

# Grebleknud Meat Company

## Starts

### **Pimento Cheese Tray\***

Our three Pimento Cheeses (Plain, Horseradish, White Fire), Cream Cheese & Olive spread with locally made crackers and Artisan Sourdough slices. 11

### **House Tray\***

Our house meats, local cheeses, locally sourced jelly, Pickled Sunchokes & Carrots in Mustard Brine, Cream Cheese & Olive spread, our house Pimento Cheese, Lusty Monk Mustard, Roots & Branches locally crafted Olive Oil crackers and Artisan Sourdough Bread. 13

## Salads

### **Grebleknud House Salad**

Tomatoes, cucumbers, bell pepper relish, and onion on a bed of shredded iceberg lettuce & spring mix with your choice of dressing. Full size 12      Half size 6      Add falafel +2.50

### **Grebleknud Trio**

Our Pasta & Feta Salad, house made Pimento cheese and our Red Pepper Hummus on a bed of shredded Iceberg lettuce & spring mix served with slices of sourdough bread, local crackers, and your choice of dressing. 15

***House-Made Dressings: Creamy Feta, Ranch, or Italian Vinaigrette***

## Sides

### **Creamy Siracha Pasta & Blue Cheese Salad 2.89**

Siracha flavored pasta, Ashe County Blue Cheese, Bell Pepper

### **Potato Wedges 2.50**

Oven Baked! Comes with House Sauce on the side for dipping!

### **Coleslaw 2.50**

House-Made!

**Uglies Chips 2.00**    Sea Salt, BBQ, Sweet Potato, Buffalo Ranch, Jalapeno

**Prices and items subject to change.**

\*ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## Hot Sandwiches

### **German Brat Hoagie**

House made German Brat with Yellow Mustard & Sauerkraut or Grilled Onions in a grilled Hoagie roll! 12

### **Roast Beef & Horseradish Grill**

Slices of our local Roast Beef & Cheddar grilled, topped with Horseradish, bell pepper rings and mayonnaise in a toasty Hoagie Roll. 13

### **Reuben**

Our house-made corned beef with Ashe County sharp white Cheddar cheese, sauerkraut, our Russian sauce, pressed between Rye & Sourdough marble bread. 14

### **Grebleknud Falafel**

Our house-made falafel patty grilled on the flattop with lettuce & tomato, finished with our Creamy Feta Dressing on a grilled cornmeal burger bun! 13

### **Pimento Cheese Grill**

Our house-made Pimento Cheese topped with tomato, grilled on the flattop in Rye Sourdough Marble bread! 12

## Burgers

### **Smash Burger\***

Our local beef patties smashed on the grill with Ashe County Medium Cheddar, mayo, shredded lettuce, tomato, onion, and dill pickles on a toasty cornmeal burger bun! 13

### **BBQ Pork Slaw Burger\***

Two local pork patties topped with Cheddar cheese, coleslaw, and BBQ mayo on a grilled Cornmeal burger bun! 13

### **White Fire Burger\***

Our house made **Spicy** pimento cheese between two local smashed beef patties topped with grilled onions and mayo on a toasty caramelized cornmeal burger bun! 13

## Cold Sandwiches

### **Grebleknud Sub**

Our house-made local meats-cured ham and roasted pork, stacked on a Hoagie roll topped with lettuce, tomato, and our house sauce. 13

### **Roasted Pork Sandwich**

A stack of our Roasted Pork topped with house-made Coleslaw, bell pepper relish, and a creamy local jam and mayo spread on Rye Sourdough Marble bread. 12



# BEER

All beers served in 16-ounce glasses.

**Appalachian Mountain Brewing Hop Rain Drop IPA (6.7%) 6**

**Birds Fly South Days Like This Kolsch (4.2%) 6**

**Burial Surf Wax IPA (6.8%) 5**

**Green Man ESB (5.5%) 5**

**Hillman Old Fort Original Lager (4.5%) 5.5**

**Hillman Half-Back NE IPA (5.9%) 6.5**

**Innovation Blonde Ale (4.2%) 5**

**Innovation Soulvation IPA (6.5%) 5**

**Innovation Sylva Haze (6.7%) 5**

**Innovation Spaceman Pale Ale (5.4%) 5**

**Munkle Saison (6.5%)**

**Munkle Pilsner (5.1%)**

**New Anthem Radical Son Pale Ale (5.5%)**

**New Anthem Fade West Coast IPA (7.3%)**

**New Anthem Two Doors to Choose From Kolsch (5%)**

**NoDa Coco Loco Porter (6.2%) 6**

**NoDa Hop Drop 'n Roll IPA (7.2%) 6**

**Oscar Blues Mama's Yella Pils (4.7%) 5**

**Sierra Nevada Pale Ale (5.6%) 5**

# CIDERS

Served in a 16-ounce glass.

Bold Rock Blackberry 5

Flat Rock Semi-Dry Apple 6

# WINE

Spoken West Chardonnay 8/29

Spoken West Pinot Grigio 8/29

Face A La Mer Rose 8/29

Lapis Luna Cabernet Sauvignon 9.5/35

Leese-Fitch Red Blend 9.5/35

## Waynesville Soda Jerks

Non-Alcoholic

Strawberry Rhubarb

Peach

Raspberry Cream

Blueberry Basil





# GREBLEKNUD

MEAT COMPANY

FRESH • LOCAL • UNIQUE