

STARTERS

CALAMARI

Flash fried with roasted red peppers, served with chipotle aioli. 12

LOADED POTATO SKINS

Chicken Verde, cheddar cheese, jalapeños, house aioli. 11

CHICKEN VERDE NACHOS

Chicken verde, mixed cheese, tomatoes, jalapeños, sour cream & chives. Chicken. 12

FRIED GREEN TOMATOES

Goat cheese & balsamic reduction. 13

CRAB DIP

Lump & claw crab meat, cream cheese, Old Bay seasoning & other spices, served with warm parmesan flatbread. 13

POUTINE

Seasoned fries, white cheddar cheese curds & savory brown gravy. 8

BASKET OF CHEESY GARLIC BREAD

Ciabatta bread toasted with garlic butter & topped with mozzarella & parmesan cheese. 4

SOUP/SALADS

CREAMY TOMATO BASIL

Fresh herbs & parmesan. 4

CAESAR

Romaine, parmesan, croutons & Caesar dressing. 4/8

HOUSE

Mixed greens, cucumber, tomato, carrots & croutons. 4/8

STEAKHOUSE

Mixed greens, romaine, beef tips, bacon, tomato, red onion, bleu cheese crumbles, balsamic vinaigrette. 16

SESAME SEARED TUNA

Mixed greens, napa cabbage, cucumber, tomato, carrots, wasabi peas & ginger-soy vinaigrette. 16

SALAD DRESSINGS

Balsamic Vinaigrette // Garlic Ranch // Caesar // French Soy-Ginger Vinaigrette // Thousand Island // Oil & Vinegar

SIDES

GARLIC MASHED
POTATOES

ASPARAGUS

HOUSE FRIES

ONION RINGS

SEASONAL SAUTÉED
VEGETABLES

BROCCOLI

CHEESE GRITS

MAC & CHEESE

BEVERAGES

We proudly serve Pepsi products. Bottomless refills on all fountain drinks, tea & coffee.

CRAFT ROOT BEER 3.50

CRAFT GINGER BEER 4



MASH HOUSE

BREWING COMPANY

ENTREES

HERB ROASTED CHICKEN

Brined, herb rubbed & roasted, then finished on the grill. Served with cheese grits & steamed broccoli with beurre blanc. 19

AHI TUNA STEAK

Seared with sesame seeds, served with grilled asparagus, wakame salad, pickled ginger, wasabi & ponzu. 26

GRILLED MEATLOAF

Topped with savory brown gravy, served with garlic mashed potatoes & broccoli with beurre blanc. 19

CREAMY LEMON BASIL PASTA

Roasted garlic cream sauce, fresh lemon juice & basil tossed with gemelli pasta. 16 Add roasted chicken. 18

JAMBALAYA "OUR WAY"

Shrimp, chicken, tasso ham & andouille sausage, spicy Creole sauce with peppers & roasted tomatoes, topped with cheese grits & chives. 19

SEAFOOD PASTA

Shrimp, scallops & smoked salmon tossed with mushrooms, tomatoes, spinach & linguine in a roasted garlic cream sauce. 24

SHRIMP & GRITS

Sautéed shrimp, roasted tomatoes & mushrooms, bell peppers & onion, all tossed in tasso ham gravy, topped with cheese grits, bacon, parmesan & chives. 22

GRILLED SALMON

Served with garlic mashed potatoes & grilled asparagus. Choose from the following: Plain. 22 | Basil Lemon Butter. 24

BABY BACK RIBS

Full rack of pork ribs slow roasted then grilled, smothered with housemade BBQ sauce. Served with fries & coleslaw. 29 | Make it a half rack. 19

BUTCHER

Choice Of Side & House or Caesar Salad

SIRLOIN 10oz. 25 | NY STRIP 12oz. 29 | FILET 8oz. 28

Rare – Cool red center // Medium Rare – Warm red center with some pink
Medium – Hot pink center, no red // Medium Well – Hot brown center, thin line of pink
Well Done – Hot brown center, no pink

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

18% gratuity charged on parties of 6 or more

LIVE LIFE FULL

BURGERS AND SANDWICHES

Comes with fries or substitute onion rings for \$1

GHOST BURGER

8oz house ground beef patty, ghost-pepper jack cheese, napa cabbage, red onion & IPA mustard, on a kaiser roll. 14

VEGGIE BURGER

5oz veggie patty, baby spinach, roasted red peppers & chipotle aioli, on a Hawaiian bun. 14

BLEU BREW BURGER

8oz house ground beef patty, stout-caramelized onions, bleu-jack cheese, IPA candied bacon, lettuce, tomato & red onion, on a Hawaiian bun. 14

TRIFECTA BURGER

A trifecta of Wagyu boar, NC bison, and elk. Served with American cheese, bacon, mixed greens, tomato & crispy onion straws on a kaiser roll with a side of house steak sauce. 17

SOUTHERN JAM BURGER

8oz house ground burger grilled & topped with house pimento cheese, bacon jam, fried green tomato, lettuce & onion on a kaiser roll. 15

BURGER BOWL OPTION

Pick one of our burgers and we will make a bun-less burger bowl for you. Choice of side.

