

TWIGS

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

KOBE FLANK STEAK SALAD MIXED GREENS, ONIONS, TOMATOES, CUCUMBERS, CROUTONS, SWEET POTATO GAUFRETTES, BLEU CHEESE VINAIGRETTE \$14*

PEPPERED STRAWBERRY & ARUGULA SALAD GOAT CHEESE, GOODNIGHT BROTHERS PROSCIUTTO, CANDIED PECANS, DRIZZLED WITH A BALSAMIC REDUCTION \$8

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

HOT MEDIUM MILD PLAIN TERIYAKI SRIRACHA 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 RED PEPPER AIOLI \$10

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

WILD SALMON SEARED, HOUSEMADE APPALACHIAN KIMCHI, WASABI AIOLI \$13*

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

TWIGS CUBAN SANDWICH ANCHO RUBBED PORK TENDERLOIN, BLACK FOREST HAM, CHALLHOCKER SWISS CHEESE, PICKLES, LUSTY MONK MUSTARD \$14*

PORK TENDERLOIN BARBECUED, GRILLED PEACHES, BLEU CHEESE SLAW \$14*

TWIGS BURGERS

SERVED ON A BRIOCHE BUN 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 STUFFED BLEU CHEESE, CHIPOTLE KETCHUP \$13*

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

TWIGS BURGER TWO PATTIES, PORTABELLO MUSHROOM, MANCHEGO, CHALLERHOCK CHEESE, ROASTED GARLIC AIOLI \$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

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

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

FISH TACOS CATCH OF THE DAY, TEMPURA AVOCADO, SRIRACHA AOLI, MANGO SALSA \$14*

FISH & CHIPS BUTTERMILK FRIED CATCH OF THE DAY, HOUSEMADE CHIPS, BLEU CHEESE COLESLAW, TARTAR SAUCE \$14*

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

TWIGS PROUDLY SUPPORTS LOCAL ORGANIC FARMERS AND CO-OPS.

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

GOODNIGHT BROTHERS

JOYCE FARMS

OCTOPUS GARDENS

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.
