



THE BIER GARDEN

STARTERS

♥ ^{NEW} BIER LOVERS CHARCUTERIE BOARD

Prosciutto - Sopressata - Italian Dry Aged Salami - 4 Yr Aged Cheddar - Fontina - Baby Gruyere - Smoked Gouda - Seasonal Fruit - Candied Walnuts - Pickled Veggie - Cherry Pepper Relish - Dark Ale Mustard 30

♥ GF NACHOS

Tortilla Chips - Black Beans - Cheddar - Monterey Jack - Lettuce - Tomatoes - Black Olives - Jalapeños - Salsa 14
Add: Queso, Bacon, Avocado, or Veg Chili - +2 | Add: Shredded Chicken - +4

♥ GF CHIPS, SALSA, & QUESO

House-made Salsa - Queso Dip - Tortilla Chips 10

♥ BRAUHAUS PRETZEL

Massive 12 oz Bravarian Soft Pretzel - Dark Ale Mustard - Bier Cheese 12

BACON CHEESE FRIES

Applewood Bacon - Bier Cheese - Green Onion - Ranch 10

^{NEW} JIMMY'S BUFFALO CHICKEN DIP

Shredded Buffalo Chicken Dip - Pita - Tortilla Chips 12

CHEESE CURDS

Fried Wisconsin Cheese Curds - Bier Cheese - Ranch 9

PORK BELLY BITES

Fried Pork Belly - Blueberry Bourbon BBQ - Mixed Cabbage 15

^{NEW} FRIED GREEN TOMATOES

Fried Green Tomatoes - House Cajun Sauce 12

PUB-STYLE POPCORN

Popcorn - Parmesan - Ranch Seasoning 7

♥ WINGS

8 Wings - Celery - Carrots - Ranch or Bleu Cheese Dressing - 16
Choose 2 Sauces: House Buffalo - Blueberry Bourbon BBQ - Dragon's Breath - Mango Habanero - Korean Glaze - Nashville Hot Honey - Cajun Dry Rub - Carolina Gold - Smokey Ghost Pepper

SOUPS

^{NEW} ^{GF} SPICY VEGETARIAN CHILI

House Recipe Vegan 3 Bean Chili - Tortilla Chips
Cup - 6 | Bowl - 9

SOUP DU JOUR

Cup - 6 | Bowl - 9

LIGHTER SIDE

Add Grilled, Blackened, or Fried Chicken \$6
Add Ahi Tuna \$10

Add Grilled Salmon \$10
Add Avocado \$4

^{NEW} FALL HARVEST SALAD

Spring Mix - Goat Cheese - Fig - Roasted Pepitas - Balsamic Vin 14

^{NEW} POKE BOWL*

Ahi Tuna - Ginger Rice - Avocado - Cucumber - Pickled Radish 20

AHI TUNA PLATE*

Seared Yellowfin Ahi - Tuxedo Sesame Seed - Nappa Cabbage - Cucumber - Avocado - Spicy Tuna Sauce - Dragon's Breath - Green Onion 21

NAPOLEON CAPRESE

Local Tomato - Fresh Mozzarella - Extra Virgin Olive Oil - Salt/Pepper - Balsamic Glaze - Basil 12

^{GF} HOUSE SALAD

Arcadian Spring Mix - Cucumbers - Marinated Tomatoes - Carrots - Choice of Dressing 12

CAESAR SALAD

Halved Romaine Heart - Asiago Cheese - Walnut - Croutons - Caesar Dressing 12

SOUP & SALAD COMBO ZZZ

Choice of Soup Cup - Side House Salad 12

CHARGRILL

All burgers are Certified Black Angus Beef, served on a buttery, toasted brioche bun. May substitute a gluten-free bun for no charge. All chargrill items come with a choice of fries, sweet fries, Load It Up! chips and salsa, ginger rice, or salad. Any other side can be upgraded for \$3.
Bacon, Sautéed Mushrooms, Fried Onions, or Extra Cheese + \$2.50 each

NEW JAM JAM BURGER*

8 oz Black Angus - White American - Fried Green Tomato - Sunny Side Fried Egg - Tomato Jam - Toasted Brioche 18