PRIME RIB HOAGIE

Shaved prime rib & provolone on toasted ciabatta. Served with au jus. Don't like beef? You can substitute roasted chicken. 12 | Add onions & peppers 15

HOT BROWN SANDWICH

Toasted sourdough topped with fried turkey, provolone cheese & smothered with our savory brown gravy, served open face with fries. 14

FLATBREADS

ROASTED CHICKEN FLATBREAD

Shredded chicken, stout caramelized onions, tomato, garlic, basil, mozzarella & herb oil. 13

SAUSAGE AND PEPPERS FLATBREAD

Italian sausage, caramelized peppers & onions, mozzarella, herbed tomato sauce & fresh basil. 14

CRAFTED COCKTAILS

BLACK WIDOW

Lunazul Blanco Tequila, Chambord, Pama liqueur, lime, pineapple. 11

FRENCH CONSERVATORY

Hendrick's Gin, Elderflower, cucumber, lime, Prosecco. 11

KENTUCKY DERBY

Maker's Mark bourbon, homemade ginger beer, basil infused lime. 11

GEORGIA PEACH MARTINI

Ketel One Peach & Orange Blossom, peach schnapps, orange, sour. 11

PAMPLEMOUSE

Ketel One Grapefruit & Rose, sour, grapefruit, Prosecco. 10

OLD FASHIONED

Bulleit Rye Bourbon, Angostura bitters, sugar, muddled orange & cherry. 10

STRAWBERRY ALARM CLOCK

Strawberry infused vodka, pineapple, cranberry, sour. 10

CAROLINA SUNRISE

Lassiter's Rum, Malibu, grapefruit, pineapple. 10

KOMBUCHA MULE


House made Kombucha made with Bedlam Vodka. 10

SOUTHERN BELL SPLASH

Ketel One Cucumber Mint, lime, agave. 10

WINE

WHITE WINES

-  MURPHY GOODE SAUVIGNON BLANC 8/29
- JOSH CHARDONNAY 10/32
- LINCOURT CHARDONNAY 10/32
- BILTMORE ESTATE PINOT GRIGIO 10/32
- A TO Z OREGON RIESLING 10/32

RED WINES

-  ROSE' WATER 5
- GERARD BERTRAND COTE DES ROSES 11/34
-  PURPLE HEART RED BLEND 12/45
-  MASH HOUSE MELLOW RED BLEND 14/48
- PRISONER RED BLEND 16/52
- JOSH CELLARS MERLOT 12/39
- SEBASTIANI CABERNET SAUVIGNON 12/38
- ROBERT MONDAVI PRIVATE SELECTION CABERNET SAUVIGNON 8/28
- ETERNALLY SILENCED PINOT NOIR 15/49
- FAMILIA BARBERIS MALBEC 9/32
- LA MOZZA SANGIOVESE 9/32

SWEET WINES

- LAMBRUSCO 8
- DEMARIE BIRBET SPARKLING MOSCATO 11/33
- GEMMA DI LUNA MOSCATO 9/32

RESERVE WINES

- THE SNITCH CHARDONNAY 64
- SCOUTS HONOR 54
- PERRIER-JOUET GRAND BRUT 90
- NICOLAS FEUILLATTE CHAMPAGNE 68
- VALPOLICELLA RIPASSO SUPERIORE 49
- CUTTINGS. CABERNET SAUVIGNON 49
- JAMIESON RANCH DOUBLE LARIAT 45
- FOLIE A DEUX CABERNET 55
- ROTH HERITAGE RED 54
- WILDAIRE OPEN CLAIM CHARDONNAY 68
- WILDAIRE TIMOTHY PINOT NOIR 68



These are vendors we partner with that give back to our community both locally and nationally, and we would like to recognize them.

Glass / Bottle Reserve Wines by Bottle

DESSERTS

CHEF'S DESSERT OF THE DAY

Made from scratch, varies seasonally.

MASH HOUSE ORIGINAL ROOT BEER FLOAT

Housemade Mash House root beer with vanilla bean ice cream. 5

CHOCOLATE STOUT CAKE

3 layer chocolate cake topped with a milk chocolate icing. Drizzled with dark chocolate & stout ganache. 8

BIG BAD BUTTERSCOTCH BROWNIE

Blonde brownie with butterscotch chips, topped with coffee ice cream & spiced rum caramel. 8

VANILLA BEAN CRÈME BRULÉE

Smooth custard with a crispy sugar layer. Served with fresh berries. 8

CARAMEL CHEESECAKE BROWNIE

Chocolate brownie swirled with cheesecake & served with house caramel, chocolate sauce & vanilla ice cream. 8