

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

small plates

pretzel bread - ipa cheddar fondue / lusty monk + honey butter	5
ashley farms chicken lollipops - spicy buffalo sauce / celery / blue cheese	10
pimento cheese and barbeque pork rinds - two regional favorites on one plate	8
carolina bison meatballs - stone milled grits / braised greens / toasted bread crumbs	15
pot of mussels - prince edward island mussels / local chorizo / trinity / garlic	21
sunburst smoked trout dip - house made saltine crackers	12
little piggies - yes, we tuck them in blankets ourselves / spicy mustard	14
beet tartare - house made potato chips / horseradish aioli	9
benton country ham - buttermilk biscuits / lusty monk mustard / pickled vegetables	16

soup / salads +

seasonal soup - cup or bowl	5/9
kale - pickled cauliflower /shaved radish /toasted pumpkin seed dressing	11
southern cobb - black eyed peas /sweet potatoes /praline pecans /pickled eggs /crispy okra	13
bibb & blue - bibb lettuce / blue cheese / candied walnuts /moss farms apples	12
add-ons: salmon* 12 / chicken breast 8 / smoked trout 8 /shrimp 10/ fried green tomatoes 8	

burgers /sandwiches served with choice of fries or mixed greens

smashed burger - american cheese / lto / special sauce / pickle / potato bun	15
add-ons: sautéed mushrooms / grilled onions / blue cheese / smoked bacon	2 each
hot brown - braised turkey leg / applewood smoked bacon / green tomatoes / beer cheese	14
crunchy yardbird - sweet tea brined fried chicken thigh / hot sauce / house ranch / pickled zucchini toasted bun	15
house smoked pastrami - horseradish coleslaw/swiss cheese/ lusty monk thousand island /toasted rye bread	17
slow braised pulled pork - smoked shoulder / doux south pickles / barbeque sauce /coleslaw toasted bun	15

large plates

shrimp and grits - stone milled grits/ gulf shrimp / tasso gravy	28
kobe beef meatloaf - house made barbeque sauce / garlic whipped potatoes / market vegetables	27
braised pork collar - collard greens / field peas / salsa verde / chicharrone	28
fish and chips - local catch / pale ale battered / old bay chips /coleslaw / tartar sauce	28
hoppin john cakes - carolina rice & peas / tomato - jalapeno "gravy"/ braised greens	26

In order to ensure timely service for all of our guests, a maximum of three methods of payment will be processed per reservation a 20% service charge will be added to all parties of eight or more.
*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Edison, craft ales + kitchen is proud to showcase
the following local farms and purveyors:



- ivy creek family farm barnardsville, nc
- sweet grass dairy thomasville, ga
- hickory nut gap fairview, nc
- carolina bison leicester, nc
- goat lady dairy climax, nc
- hopkins poultry co browns summit, nc
- joyce farms winston salem, nc
- lusty monk asheville, nc
- nature's harmony farm elberton, ga
- logan turnpike mills blairsville, ga
- mountain food products asheville, nc
- carolina classics ayden, nc