



ASHEVILLE'S NEW SOUTH KITCHEN

TO GO MENU

DOWNTOWN ASHEVILLE

12 College Street
(828) 255-4863

SOUTH ASHEVILLE

1829 Hendersonville Rd.
(828) 505-7676

tupelohoneycafe.com

Please visit our website for individual store hours of operation.

SOUPS & SALADS

Homemade Tomato Soup » A big, hearty mug full: 3.95

Tupelo House Salad » Seasonal greens topped with grape tomatoes, shredded organic carrots, sunflower seeds and pickled red onions: 3.25 (add chopped bacon 60¢)

Soup and Tupelo House Salad: 6.95

Changing Leaves Spinach Salad » Pickled beets and onions, bacon, carrots, spiced pecans, tomatoes, crumbled goat cheese and housemade pecan vinaigrette: 8.50

Southern Spring Salad » Seasonal greens topped with mushrooms, dried cranberries, almonds, grape tomatoes and crumbled gorgonzola cheese, served with housemade basil vinaigrette: 8.50

Salad Additions:

Grilled Marinated Organic Free-Range Chicken: 12.50

Grilled Ahi Tuna Salad Scoop: 12.50

Cajun Catfish: 13.50

Marinated Grilled Tofu: 11.75



Available only before 3pm



Available only after 5:30pm

DRESSINGS

Our homemade dressings available on the side:

Basil Vinaigrette

Bleu Cheese

Garlic Buttermilk Ranch

Pecan Vinaigrette

Thousand Island

Creamy Maple Mustard

SANDWICHES

All sandwiches, except Cheesy Grill served with home fries, may substitute one farm fresh side

Cheesy Grill & Tomato Soup » Choose two of the following cheeses: swiss, cheddar, havarti, gorgonzola, goat or pimento. Served on grilled Texas toast with a big mug of tomato soup or your choice of a farm fresh side: 7.95

Tupelo Tomato Sandwich » Large ripe tomatoes served on Texas toast with havarti cheese, salt & pepper, and of course, Duke's mayonnaise, served grilled on request: 7.50



Tupelo Traditional Reuben » Seared corned beef and swiss on rye with chow-chow and a choice of dijon mustard or 1000 Island dressing (substitute marinated grilled tofu): 9.50

Charleston Chicken Sandwich » Grilled marinated free-range chicken breast on sourdough with melted havarti, romaine lettuce and cranberry mayonnaise: 8.95

Southern Fried Chicken BLT » Crispy fried free range chicken with maple peppered bacon, dijonnaise, fresh lettuce & tomato on an artisan bun: 9.95

Tupelo Burger » Half pound of 100% certified humanely raised Angus beef on an artisan with lettuce, tomato, onion and homemade pickles (medium to well-done only): 10.00

Shoo Mercy » Make it a full pound for \$14.50

Tupelo Burger & Veggie Black Bean Burger Additions:

Cheese choices: cheddar, swiss, gorgonzola, goat, havarti or pimento: .85¢ each

Blackened, jalapeños, grilled mushrooms, grilled onions or bacon: .85¢ each

Veggie Black Bean Burger » Made in house, served on a bun with lettuce, tomato, onion and homemade pickles: 8.35



Misse's Tuna Salad Sandwich » Grilled ahi tuna salad served on whole wheat with romaine lettuce and tomato: 8.95



Pulled Pork BBQ Sandwich » Slow cooked pork with housemade smoked BBQ sauce topped with Tupelo coleslaw on an artisan bun: 8.50



All sandwiches except Cheesy Grill & Tomato feature City Bakery breads

*—
Gluten free bread available upon request*

APPETIZERS

Homemade Pimento Cheese & Tortilla Chips » Served hot: 5.50

Fried Green Tomatoes » Served over goat cheese grits with fresh basil: 6.95

Local Goat Cheese Plate for Two » Three Graces Goat cheese with marinated sun dried tomatoes, Mediterranean olives & grilled rustic bread: 9.95

Cheesy Grit Cakes » Stuffed with a blend of cheeses, drizzled with a spicy red chili sauce, served with Sunshot farm salsa and sour cream: 7.50

Tupelo Wings » Honey chipotle chicken wings served with blue cheese or ranch dressing: 8.50

