



EDISON craft ales + kitchen is an inventive asheville bar and restaurant  
celebrating north carolina craft beer, classic cocktails and local fare

snacks

- charred brussels sprouts

crispy applewood-smoked bacon / dried cranberries  
carolina gold barbecue sauce
- smoked pork belly tacos

orange chow chow / bourbon barbecue  
lime crema / cotija cheese
- warm pimento cheese

chili pepper preserves / lavash crackers
- jumbo wings

texas pete honey hot sauce / blue cheese / crudités
- pretzel bread

beer cheese / lusty monk honey butter
- thai beef lettuce wraps

butter lettuce / soy + lemongrass-marinated beef  
napa cabbage / carrots / toasted sesame / crying tiger sauce
- fried green tomatoes

pimento cheese / four-cheese grits / arugula  
lemon vinaigrette / smoked tomato jam
- ploughman's board

three local cheeses / three cured meats / preserves / olives  
nuts / lusty monk mustard / dried fruit / honey  
crostini / lavash crackers

soup + salads

- soup of the day

seasonally driven

cup 5    bowl 9
- ivy creek greens

feta / cucumber / tomato / candied pecans  
balsamic dressing
- our caesar

shaved parmesan / pepper breadcrumbs / romaine  
caesar dressing
- tuscan burrata salad

citrus + red beet purée / fennel / arugula  
grilled pain levain / evoo
- carolina orchard

baby kale / roasted local apples / gorgonzola / spiced walnuts  
cranberry vinaigrette
- additions

chicken breast 10 / shrimp 12 / salmon 14  
fried green tomatoes 8

entrées

- seared salmon\*

roasted root vegetables / broccolini / cherry tomato / lemon butter

34
- market fish\*

escovitch / ginger black rice / chimichurri

MKT
- chef's butcher shop\*

dauphinoise potatoes / seasonal vegetables / bordelaise sauce

MKT
- edison butter chicken

yogurt-marinated chicken / basmati rice / roasted cauliflower  
tomato curry / naan

31
- jalapeño bacon-wrapped bison meatloaf

vanilla + maple sweet potatoes / roasted brussels sprouts  
spicy apple barbecue sauce

32
- campanelle bolognese

beef, veal + pork / tomato ragout / parmesan cheese

31
- shrimp + grits

smoked cheddar / chorizo cream / herbs

31
- wild mushroom tagliatelle

pasta / wild mushrooms / sweet peas  
carrots / herbs / grana padano

29
- 1094 burger\*

ground local wagyu beef / seared pork belly / blackened shrimp  
fried egg / smoked cheddar / 1094 sauce / house pickles  
crispy apple cider-seasoned fingerling potatoes

38

burgers + sandwiches

choice of fries or mixed greens

- smashed burger\*

american cheese / lettuce / tomato / onion  
burger sauce / pickle spear  
substitute the impossible burger

20
- asheville hot chicken sandwich

fried pickle-brined chicken / asheville hot oil / house pickles  
thai chili mayo / brioche bun

19
- signature grilled cheese

three cheeses / applewood-smoked bacon / dill / tomato soup

18
- vegan beer brat

highland brewery gaelic ale / caramelized onions + peppers  
lusty monk mustard / pretzel bun

18
- additions

sautéed mushrooms 2 / grilled onions 2 / blue cheese 4  
applewood-smoked bacon 4

gluten-friendly bread available upon request

gluten-friendly    vegetarian    vegan

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy. A service charge of 20% will be added for all parties of 8 or more



**EDISON craft ales + kitchen is proud to showcase  
the following local farms + purveyors:**

- |                          |                   |
|--------------------------|-------------------|
| ◦ ivy creek family farm  | barnardsville, nc |
| ◦ carolina bison         | leicester, nc     |
| ◦ farm and sparrow       | asheville, nc     |
| ◦ joyce farms            | winston-salem, nc |
| ◦ lusty monk             | asheville, nc     |
| ◦ asheville bee charmers | asheville, nc     |
| ◦ mountain food products | asheville, nc     |
| ◦ sweet grass dairy      | thomasville, ga   |