



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



snacks

almonds & olives – spiced marcona / greek olives	10
pretzel bread – beer cheese / lusty monk honey butter	8
crispy fingerlings – calabrian aioli / pecanwood smoked bacon beer cheese	10
pimento cheese toast – apple butter / herbs	10
charred broccoli – garlic aioli / raisins / seeds	9

starters

fried green tomato – chow chow / lemon aioli	12
soup of the day – seasonally driven	5 / 9
jumbo wings – buffalo sauce / blue cheese / crudité	16
charred octopus – fregola / calabrian aioli / chimichurri	18
pork belly – black pepper condiment / garlic yogurt	17

boards

- local cheeses and house made charcuterie -

chef's charcuterie – three meats / seasonal pickles / lusty monk mustard / grilled bread	19
cheese board – three cheeses / seasonal preserves / local honey / lavash	17
ploughman's platter – three cheeses / three meats / lusty monk mustard / lavash / baguette	29

entrées

scottish salmon* – mixed root vegetables / goat cheese / seeds / aged balsamic	34
shrimp & grits – smoked gouda grits / chorizo cream / herbs	29
12 oz. hanger steak* – fingerling potatoes / horseradish / blue cheese / black pepper condiment	48
joyce farms chicken – mushrooms / cauliflower / kale / mustard jus	30
bison meatloaf – smoked cheddar grits / pickled peppers / wnc barbecue	31
venison tenderloin* – parsnip purée / kale / carrots / bacon jam	48
farm & sparrow grains – broccoli / squash / walnut and kale pesto / tahini vinaigrette	26
cavatappi bolognese – beef / veal / pork / tomato ragout / parmesan	35

burgers / sandwiches

choice of fries or mixed greens

smashed burger* american cheese / l.t.o. / burger sauce / pickle substitute impossible burger	17
grilled chicken bacon jam / barbecue sauce / gruyère cheese	17
kale reuben braised kale / swiss cheese / coleslaw / thousand island	15
grilled cheese three cheeses / pecanwood smoked bacon / tomato soup	16
lamb burger* feta / aged balsamic / arugula / garlic aioli	19
add-ons sautéed mushrooms / grilled onions / blue cheese pecanwood smoked bacon	each 2

salads

ivy creek greens feta / cucumber / tomato / pecans / balsamic	14
our caesar parmesan / herb bread crumbs / anchovy vinaigrette	15
pear & pistachio bitter greens / goat cheese / honey vinaigrette	16
farmer ann's beets cucumber / yogurt / mint / lemongrass vinaigrette	17
add-ons chicken breast 9 / shrimp 12 / fried green tomatoes 8 / salmon*	14

*These items are cooked to order. Consuming raw or undercooked meats / poultry / seafood shellfish or eggs may increase your risk of foodborne illness. Items are served raw or undercooked (or may contain) raw or undercooked ingredients, please notify us of any food allergy.



food



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

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