or Mixed Green Salad

RED STAG REUBEN	\$17
NC Beef Pastrami, Swiss Cheese, Sauerkraut, Russian Dressing, Annie's Rye	
SMOKED TURKEY	\$15
House-smoked Turkey Breast, Avocado, Lusty Monk Aioli, Romaine, Tomato, Annie's Whole Wheat	
CHEF'S BURGER**	\$14
Prime Angus Beef, House-Smoked Bacon, Ashe County Cheddar, Balsamic Tomato Jam, Local Leaf Lettuce	
🦌GRASS FED CAROLINA BISON BURGER**	\$17
Charred Red Onion, Goat Cheese, Arugula	

Chophouse Menu

Choice of Béarnaise, Horseradish Cream, House Steak Sauce, Blue Cheese Butter, Bourbon Demi Glace

🦌BRASSTOWN BEEF RIBEYE** Asheville, NC 12 OZ	\$45
FILET MIGNON** Certified angus beef 7oz	\$39
ELK STRIP LOIN** New Zealand 6oz	\$42

Sides

\$5

YUKON MASHED POTATO

STEAK FRIES

SAUTEED KALE

GRILLED ASPARAGUS

SAUTEED SUGAR SNAP PEAS

TARRAGON DILL ROASTED CARROTS

🦌The Red Stag Grill is proud to focus on locally sourced steaks, pork, poultry and fish raised on sustainable agriculture and hormone-free practices.

** Items may be prepared to your preferred level of doneness. Consuming raw or uncooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of food-borne illness.**

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