Tupelo Tofu Wings » Strips of fried tofu served just like Tupelo Wings: 7.25

ENTRÉES

May substitute one farm fresh side on any entrée except where indicated †

- ★ **Low Country Tuna** » Spice-crusted, medium-rare tuna steak with twin crab cakes, toasted sesame seed coleslaw and mashed sweet potatoes garnished with zesty cilantro pesto: \$22.95
- ★ **Pritchard's Buttermilk Fried Pork Rib Chop** » Bone-in with housemade creamy red eye gravy, mashed sweet potatoes and a vegetable garnish: 18.95
- ★ **New South Sea Scallops** » Simmered with a lightly spiced trinity of vegetables (onions, bell peppers & celery), tomatoes and spinach topped with a cheesy grit cake: 19.95 †
- ★ **Chargrilled Mahi** » 8oz wild caught Mahi topped with orange cilantro butter, served over goat cheese grits, spiced black beans and a vegetable garnish: \$16.95
- ★ **French Broad Flank Steak** » Char grilled hormone-free flank steak cooked medium-rare served with cheesy mashed cauliflower, a green peppercorn bordelaise and a vegetable garnish: 17.95
- ★ **Smoked Jalapeño Glazed New York Strip** » 12 oz. hormone-free strip steak grilled to order and served with housemade, tangy smoked jalapeno sauce: 23.95
- ★ **Chargrilled Beef Tenderloin** » 8 oz. hormone-free tenderloin over cremini mushroom ragout with black truffle butter, mashed sweet potatoes and a vegetable garnish: 26.95
- ★ **Southern Stroganoff** » seared pork tenderloin tips, cremini mushrooms, caramelized shallots and savory gravy, served over goat cheese grits with sour cream and zesty cilantro pesto with grilled rustic bread: 18.95 †
- Brian's Shrimp and Grits** » Seven large shrimp served over goat cheese grits in a spicy roasted red pepper sauce: 15.25 †
- SHOO-Mercy** » A dozen shrimp with andouille, caramelized onions, spinach and mushrooms: 21.95 †
- Cajun Skillet Catfish** » Blackened, topped with Sunshot salsa, served over goat cheese grits: 12.95
- Nutty Fried Chicken** » Mixed-nut encrusted free-range chicken topped with milk gravy Served with mashed sweet potatoes, and a vegetable garnish: 14.95
- Veggie Bowl** » Seasoned pinto beans, goat cheese grits, sautéed greens, fried okra and Sunshot farm salsa: 12.50 †
- Sunshot Vegetable Plate** » Your choice of three farm fresh sides: 9.75

FARM FRESH SIDES

Ala carte sides \$3.25

Sweet Potato Fries

Sautéed Greens **V**

Cheesy Mashed

Cauliflower **G S**

Benne Coated Asparagus **V G S**

Marinated Grilled Tofu **V**

Honey Pickled Beet Salad **G S**

Tupelo House Salad **V G S**

Mashed Sweet Potatoes **G S**

Fried Okra

Candied Ginger Cornbread

Served With Whipped

Peach Butter

Bubba's Brussel Sprouts **V G S**

Two Fried Green

Tomatoes With Basil

Salsa Verde Pinto Beans **V G S**

Toasted Sesame

Seed Coleslaw **G**

Spiced Black Beans (*available for dinner only*) **V G S**

V Vegan

G Gluten Free

S Soy Free

BREAKFAST (MADE EASY TO TRANSPORT!)

Biscuit and Milk Gravy » 2.65 (add ham, bacon 85¢) or (add homemade local hormone-free sausage, country ham or soysage 1.95)

SHOO-Mercy » Double biscuits and gravy with sausage, ham and bacon (substitute triple soysage) 6.25

Sweet Potato Pancake » One large buttermilk pancake flavored with cinnamon and sweet potatoes, topped with whipped peach butter and spiced pecans 5.50 (add Grandma's Maple Granola for crunchy pancakes 1.05)

SHOO-Mercy » Double stack 8.95

Grandma's Maple Granola » Homemade with dried apples and toasted coconut, your choice of milk, vanilla rice milk or vanilla yogurt, and garnished with fresh fruit: 6.75

Petunia's Pain Perdu » Two pieces of New Orleans-style French toast made with City Bakery challah bread topped with cinnamon sugar, blueberry sauce, and toasted almonds: 6.95

BEVERAGES

Jen's Homemade Hot Chocolate: 1.95

Jamie's Rosemary Peach Lemonade: 2.50 (Housemade)

Juices » Apple Cider, Cranberry, Tomato, Old Fashioned OJ: 3.25 lg. 2.25 sm., Peach Nectar: 3.75 lg. 2.75 sm.

Milk: 2.00 lg. 1.50 sm.

IBC Bottled Root Beer: 2.00

Iced Tea: 1.95

Soda: 1.95 (Coke, Diet Coke, Sprite, Ginger Ale, Fanta Grape)

Panna Spring Water: 3.00

San Pellegrino Sparkling Water: 3.00

Our exclusive blend of Peruvian Organic

Fairly-Traded Coffee: 1.65 (endless!)

Mighty Leaf Whole Teas: 2.25 » Organic Earl Grey, Decaf Earl Grey, Organic Breakfast, Organic Hojicha Green Tea

Herbal Teas: 2.25 » Rainforest Mate, Chamomile Citrus or Organic Mint Mélange

BREAKFAST SIDES

Biscuit 50¢

One Egg 1.30

Home Fries 2.25

Bacon, Ham 2.25

Candied Ginger Cornbread (with Peach Butter) 3.25

Homemade local hormone-free sausage, Country Ham, Soysage 2.95

Apple Butter, Whipped Peach Butter 50¢

100% Maple Syrup 2oz 80¢

DESSERTS

Brown Butter Pecan Pie with Vanilla & Caramel Sauce: 5.25

Lemon Berry Mascarpone Layer Cake
with Raspberry & Vanilla Sauces: 6.25

Banana Pudding with Whipped Cream: 3.95

*Tupelo Honey Cafe accepts Visa, Master Card and Amex.
Sorry no personal checks.*