

SHARED BEGINNINGS

TWISTED GREEK* GS / VG

A trio of hummus served with Kalamata olives, sliced feta cheese & toasted pita points 10

SPINACH DIP GS / VG

Creamy dip made with fresh spinach served with pita bread 9

KALAMARAKIA

Calamari with lemons & banana peppers deep fried & served with marinara 10

WINGS

BBQ, Greek, Buffalo & Award Winning Mango-Chili Lime 11

AHI TUNA GS

Seared sushi grade rare tuna with a ginger soy glaze. Served with pickled vegetables 12

STUFFED FRIED PEPPERONCINI VG

Pickled pepperoncini stuffed with ricotta & mozzarella cheese, deep fried & served with marinara sauce 10

GARLIC KNOTS VG

Baked knots of our pizza dough tossed in butter, fresh garlic & herbs. Served with marinara 8

TWISTED NACHOS

Tortilla chips with chili, tomatoes, jalapeños & a blend of cheeses.

Topped with chipotle ranch & sour cream 8
 Add Chicken + 3
 Add Steak + 4

FIRECRACKER SHRIMP

Hand battered shrimp tossed in spicy firecracker sauce served on a bed of fried tortilla strips. 11

FROM THE FIELD

GREEK SALAD* VG / GF

Made with mixed greens, tomatoes, cucumbers, Kalamata olives, carrots, cabbage, pepperoncini, onions & feta cheese 8.5

HORIYATIKI SALATA* VG / GF

Authentic Greek salad made with tomatoes, cucumbers, red onions tossed in EVOO, fresh oregano topped with Kalamata olives & feta cheese 9

HOUSE SALAD VG / GF

Mixed greens, tomatoes, carrots, cabbage, cucumber & onions 7.5

SEASONAL SALAD VG / GF

Local seasonal vegetables Market Price

ADD A PROTEIN

Grilled Marinated Chicken + 3 Grilled Salmon + 6
 Grilled Shrimp + 5 Shaved Ribeye + 4

ENTREES

Add House Salad 2 or Greek* or Caesar Salad 2.5

ZUCCHINI NOODLE A LA GRECKO* VG / GF

Shredded zucchini with Kalamata olives, eggplant, cherry tomatoes & labneh. Tossed with garlic basil EVOO 19

MEDITERRANEAN LAMB CHOPS** GF

Mediterranean spiced & seared lamb chops with a mint coulis. Served with sautéed haricot vert & whiskey sweet potato mash 24

BEEF TENDERLOIN MEDALLIONS** GF

Seared medallions cooked to desired temperature & accented with a seasonal compound butter. Served with Parmesan roasted potatoes & grilled asparagus 26

IPA MARINATED CHICKEN

Seared & drizzled with our seasonal fruit IPA glaze. Served with citrus sautéed greens & lemon pecan farro salad 22

CAROLINA CRAB CAKES

Drizzled with remoulade & served with jalapeno ranch spinach salad 22

MARKET PLACE FEATURE

Chef's Selection: Ask your server for details

THE OLD WORLD

Add House Salad 2 or Greek* or Caesar Salad 2.5

GREEK MEATBALLS*

Greek meatballs & meat sauce baked with mozzarella & feta cheese. Served with Greek salad & garlic bread 13

PASTICHIO*

The Greeks version of lasagna. Pasta with ground, beef Greek spices and marinara. Topped with Bechamel & served with Horiyatiki salata 13

CHICKEN ALFREDO GS

Fettuccine with creamy Alfredo sauce & marinated chicken. Served with garlic bread 13
 Make it a Firecracker Shrimp Alfredo 16

GREEK PLATTER*

(Choice of Lamb or Chicken)
 Our marinated chicken or lamb with Greek spices. Served with pita bread, tzatziki sauce & Greek salad 12

LASAGNA A LA TRIPOLI VG

Your choice of spinach or meat lasagna with either meat sauce or marinara sauce. Served with garlic bread 11.5

SPANAKOPITA*

Spinach & feta cheese layered with phyllo. Served with Greek salad 11

PELOPONNESIAN SPAGHETTI GS

Sautéed bell peppers, scallions, garlic, tomatoes, feta & marinated chicken with Greek spices. Served over a bed of spaghetti with garlic bread 13.5

