



\$5⁹⁵ STARTERS

famous fried green tomatoes

panko-crusted fried* green tomatoes, basil, roasted red pepper coulis, stone-ground goat cheese grits (600 cal)

fried* pickles

with buttermilk ranch 495 cal

cast iron pimento cheese dip

melted pimento cheese dip, seasoned fried* tortilla chips (880 cal)

crispy brussels

fried* brussels sprouts, red pepper & almond romesco, crumbled feta (735 cal)

spiced pumpkin bisque

spiced pumpkin, sour cream, chives, popped sorghum, sprinkle of 'bee dust' (300 cal)

biscuits for a cause

two buttermilk biscuits (600 cal) with whipped butter and blueberry jam (270 cal) — \$3.75

all biscuit proceeds go to our employee relief & development funds to aid our team members facing unexpected financial hardships; over \$750,000 has been awarded to date!

\$2⁵⁰ SIDES

spinach caesar side salad (310 cal)

baked mac & cheese (600 cal)

salt & pepper crispy brussels sprouts* (610 cal)

stone-ground goat cheese grits (gf) (290 cal)

rosemary & parmesan crispy potatoes* (375 cal)

crispy french fries* (455 cal)

cup of spiced pumpkin bisque (gf) (150 cal)

\$12⁹⁵ MAINS

tupelo's famous bone-in fried chicken

choose white or dark meat chicken, brined for 18 hours and fried to perfection, choice of one side (30-610 cal)

original honey dusted: sprinkled with signature 'bee dust' (385-910 cal)

sweet & spicy: tossed with sriracha-honey glaze, cilantro (540-1,100 cal)

tupelo's shrimp & grits

white gulf shrimp, chorizo pork sausage, peperonata, creole sauce, scallions, stone-ground goat cheese grits (1,165 cal)

cast iron pork (gf)

pork shoulder slow-cooked in duck fat, sriracha honey glaze, pickled red onion, cilantro (590 cal)
+ choice of one side

smothered chicken

honey-dusted fried* chicken thighs, milk gravy, basil (865 cal)
+ choice of one side

bourbon peppercorn glazed meatloaf

scratch-made blend of beef & chorizo (1,210 cal)
+ choice of one side

blackened wild-caught mahi-mahi (gf)

wild-caught mahi-mahi, creole butter (275 cal)
+ choice of one side

asheville hot chicken & ranch melt

spicy dusted fried* chicken, cheddar, pickles, buttermilk ranch, griddled texas toast (1,165 cal)
+ choice of one side

classic chicken sandwich

fried* or grilled chicken, pickles, potato bun (500 cal)
+ choice of one side
add a sweet & spicy or sweet tea glaze!

spinach chicken caesar

grilled chicken, spinach, croutons, parmesan, caesar dressing (745 cal)

\$6⁹⁵ DESSERTS

heavenly banana pudding

our famous 20-year-old recipe (915 cal)

mississippi mud pie

cappuccino mousse on a crumbly chocolate cookie crust (545 cal)

brown butter pecan pie

with dark chocolate drizzle (670 cal)

mountain morning bowl

two fried eggs**, rosemary & parmesan crispy potatoes*, cheddar, chopped apple cider bacon, roasted red pepper coulis, green tomato salsa, stone-ground goat cheese grits (1,310 cal)

farmhouse breakfast platter

two eggs** any style, choice of rosemary & parmesan crispy potatoes* or stone-ground goat cheese grits, choice of apple cider bacon, chorizo pork sausage, breakfast sausage, or soy-sage, and slice of texas toast (850 — 1,330 cal)

classic chicken & waffles

honey-dusted fried* chicken, buttermilk waffles, powdered sugar, whipped butter (915 cal)

sweet & spicy chicken & waffles

sriracha-honey glazed fried* chicken, buttermilk waffles, cilantro (1000 cal)

freshly-made omelets

three eggs or egg whites prepared with your choice of any three ingredients below, served with rosemary & parmesan crispy potatoes* or stone-ground goat cheese grits, and pickled red onions (925 — 1,230 cal)

american cheese, cheddar cheese, feta cheese, swiss cheese, spinach, roasted peppers, sautéed onions, pickled jalapenos, apple cider bacon, diced ham, breakfast sausage, chorizo, soy-sage, sour cream, green tomato salsa

