



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

snacks

- deviled eggs** (GF) (V) *available* 14
dill pickles / sorghum bacon jam
- pretzel bread** 11
beer cheese / lusty monk honey butter
- southern spread** (V) (GF) *available* 15
pimento cheese / chili pepper preserves / lavash crackers
- charred brussels sprouts** 15
crispy applewood-smoked bacon / dried cranberries
carolina gold barbeque sauce
- fried green tomatoes** (V) 16
grits / arugula / smoked tomato jam / remoulade aioli
lemon vinaigrette
- jumbo wings** 19
peach bourbon hot sauce / blue cheese / crudités
- tinga tacos** 19
chipotle chicken / chile salsa / crema / tomatillo / cotija cheese
- thai beef lettuce wraps** (GF) 19
butter lettuce / soy + lemongrass-marinated beef
napa cabbage / carrots / toasted sesame / crying tiger sauce
- ploughman's board** 30
three local cheeses / three cured meats / preserves / olives
nuts / lusty monk mustard / dried fruits / honey
crostini / lavash crackers

soup + salads

- soup of the day** cup 5 bowl 9
seasonally driven
- ivy petite greens** (V) (GF) 16
local beets / goat cheese / pecans / thyme-basil vinaigrette
- our caesar** (GF) *available* 16
shaved parmesan / breadcrumbs / romaine
lemon caesar dressing
- burrata salad** (GF) (V) *available* 21
arugula / tomatoes / avocado + basil cream / fig balsamic vinegar
- carolina field greens** (GF) 17
baby kale / roasted apples / cranberry / gorgonzola
honey + cider vinaigrette
- additions**
chicken breast 10 / shrimp 12 / salmon* 14 / lentil cake 12
fried green tomatoes 8

entrées

- salmon*** (GF) 34
parsnip purée / broccolini / pickled peach mustard sauce
- cast iron trout*** (GF) *available* 34
charred cabbage / spicy carrot purée / corn pesto
- chef's butcher shop*** (GF) *option* MKT
steak frites / green beans / chimichurri sauce
- beef brisket** 32
benne barbeque sauce / succotash / cornbread
- pork osso buco** 34
vanilla sweet potato / brussels sprouts
- fried rice bowl** (GF) (V) 29
black ginger rice / quinoa / fried egg / mushrooms
shishito peppers
- tagliatelle bolognese** 31
beef, veal + pork / tomato ragout / parmesan cheese
house-made pasta
- shrimp + grits** 31
andouille sausage / roasted tomatoes / fennel / fresh herbs
- 1094 burger*** 38
local wagyu beef / seared pork belly / blackened shrimp
fried egg / smoked cheddar / 1094 sauce / house pickles
crispy apple cider-seasoned fingerling potatoes

burgers + sandwiches

choice of fries or mixed greens

- smashed burger*** 21
american cheese / lettuce / tomato / onion
burger sauce / pickle spear
substitute the impossible burger (V)
- "asheville" hot chicken sandwich** 19
fried pickle-brined chicken / asheville hot oil
fresno pepper slaw / chile mayo / brioche
- signature grilled cheese** (GF) *available* 18
three cheeses / applewood-smoked bacon / dill / tomato soup
- bacon-wrapped bison meatloaf** (GF) *available* 21
fried brown egg / tomatoes / spicy apple barbeque sauce
toasted brioche
- additions**
sautéed mushrooms 3 / grilled onions 3 / blue cheese 4
applewood-smoked bacon 4

gluten-friendly bread available upon request

(GF) gluten-friendly (V) vegetarian (VG) vegan

*Items are raw or undercooked (or may contain) raw or undercooked ingredients.
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