HANDHELDS

TWISTED PHILLY STEAK SUB VOTED AVL'S TOP TEN

Grilled, sliced ribeye with mayo & cheese on a hoagie roll 12 Also available with chicken
 Make it a combo; add grilled onions, peppers & mushrooms + .5

CRAB CAKE SANDWICH

Seared Carolina style crab cakes with lettuce, tomato, onion & remoulade 12
 Make it Ultimate, add bacon & cheese + 1.5

GYRO SANDWICH ON PITA

Choice of Greek chicken or lamb with tzatziki, lettuce, tomato & onion 11

SERVED WITH HOUSE CHIPS OR FRIES.

Additional side choices
 Sweet Potato Fries
 Asparagus
 Grilled Mixed Vegetables



BURGER**

Grilled to desired temperature with lettuce, tomato, onions & mayo 12.5

GREEK STYLE CAROLINA BISON BURGER**

Greek spiced local bison grilled to desired temperature with spinach, tomato, onion, cucumber, feta & tzatziki 13

SEASONAL VEGGIE BURGER VG

Ask your server about this seasons selection 12

CRAFT BURGERS** 9.5

Start with: Angus Burger 9.5 **Make it HNG or Bison +3** **Served with:** Lettuce, Tomato, Onion, Mustard, Ketchup, Mayo
Add: Onion Rings, Chili, Egg, Sautéed Shrooms or Bacon +1, Caramelized Onions, Slaw +.5
Cheese: Swiss, Jack, Bleu, Cheddar, Provolone, Mozzarella, Feta, Provolone +.5
 Ask your server for our Gluten-Free bun (+ 1.75)

STONE HEARTH PIES

PELOPONNESIAN PIZZA*

Marinated Greek chicken, fresh roma tomatoes, Kalamata olive, feta & mozzarella cheese 16/18

MONO KREAS

Our version of the Meat Lover's Pie: pepperoni, ground beef, sausage, salami, ham, bacon & mozzarella cheese 16/18

TWISTED LAUREL'S SUPREME

Pepperoni, ground beef, sausage, ham, onions, bell peppers, mushrooms & mozzarella cheese 16/18

CRAFT YOUR OWN PIES

11 (sm) 13 (lg)

Small Pie 1.00 per topping
 Large Pie 1.50 per topping

ADD TOPPINGS*

Pepperoni, Ground Beef, Sausage, Bacon, Salami, Chicken, Meatballs, Lamb, Ham, Pineapple, Broccoli, Roma Tomatoes, Olives, Bell Peppers, Spinach, Onions, Mushrooms, Garlic, Feta Cheese

ASPRY (White Pizza)

Our version of the White Pie (no sauce) with mozzarella cheese, feta cheese, spinach, roma tomatoes & garlic 15/17

VEGGIE DELIGHT*

Roma tomatoes, onions, bell peppers, mushrooms, olives & mozzarella, sprinkled with feta cheese 15/17

BLT

Bacon and cheese pizza topped with fresh tomatoes & lettuce. Drizzled with jalapeno ranch. 15/17

Items may be cooked to order. ** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. * Olives may contain pits.



**All Natural, Locally Sourced,
 Cage Free & Hormone Free**

**VG - Vegetarian GF - Gluten Free
 GS - Gluten Substitute Available**



TWISTED LAUREL

EATERY • TAPS

130 COLLEGE ST • ASHEVILLE, NC 28801 | 10A S MAIN ST • WEAVERVILLE, NC 28787

We strive to provide a superior dining experience. In doing so, every made from scratch dish is executed by our Chefs with FRESH, LOCALLY SOURCED products. Be assured that we have given each dish the love and care it and our guests deserve.

— CATERING AVAILABLE —

LIKE WHAT YOU SEE?

We can bring our one-of-a-kind Mediterranean twist to your next event. For catering options, visit our website or call our Catering Manager at 828.552.3240

Ask about Catering and Event Space in Our Daphne Room

828.552.3240 | TWISTEDLAUREL.COM

