

## ❖ Starters ❖

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

## ❖ Salads ❖

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

## ❖ Lunch Special ❖

### Half Sandwich & Cup of Soup

**\$8**

*Chicken Salad, Turkey, Ham or BLT on White, Wheat Berry or Marble Rye. Substitute a Cup of Chili for \$1*

## ❖ Soups ❖

### Soup du Jour

Cup \$4                      Bowl \$5

### Housemade Chili

Cup \$5                      Bowl \$6

*A Service Charge of 18% will be Automatically Applied to Parties of 6 or More*

# ❖ Angus Burgers ❖

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

**The Classic\*** **\$10**

*Lettuce, Roma Tomato & Onion. Add \$1 for Choice of American, Cheddar, Provolone or Swiss*

**The Waynesville Inn\*** **\$13**

*Pimento Cheese, Bacon, Lettuce, Roma Tomato & Fried Onion Rings*

**The Bleu Ridge\*** **\$12**

*Blackened, with Bleu Cheese Crumbles, Lettuce, Roma Tomato & Red Pepper Aioli*

**The Carolina\*** **\$13**

*American Cheese & Roma Tomato, Topped with Housemade Chili & Cole Slaw*

# ❖ Sandwiches ❖

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

**Savory Turkey** **\$11**

*Sliced Turkey, Brie, Berry Compote & Peppered Arugula on Wheat Berry Bread*

**Smokehouse BBQ** **\$11**

*Housemade Applewood Chopped Pork & Cole Slaw on a Bun. Served with Housemade Apple BBQ Sauce*

**Housemade Chicken Salad** **\$10**

*With Lettuce & Roma Tomato on Wheat Berry Bread*

**BLT** **\$9**

*Bacon, Lettuce, Roma Tomato & Mayo on White Bread*

**Havana's Cubano** **\$10**

*Housemade Mojo Pork Loin, Sliced Ham, Swiss, Pickles & Deli Mustard on Pressed-to-Order Cuban Bread*

**Down South Philly** **\$11**

*Ribeye with Sauteed Peppers, Onion & Mushroom. Topped with Pepper Jack & Served on Cuban Bread*

**Yankee Reuben** **\$11**

*Corned Beef, Sauerkraut, Swiss & Thousand Island Dressing on Marble Rye*

# ❖ Sides ❖

**French Fries – Onion Rings – Chips – Cole Slaw**

**Sweet Potato Fries – Vegetable Skewers**

**\$4**

**Side House – Side Caesar**

**Chef's Starch – Chef's Vegetable**

**\$5**

# ❖ Desserts ❖

**Brownie Fudge Sundae** **\$5**

**Cheesecake** **\$5**

**Chocolate Cake** **\$6**

**Chef's Dessert** **Market**

*Tap Room Menu Crafted by:*

**Executive Chef Martin Gutierrez IV**

*\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, Especially if You Have Certain Medical Conditions*