♥ BIER GARDEN HOUSE BURGER*

8 oz - Blueberry BBQ - Bacon - Fried Jalapeños - Cheddar - Pickled Onions - House Aioli 18

B.Y.O.*

8 oz - Lettuce - Tomato - Onion - Pickle - House Aioli Choose from: White American - Cheddar - Swiss - Provolone - Pepperjack 16

NEW ► NEVER HUNGRY AGAIN BURGER

(2) 8 oz Black Angus - 6 Strips of Bacon - 4 Different Cheeses - Fried Egg - Fried Onion - Fried Jalapeno - House Aioli - Brioche 28

♥ NC BISON BURGER

6 oz NC Farm Raised Bison - Fried Onion - Mushroom - Provolone - House Aioli - Brioche 20

NEW WILD BOAR BURGER*

6 oz Wild Boar - Blackened Seasoning - Bleu Cheese - Onion Jam - Brioche 20

BIER GARDEN VEGGIE BURGER

Sweet Potato - Black Bean - Southwest Spice - Lettuce - Tomato - Onion - Pickle - House Aioli 16

♥ CHICKEN DOGWOOD

Grilled Chicken - House Aioli - Lettuce - Tomato - Onion - Pickle - Avocado - Provolone - Bacon 18

GF ♥ GRILLED GLAZED SALMON

Ginger Sesame Glazed Salmon - Chef Seasonal Vegetable (as side item) - Grilled Pineapple 22

LOCAL WEEKDAY SPECIALS!!

MONDAY \$8 SMASH BURGER WITH \$3 IN-HOUSE PINTS
TUESDAY \$6 TACO TUESDAY PLATE + MUSIC BINGO 8-10 PM
WEDNESDAY \$8 FLATBREAD PIZZA + TRIVIA 7 - 9 PM

Those that suffer from celiac disease or have a serious allergic reaction to gluten may be at risk of cross contamination due to the use(s) of gluten with other items in our kitchen.
20% gratuity on parties of 6 or more.

PUB FARE

All Pub Fare items come with a choice of fries, sweet fries, chips and salsa, ginger rice, or salad. Any other side can be upgraded for an additional \$3.

♥ FISH + CHIPS

"In House Bier" Battered Fried Cod - Cajun Remoulade - Lemon 17

SHRIMP PO BOY

Fried Shrimp - Lettuce - Tomato - Cajun Remoulade - French Roll 16

NEW FRIED FISH SANDWICH

"In House Bier" Battered Fried Cod - Cajun Remoulade - Lettuce - Tomato - Onion - Brioche 17

NEW BLACKENED SHRIMP TACOS

Blackened Shrimp - Nappa Cabbage - Pineapple Salsa - Pickled Onion - Lime Cilantro Crema 16

BIG BAD GRILLED CHEESE

Cheddar - White American - Pepperjack - Fried Green Tomato - Grilled Sourdough 12

♥ FRENCH DIP*

Shaved Steak - Swiss - Mushroom - Horseradish Aioli - Au Jus - French Roll 18

♥ REUBEN

Sliced Corned Beef - Beer Steamed - Sauerkraut - 1000 Island - Swiss - Marbled Rye 16

BIER GARDEN BRATWURST

Split Bier Braised Brat - Sauerkraut - Dark Ale Mustard - Cherry Pepper Relish 18

NEW ♥ TRIPLE THREAT CHICKEN SANDWICH -YOUR CHOICE OF:

- "The Nashville" - Buttermilk Fried Chicken - Spicy Honey - Applewood Bacon - Pepperjack
- "Mama" - Buttermilk Fried Chicken - LTO - Aioli - Toasted Brioche
- "Buffalo" - Tossed in Buffalo Sauce - Lettuce - Tomato - Bleu Cheese 18

SIDE CHOICES

FRENCH FRIES 6

SWEET POTATO FRIES 6

GF CHIPS & SALSA 6

GF SIDE GARDEN SALAD 6

FRIED PICKLES 6

MEXICAN STREET CORN 6

GF SEASONAL CHEF VEGETABLE 6

ONION RINGS 6

GINGER JASMINE RICE 6

DESSERTS

Ever rotating selection - chef's choice - market price - and always awesome!

Ask your server for more details!

*These items may be served raw or contain undercooked or raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness.