

☞ BEVERAGES ☞

Fountain Soda (Pepsi products) 2.50

Juice 2.50

Orange, Cranberry, Apple

Non-Alcoholic Beer 4

Iced Tea: Sweet/Unsweet 2.50

Hot Tea 3

from Asheville Tea Company:

Pisgah Breakfast, Asheville Grey, Mountain Chai,

Ginger Turmeric

☞ COCKTAILS ☞

YanCo Coffee 8

Locally roasted Cowboy Coffee, Jameson Irish whiskey,
Bailey's vanilla cinnamon, whip cream, chocolate
drizzle (sub other whiskeys by request)

Pistachio Dream 10

Brandy, housemade pistachio cinnamon cream,
crushed pistachios

First Frost 12

White rum, green Chartreuse, dry vermouth,
apple cinnamon syrup, lime juice, rosemary sprig

Blanco Navidad 8

Jose Cuervo, Grand Marnier, lemon juice,
egg white, orange ribbon

Big Tom Toddy 6

Fireball whiskey, honey, lemon, cinnamon

☞ DRAFTS & SPIRITS ☞

Ask your server for current selections

CARRIAGE HOUSE SUNDRIES

☞ EVENING LOUNGE ☞

Wednesday – Saturday 5 – 10 pm

7 S. Main Street, Burnsville, NC 28714

(828) 678-7071

☞ DAILY SPECIALS ☞

Wednesday — \$2 off draft wines

Thursday — BBQ Night,

\$2 off whiskeys

Friday — Fish Fry

Saturday — Prime Rib

☞ KIDS ☞

Please ask your server about our kids menu

SMALL BITES

Popcorn 2

Choose from sea salt & black pepper, cheese dust, or Pete's cool ranch (GF, V)

House Salad 8

Olives, feta, red onion, tomato, and sweet drop peppers (V,GF)

Choice of dressing: Honey Champagne, Ranch, Italian, Spicy Russian, Submarine Oil

Soup Crock 8

New England clam chowder
Kitchen Sink (soup du jour)

MAINS

Steaks

Served w/ steak sauce & cheddar aioli

8oz Flat Iron 19

12oz Ribeye 29

Choice of shoe string fries, fried green beans, or house salad

Sweet & Sour Duck 23

Cheerwine sweet & sour glazed duck confit, served over Carolina Gold fried rice w/ wasabi slaw

Pizzas 14

9 inch house-made focaccia crust

- Veggie: Artichoke, olives, sun dried tomato, house mozzarella, balsamic reduction
- Meat Trio: soppressata, sliced sausage balls, pepperoni, house mozzarella, sweet red sauce, sweet peppers, onion

SHAREABLES

Town Square 18 (serves 2-3)

Charcuterie board of soppressata, pepperoni, capicola, provolone, blue cheese, house mozzarella, Lusty Monk mustard, tomato jam, bacon jam, crackers, marinated olives

Bang Bang Vegetables 12

Crispy mushrooms, onion petals, green beans, sweet chili mayo, chili crisp (V, VE w/o the mayo)

Artichoke Dip 10

Served w/ our seasoned gluten-free chips (GF, V)

Smoked Sausage Balls 10

Three large meatballs smoked on the Carriage House Smok-o-motive, drizzled with hot honey glaze & served over coleslaw (GF)

Crispy Brussels Sprouts 10

Tamari maple drizzle, blue cheese crumbles (V)

Truffle Mac & Cheese 11

Add smoked toppings for \$3: Italian sausage bites or crispy Brussels sprouts
Spice it up with jerk sauce for \$1 (Chef recommended!)

SWEETS

BRB à la Mode 8

Warm Blue Ribbon Brownie, house-made buttermilk ice cream, praline chocolate shell

Chef's Selection 8

V = Vegetarian, VE = Vegan, GF= Gluten Friendly