

TWIGS

SUMMER BAR MENU

OYSTER ORLEANAISE FLASH FRIED, LOBSTER CREAM SAUCE, PARMIGIANO-REGGIANO \$14*

PEACH BBQ'D DUCK TENDERS GOAT CHEESE CRUMBLES \$10

PIMENTO CHEESE ASHE COUNTY CHEDDAR, PIQUILLO PEPPERS \$8

MELON AND ARUGULA GOAT CHEESE, CRISPY LOCAL PROSCIUTTO, TOASTED WALNUTS, POMEGRANATE REDUCTION \$8

FLANK STEAK SALAD CHOPPED LETTUCE, ONIONS, TOMATOES, CROUTONS, CUCUMBERS, BLEU CHEESE VINAIGRETTE,
SWEET POTATO GAUFRETTES \$14*

ASHE COUNTY CHEDDAR FRENCH FRIES BENTON'S BACON, FRESH JALAPENOS, CHIPOTLE COMEBACK SAUCE \$7

FRENCH FRIES \$4 OR **ONION STRAWS** \$5

WINGS

• **HALF DOZEN** \$6 • **DOZEN** \$11

SAUCES

MILD HOT TERIYAKI SRIRACHA

MEDIUM PLAIN TEXAS BLEU

SERVED WITH CELERY & RANCH OR BLEU CHEESE

SANDWICHES

SERVED WITH PICKLED OKRA & CHOICE OF FRENCH FRIES, ONION STRAWS, CHEF'S VEGETABLES, HIMALAYAN RED RICE,
BAKED SWEET POTATO OR SMASHED NEW POTATOES.

SUBSTITUTE GARDEN SALAD FOR \$2.

CRAB CAKE PAN FRIED, NANTUA MIRROR SAUCE \$15

SOUTHERN CHICKEN CORDON BLEU FRIED CHICKEN BREAST, LOCAL PROSCIUTTO, ASHE COUNTY
BLEU CHEESE, ROASTED GARLIC AIOLI \$10

STEAK SANDWICH SAUTEED ONIONS & MUSHROOMS, HORSERADISH SAUCE \$14*

WILD SALMON SEARED, MARINATED CUCUMBERS, RED ONIONS, DILL MAYONNAISE \$13*

FRIED GREEN BLT FRIED GREEN TOMATOES, SMOKED BACON, LOCAL BIB LETTUCE, PIMENTO CHEESE, BACON REMOULADE \$12

PORTABELLA MUSHROOM GRILLED, ARTICHOKE HEARTS, SPINACH, ROASTED RED PEPPERS, FRESH MOZZARELLA, BASIL AIOLI \$10

TWIGS BURGERS

SERVED WITH LETTUCE, TOMATO, ONION, PICKLED OKRA & CHOICE OF FRENCH FRIES, ONION STRAWS, CHEF'S VEGETABLES, HIMALAYAN RED RICE,
BAKED SWEET POTATO OR SMASHED NEW POTATOES.

SUBSTITUTE GARDEN SALAD FOR \$2.

ASHE COUNTY CHEDDAR BURGER ROASTED GARLIC KETCHUP \$11*

BISON BURGER ROASTED SHALLOT MAYONNAISE, BACON, BLEU CHEESE \$13*

JUICY LUCY BACON AND ASHE COUNTY CHEDDAR STUFFED, ROASTED GARLIC KETCHUP \$12*

BAR ENTRÉES

ADD GARDEN SALAD FOR \$4.

BAR FILET GRILLED, GORGONZOLA BUTTER, TOBACCO ONIONS, PORT WINE DEMI-GLACE,
CHEF'S VEGETABLES, SMASHED NEW POTATOES \$20*

LOW COUNTRY SHRIMP & ANDOUILLE SAUSAGE GUILFORD STONE GROUND GRITS, SAN GIUSEPPE ANDOUILLE,
OKRA, PIQUILLO PEPPERS, LOBSTER CREAM SAUCE \$15

BOWTIE PASTA TOMATOES, GARLIC, SPINACH, PINE NUTS, FRESH BASIL, GORGONZOLA, WHITE WINE SAUCE \$14
• CHICKEN \$18 • SHRIMP \$21

YELLOWFIN TUNA BALSAMIC REDUCTION, WASABI CRÈME FRAICHE, PICKLED GINGER, SEAWEED SALAD \$16*

BEEF TIPS TOBACCO ONIONS, DEMI-GLACE, BLEU CHEESE, CHEF'S VEGETABLES, SMASHED NEW POTATOES \$16*

CAROLINA BISON MEATLOAF TOMATO ROSEMARY CONFIT, SMASHED POTATOES, CHEF'S VEGETABLES \$15

TROUT PO BOY SRIRACHA REMOULADE, PICKLED ARUGULA, TOMATOES, BERMUDA ONIONS \$13

YELLOWFIN TUNA BLACKENED, WASABI AIOLI, MANGO SALSA, WILD RICE PILAF, STIR FRIED VEGETABLES \$16*

CATCH OF THE DAY FISH TACOS FRIED AVOCADO, SRIRACHA AOLI, ROASTED CORN SALSA \$14*

• VEGETARIAN & GLUTEN-FREE ENTRÉES AVAILABLE • PLEASE INFORM YOUR SERVER OF FOOD ALLERGIES • SPLIT PLATE CHARGE •

TWIGS PROUDLY SUPPORTS LOCAL ORGANIC FARMERS AND CO-OPS.

WE MAKE EVERY EFFORT TO SOURCE PROTEINS HARVESTED FROM SUSTAINABLE FISHERIES AND FARMS.

GOODNIGHT BROTHERS

ASHLEY FARMS

ASHE COUNTY CHEESE

HANGING GARDEN FARMS

ENSLEY'S FARM

OLD MILL OF GUILFORD

WATAUGA COUNTY FARMERS MARKET

CAROLINA BISON

*THESE MENU ITEMS ARE COOKED TO ORDER AND MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.