\$2⁹⁵ KIDS MEALS

for children 12 and under

classic buttermilk waffle

whipped butter, powdered sugar (410 cal)

grilled cheese

cheddar, texas toast (560 cal)
+ choice of one side

buttered noodles

with parmesan (380 cal)

**Item may have shared a fryer with shellfish during the cooking process. If you have a food and/or nut allergy please alert your server immediately. **As mandated by this state's food code manual, all restaurants are required to communicate the following statement to its patrons: This dish is prepared using raw ingredients that may be under-cooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. If you have a food and/or nut allergy please alert your server immediately. (GF) = Gluten Free options available. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.*

MIMOSAS

made with our blue ridge bubbly sparkling wine

blue ridge

traditional mimosa with oj
reg 10.00 / mega 13.50 (150 — 260 cal)

apple cider donut

apple & vanilla
reg 11.50 / mega 15.00 (205 — 345 cal)

blueberry lavender

lavender lemonade & blueberry purée
reg 11.50 / mega 15.00 (225 — 370 cal)

southern hospitality

peach & pineapple
reg 11.50 / mega 15.00 (195 — 325 cal)

RED WINE

tupelo honey 'tipsy hen' red blend

california — 5 oz 9.00 / 8 oz 12.50 / btl 36.00 (120 — 600 cal)

silver gate cabernet sauvignon

california — 5 oz 9.00 / 8 oz 12.50 / btl 36.00 (120 — 610 cal)

josh cellars 'craftsman's collection' cabernet sauvignon

california — 5 oz 12.00 / 8 oz 16.50 / btl 48.00 (120 — 610 cal)

portillo no. 1 malbec

uco valley, argentina — 5 oz 11.00 / 8 oz 15.50 / btl 44.00 (120 — 610 cal)

columbia merlot

columbia valley, wa — 5 oz 12.00 / 8 oz 16.50 / btl 48.00 (135 — 685 cal)

love noir pinot noir

california — 5 oz 11.00 / 8 oz 15.50 / bottle 44.00 (125 — 625 cal)

WHITE & ROSÉ WINE

proverb pinot grigio

california — 5 oz 9.00 / 8 oz 12.50 / bottle 36.00 (125 — 635 cal)

hive & honey riesling

california — 5 oz 9.00 / 8 oz 12.50 / bottle 36.00 (110 — 550 cal)

ava grace rosé

california — 5 oz 9.00 / 8 oz 12.50 / bottle 36.00 (110 — 550 cal)

the crossings sauvignon blanc

marlborough, nz — 5 oz 12.00 / 8 oz 16.50 / bottle 48.00 (120 — 605 cal)

cave de lugny 'la cote blanche' chardonnay

mâcon-villages, fr — 5 oz 11.00 / 8 oz 15.50 / bottle 44.00 (125 — 625 cal)

kunde family winery chardonnay

sonoma valley, ca — 5 oz 13.00 / 8 oz 18.00 / bottle 52.00 (120 — 610 cal)

SPARKLING WINE

'blue ridge bubbly' sparkling wine

california — 5 oz 9.00 / 8 oz 12.50 (110 — 175 cal)

'la marca prosecco d.o.c.

italy — 5 oz 12.00 / 8 oz 16.50 / bottle 48.00 (135 — 665 cal)

bottega 'il vino dei poeti' prosecco rosé d.o.c.

italy — 5 oz 13.00 / 8 oz 18.00 / bottle 52.00 (100 — 510 cal)

gruet 'méthode champenois' brut

new mexico — bottle 52.00 (600 cal)

lyre's classico

non-alcoholic — 250 ml can 10.50 (50 cal)

NON-ALCOHOLIC

bottled or canned beverages - 3.25 each

coke
diet coke
sprite
ginger ale
club soda
root beer
sweet tea

hot coffee - 3.25

free refills

bottled water included free with every meal

DRAFT BEERS

Coors Light - 3.00

French Broad Citrus Kolsch - 7.00

Foothills Pumpkin Ale - 6.75

Foothills Carolina Blonde - 6.75

HiWire Brown Ale - 7.50

Pisgah Whaleback IPA - 7.50

Green Man Trickster IPA - 7.50

Flat Rock Kiwi Cider - 7.25 (10 oz)

Highland Oktoberfest - 6.75

ASK YOUR SERVER FOR OUR AVAILABLE BOTTLE & CAN OPTIONS!

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