TWIGS BAR

TEMPURA VEGGIES PORTABELLA, ASPARAGUS, AVOCADO, ZUCCHINI, MIRIN HORSERADISH SAUCE, BONITO FLAKES 11

PEACH BBQ'D DUCK TENDERS GOAT CHEESE CRUMBLES 12

FRIED BRUSSEL SPROUTS SMOKED BACON, TOASTED PISTACHIOS, SRIRACHA AIOLI 10

Oyster Orleanaise flash fried, lobster cream sauce, aged parmigiano 14*

PIMENTO CHEESE ASHE COUNTY CHEDDAR, PIQUILLO PEPPERS 8

BABY SPINACH SALAD GRILLED CHICKEN, ARUGULA, HONEY BALSAMIC VINAIGRETTE, ROASTED BEETS, AVOCADO BRIE CHEESE, TOASTED PISTACHIOS 12

WINGS SERVED WITH CELERY, RANCH OR BLUE CHEESE • HALF DOZEN 6

HALF DOZEN 6 • DOZEN 12

SAUCES

HOT, MEDIUM, MILD, PLAIN, TERIYAKI SRIRACHA, TEXAS BLEU, PEACH BBQ, GARLIC CHILI

SWEET POTATO FRIES 5

French Fries 5

Onion Straws 5

Twigs Burger

GRILLED



CHICKEN SANDWICH

FRIED, BLACKENED OR GRILLED

SERVED ON A BRIOCHE BUN WITH FRENCH FRIES, LETTUCE, TOMATO, ONION, PICKLE

ADD:

ASHE CHEDDAR

AMERICAN CHEESE

SWISS

BLUE CHEESE

PIMENTO CHEESE
PROVOLONE
LUSTY MONK MUSTARD
BACON

SAUTÉED ONIONS
GARLIC MUSHROOMS
AVOCADO
BLUE CHEESE COLE SLAW

SAUTÉED PEPPERS
TOBACCO ONIONS
JALAPEÑOS
FRIED EGG

BEEF TENDERLOIN SANDWICH SLICED, GRILLED, SAUTÉED ONIONS + MUSHROOMS, FRENCH FRIES 14*

FIRECRACKER FISH TACOS FRIED OR BLACKENED, CATCH OF THE DAY, ASIAN SLAW, FIRECRACKER SAUCE,

MANGO SALSA 14*

SOUTHERN FRIED CHICKEN BREAST HOUSE MADE PICKLES, AVOCADO RANCH, GHOST PEPPER HONEY, WILTED SPINACH, PAN FRIED CORN BREAD 15

TWIGS CRAB CAKE LEMON CAPER TARTAR SAUCE, WILTED SPINACH, CUCUMBER QUINOA SALAD 19
HORSERADISH CRUSTED SALMON TEMPURA FRIED ZUCCHINI, MIRIN BUTTER, SMASHED NEW POTATOES 18
AHI TUNA TOGORASHI SEARED, ASIAN SLAW, PAN FRIED CORN BREAD 16*

Bar Filet grilled, gorgonzola butter, demi-glace, wilted spinach, smashed new potatoes 22*

Beef Tips tobacco onions, demi-glace, blue cheese, baby kale, smashed new potatoes 16*

Cajun Shrimp artichokes, crimini mushrooms, parsnip puree, basmati rice 16*

Angel Hair Pasta vodka cream, spicy broccolini, crimini mushrooms 14*

• CHICKEN 6 • SHRIMP 6 • SALMON 6 • CRAB CAKE 15 • TUNA 8

TOMATO BISQUE 7 SOUP OF THE DAY 7

GARDEN SALAD 4 • SPECIALTY SALAD 8

Substitutions + Additions are welcome for an extra charge.

Please inform your server of food allergies • Vegetarian & gluten-free entrées available

Split Plate Charge • Corkage Fee • Dessert Cutting Fee

TWIGS PROUDLY SUPPORTS LOCAL ORGANIC FARMERS. WHENEVER POSSIBLE WE SOURCE PROTEINS HARVESTED FROM SUSTAINABLE FISHERIES & FARMS.

GOODNIGHT BROTHERS ENSLEY FARM

Broken Arrow Ranch

HERITAGE FARMS

OCTOPUS GARDENS

JOYCE FARMS

ASHE COUNTY CHEESE

 $O_{\text{LD}} \ M_{\text{ILL}} \ \text{of} \ G_{\text{UILFORD}}$

Watauga County Farmers Market

Carolina Mountain Farms

 $\pmb{\mathsf{M}} \mathsf{ANCHESTER} \; \pmb{\mathsf{FARMS}}$

^{*}These menu items are cooked to order & may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.