

❖ Starters ❖

<i>Fresh House Wings</i>	\$7	<i>Loaded Nachos</i>	\$11
<i>Six Buffalo, Garlic Parmesan, Apple BBQ or Teriyaki Wings. Served with Bleu Cheese Dressing or Ranch</i>		<i>Topped with Chili, Pepper Jack, Lettuce, Pico de Gallo, Guacamole & Sour Cream</i>	
<i>Kickin' Southwest Shrimp</i>	\$10	<i>Fried Mozzarella Sticks</i>	\$8
<i>Tossed in Chipotle Buffalo, Served Over Mixed Greens</i>		<i>Served with Housemade Marinara</i>	
<i>Caribbean Crab Cake</i>	\$10	<i>Chicken Quesadilla</i>	\$12
<i>Topped with Mango-Pineapple Relish, Fresh Avocado & Red Pepper Aioli. Served on a Bed of Peppered Arugula</i>		<i>Filled with Pepper Jack, Cheddar & Pico de Gallo. Served with Sour Cream, Guacamole & Chipotle Ranch</i>	
<i>Tap Room Tenders</i>	\$11	<i>TWI Pretzel Bread</i>	\$8
<i>Four Tenders Served with a Side of Fries & Ranch, Honey Mustard or Housemade Apple BBQ Sauce</i>		<i>Warm Pretzel Loaf Served with Housemade Smoked Gouda Beer Cheese</i>	

❖ Salads ❖

<i>The Asian</i>	\$9	<i>Entrée House</i>	\$7
<i>Mixed Greens, Mandarin Orange, Red Onion, Candied Pecans, Dried Cranberries & Wonton Chips. Served with Sesame Vinaigrette</i>		<i>Mixed Greens, Roma Tomato, Red Onion, Cucumber, Carrot, Shredded Cheddar, & Croutons</i>	
Add Blackened Chicken	\$4	Add Chicken Salad	\$4
		Add Grilled Chicken	\$4
<i>Cajun Caesar</i>	\$9	<i>Waynesville Wedge</i>	\$9
<i>Romaine, Parmesan, Sun-Dried Tomato, Sauteed Bell Pepper & Croutons with Cajun Lemon Caesar Dressing</i>		<i>Wedge of Iceberg with Red Onion, Roma Tomato, Apple, Bacon, Goat Cheese & Apple-Bacon Vinaigrette</i>	
Add Blackened Chicken	\$4	Add Grilled Chicken	\$4

❖ Soups ❖

<i>Housemade Chili</i>	
<i>Bowl</i>	\$6
<i>Cup</i>	\$5
<i>Soup du Jour</i>	
<i>Bowl</i>	\$5
<i>Cup</i>	\$4

❖ Sides ❖

<i>French Fries – Onion Rings – Chips – Cole Slaw</i>	
<i>Sweet Potato Fries – Vegetable Skewers</i>	\$4
<i>Side House – Side Caesar</i>	
<i>Chef's Starch – Chef's Vegetable</i>	\$5

❖ Angus Burgers & Sandwiches ❖

Served with Chips or French Fries. Substitutions May Require Additional Charge. Split Plate Charge of \$3 if Sharing

The Classic*	\$10	The Bleu Ridge*	\$12
<i>Lettuce, Roma Tomato & Onion. Add \$1 for Choice of American, Cheddar, Provolone or Swiss</i>		<i>Blackened, with Bleu Cheese Crumbles, Lettuce, Roma Tomato & Red Pepper Aioli</i>	
The Waynesville Inn*	\$13	The Carolina*	\$13
<i>Pimento Cheese, Bacon, Lettuce, Roma Tomato & Fried Onion Rings</i>		<i>American Cheese & Roma Tomato, Topped with Housemade Chili & Cole Slaw</i>	
Yankee Reuben	\$11	Down South Philly	\$11
<i>Corned Beef, Sauerkraut, Swiss & Thousand Island Dressing on Marble Rye</i>		<i>Ribeye with Sautéed Peppers, Onion & Mushroom. Topped with Pepper Jack & Served on Cuban Bread</i>	

❖ Entrées ❖

Guests Ordering an Entrée will be Served Bread Before Their Meal. Add a House Salad for \$2. Split Plate Charge of \$6 if Sharing

Parmesana de Tortellini	\$16	6oz Baseball Sirloin*	\$16
<i>Fried Chicken Breast Topped with Parmesan over Cheese Tortellini Tossed in a Tomato Cream Sauce. Served with a House Salad & Garlic Bread</i>		<i>Choice Angus Sirloin Chargrilled and Topped with Sautéed Mushrooms. Served with Chef's Starch & Vegetable</i>	
Twin Crab Cakes	\$20	Linguine Alfredo	\$17
<i>A Double Dose of Caribbean Crab Cakes. Topped with Mango-Pineapple Relish, Avocado & Red Pepper Aioli. Served over Arugula with Chef's Starch & Vegetable</i>		<i>Tossed in Cajun Alfredo with Mushroom, Onion, & Peppers. Topped with Blackened Chicken or Sautéed Shrimp & Served with a House Salad & Garlic Bread</i>	
10oz Choice Ribeye*	\$28	Pan-Seared Mountain Trout	\$19
<i>Chargrilled & Topped with Herb Butter. Served with Chef's Starch & Vegetable</i>		<i>Butterflied Rainbow Trout with Brown Butter, Almonds & Lemon. Served with Chef's Starch & Vegetable</i>	
Blackened Mahi-Mahi*	\$19	Chargrilled Filet Mignon*	\$25
<i>Topped with Mango-Pineapple Relish & Fresh Avocado. Served with Chef's Starch & Vegetable</i>		<i>6oz Choice Filet Topped with Apple Demi-Glace & Served with Chef's Starch & Vegetable</i>	

Menu Crafted by:

Martin Gutierrez IV
Executive Chef

❖ Desserts ❖

<i>Brownie Fudge Sundae</i>	\$5
<i>Cheesecake</i>	\$5
<i>Chocolate Cake</i>	\$6
<i>Chef's Dessert</i>	Market

**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne*