



Appetizers

- WOOD OVEN ROASTED ARTICHOKE & SPINACH DIP** with roasted tomato & spinach flatbread **8.99**
- CALAMARI** with roasted red peppers, capers & spicy tomato aioli **9.99**
- SKINS** potato skins stuffed with BBQ short ribs & topped with pepperjack cheese & chives **9.99**
- TOMATO BRUSCHETTA** with tomatoes, roasted garlic & balsamic reduction; served over parmesan herb flatbread. **8.99**
- FRIED GREEN TOMATOES** with goat cheese, mixed greens & balsamic reduction **7.99**
- PROSCIUTTO WRAPPED SHRIMP** served with roasted tomato-basil vinaigrette **9.99**
- FRIED OYSTERS** with Creole remoulade **8.99**
- CLAMS OR MUSSELS** steamed with bacon, white wine, butter, basil & garlic **10.99/9.99**
- WINGS** Your choice of Buffalo, Grilled Asian BBQ or Japanese black **8.99**
- NACHOS MASH HOUSE STYLE** with queso, tomatoes, scallions, chili, fresh jalapenos, lettuce, sour cream & fresh salsa **9.99**
- WOOD OVEN ROASTED CRAB DIP** with parmesan herb flatbread. **9.99**

PIZZAS

- 4-MEAT PIZZA** with ALSO AVAILABLE AS A CALZONE Genoa salami, prosciutto, capicola, sausage & mozzarella **9.99**
- GREEK PIZZA** with feta, roasted peppers, spinach, olives & artichoke hearts **8.99**
- PEPPERONI PIZZA** **9.99**
- SHRIMP PIZZA** with brie, prosciutto, fresh basil & crushed red pepper flakes **8.99**

Soups & Salads

- ONION SOUP** with caramelized Swiss cheese **4.99**
- SOUP OF THE DAY** **4.99**
- WEDGE SALAD** with smoked bacon, tomato & chunky blue cheese dressing **4.99**
- TRADITIONAL CAESAR** with garlic croutons & parmesan **3.99**
- MIXED GREENS SALAD** with tomato, carrots, cucumbers, parmesan & garlic croutons **3.99**
- SESAME SEARED TUNA SALAD** with Napa cabbage, carrots, wasabi peas, cucumbers, sprouts & tomatoes with ginger-soy vinaigrette **12.99**
- GRILLED CHICKEN SALAD** with berries, brie, tomatoes & cucumbers with pomegranate vinaigrette **9.99**
- CHEF SALAD** with ham, turkey, egg, bacon, avocado, blue cheese crumbles, tomatoes & onions with garlic ranch **10.99**
- MEDITERRANEAN SALAD** with roasted red peppers, kalamata olives, artichoke hearts, red onion & feta; with balsamic vinaigrette & an eggplant-tomato flatbread **10.99**

Locally Owned & Operated
by Rocky Top Hospitality

WWW.ROCKYTOPHOSPITALITY.COM



Chop House Features

- MONSTER MASH** 40 oz prime rib served with your choice of soup or salad, 2 sides, a pitcher of beer & dessert **59.99**
(CANNOT BE SPLIT. PLEASE ALLOW EXTRA TIME FOR A WELL-DONE ORDER)
- DEVILS ON HORSEBACK** Plump oysters battered & fried, served on top of a 12 oz. NY strip & drizzled with horseradish cream; with garlic mashed potatoes & chef's vegetable **25.99**
- PRIME RIB** Served au jus with garlic mashed potatoes & chef's vegetable (Available at 5pm daily) **18.99/10 oz. 23.99/14 oz.**
- BBQ GRILLED FREE RANGE CHICKEN** served with wild rice pilaf & grilled corn on the cob topped with chipotle butter **15.99**

- STEAK & SHRIMP** 10 oz sirloin & sautéed shrimp in a garlic-herb butter sauce, served with mashed potatoes & chef's vegetables **23.99**
- STEAK "OSCAR"** 10oz flat iron topped with lump crab cake & hollandaise; served with garlic mashed potatoes & grilled asparagus **20.99**
- BLACKENED 8 OZ. FILET MIGNON** topped with blue cheese butter & served with garlic mashed potatoes & chef's vegetables **22.99**
- COWBOY STEAK** 12 oz rib-eye steak with chipotle butter, grilled corn on the cob & mashed potatoes **23.99**
- STUFFED PORK CHOP** Top Hog Farms bone-in pork chop stuffed with Andouille sausage, peppers & spinach; served with whipped sweet potatoes & chef's vegetable **21.99**

Steaks & Chops

All steaks & chops are served with your choice of side, your choice of mixed green or Caesar salad & our Chef's signature steak sauce.

- 10 OZ. SIRLOIN—20.99**
20 OZ. PORTERHOUSE—29.99
12 OZ. RIB EYE—21.99
TOP HOG FARMS PORK RIB CHOP—17.99
8 OZ. FILET—22.99
12 OZ. STRIP—21.99
10 OZ. FLAT IRON—17.99
8 OZ. KOBE SIRLOIN—21.99

STEAK TEMPERATURES

- 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

SIDES 3.99

STEAK FRIES	TWICE BAKED LOADED POTATO	ASPARAGUS	RICE PILAF
GARLIC MASHED POTATOES	STEAMED BROCCOLI	WHIPPED SWEET POTATOES WITH MARSHMALLOWS	ONION RINGS
CHEF'S VEGETABLE	GRILLED CORN	MAC N' CHEESE	OLD MILL OF GUILFORD GRITS

Entrees

- SPICY PASTA DIABLO** Penne pasta tossed with chicken, Italian sausage, tomato sauce, spinach & ricotta; topped with mozzarella then baked in our wood oven **15.99**
- SEARED AHI TUNA STEAK** with rice pilaf, daikon wakame salad, pickled ginger, wasabi & ponzu **18.99**
- SLOW ROASTED BABY BACK RIBS** with steak fries & homemade slaw **16.99/HALF RACK 19.99/FULL RACK**
- HEART HEALTHY CHICKEN** Seared in olive oil over linguini tossed with artichoke hearts, tomato, eggplant, roasted peppers, red onion, spinach & kalamata olives **16.99**
- BALSAMIC CHICKEN** with fresh mozzarella, tomato, basil, balsamic reduction & garlic served with rice pilaf **15.99**
- LOBSTER MAC N' CHEESE** with asiago & brie cream sauce with grape tomatoes & bacon; topped with lobster, panko & parmesan **19.99**
- GRILLED MEATLOAF** smothered with mushroom gravy; served with garlic mashed potatoes & onion rings **12.99**
- GRILLED CHICKEN & BROCCOLI PASTA** with sundried tomatoes & asiago cream sauce over penne pasta **15.99**
- FISH TACOS** fried whitefish with Napa cabbage, salsa, avocado & Cholula-lime sauce served with rice pilaf **14.99**
- SEAFOOD PASTA** with smoked salmon, shrimp, mussels, clams, capers, tomatoes & basil tossed in white wine butter over linguini **19.99**
- SALMON "OSCAR"** pan-seared salmon topped with a crab cake with mashed potatoes, asparagus & hollandaise sauce **18.99**
- BEER BATTERED FISH & CHIPS** with steak fries & Creole remoulade **13.99**
- JAMBALAYA "OUR WAY"** with shrimp, chicken, tasso ham & Andouille sausage in a spicy Creole sauce over Old Mill of Guildford grits **15.99**

Sandwiches

Sandwiches come with choice of side

- FRESH GROUND BURGER** with sharp cheddar & Top Hog bacon, LTO on a pretzel roll **9.99**
- 12 HOUR FRENCH DIP** slow roasted short ribs with provolone & Dijon cream sauce served au jus on ciabatta hoagie **10.99**
- BROWN PORTER & MOLASSES BRAISED BRATWURST** from Top Hog Farms with sweet red kraut & stone-ground mustard on a ciabatta hoagie **11.99**
- TURKEY BURGER** fresh ground & served with avocado, sprouts, LTO & garlic aioli on ciabatta **9.99**
- HOT ITALIAN PANINI** with prosciutto, capicola, salami, provolone & banana peppers served on ciabatta hoagie with diablo sauce **10.99**
- TRADITIONAL REUBEN** with sauerkraut, 1000 Island dressing, Swiss cheese on marble rye **9.99**
- DAGWOOD CLUB** with roasted turkey, ham, bacon, LTO & sprouts on ciabatta hoagie with a garlic mayo spread **9.99**

18% Gratuity will be added to parties of 6 or more

the MASH HOUSE

Brewery & Chophouse

Est. 2001

General Manager

Jennifer Washburn

Executive Chef

Adam Jones

Brewmaster

Zach Hart

4150 Sycamore Dairy Road in Fayetteville, NC.

Reservations: (910) 867-9223

www.themashhouse.com



Our Beer Story

THE MASH HOUSE RESTAURANT AND BREWING COMPANY

is dedicated to brewing beers utilizing the methods Old World brewers have sworn by for centuries. Our beer begins in our grain silo out front, is converted into "mash" with the addition of water, then ferments and ages in our custom-designed brewhouse, ensuring you receive the freshest pint possible.

7 THE GROWLER

Take home 64 oz. of your favorite Mash House Brew for **20.00**, then bring it back for a refill for just **10.00!** Ask your server for details. Price may vary with Seasonal, I.P.A., and High Gravity selections.



GET A COLLECTOR'S EDITION GROWLER FOR \$35.00

Signature Brews

NATURAL BLONDE

This beer is straw in color with a crisp dry palette. Light in body with a moderate malt flavor. Try one—there's plenty to go around. **4.5% alcohol by volume.**

8 International Bitterness Units (I.B.U.).

HEFEWEIZEN

Hefe (meaning "yeast") Weizen (German for "wheat") uses imported German yeast, malt and hops. Unfiltered to create a unique look and a one-of-a-kind flavor. **5.0% alcohol by volume.**

10 I.B.U.

IRISH RED

Brewed in the tradition of the ales of Ireland, we use Horizon hops and imported malt to make our Irish Red light-bodied and very drinkable. **5.0% alcohol by volume.**

7 I.B.U.

SPECIALTY BEERS

Beers that are brewed seasonally to offer our customers a different choice every month. Ask your server.

INDIA PALE ALE—I.P.A. 2001 Silver Medal Winner, G.A.B.F.

Our I.P.A. is copper colored and big in hop bitterness, flavor and aroma, using an enormous amount of Northern Brewer and Cascade hops to create a very refreshing ale. **5.9% alcohol by volume.**

47 I.B.U.

BROWN PORTER

A perfect balance of caramel and chocolate malts with Cascade hops makes this dark brown beer surprisingly smooth and easy drinking. **5.4% alcohol by volume.**

15 I.B.U.

STOUT

A generous amount of chocolate and black malts and roasted barley are used to make a robust, full-bodied English style stout. On-tap nitrogen creates a thick, creamy head and smooth finish.

5.4% alcohol by volume. 36 I.B.U.

FRUIT BEERS

We offer a different style fruit beer weekly for those wanting a change of flavor. Peach, raspberry, strawberry, blueberry and cherry.

Ways to Enjoy Your

1 BY THE PINT

Your basic 16 ounce delicacy **4.00**

2 BY THE HALF YARD

25 ounces—for those who need a little more thirst quenchin' **6.95**

3 BY THE PITCHER

64 ounces—Borrriing...we got it if you want it! **12.95**

4 BY THE HOPPER

This mini-keg is to be shared. 116 ounces of your favorite Zach special (our talented brewmaster) for you and your group to enjoy—over 7 beers in the HOPPER! **24.95**

5 BY THE MINI MASH

You pick-em. Try any four of our beers on tap **5.25**

6 BY THE MONDO MASH

A beer sampler (4 ounce glasses) that lets you try all 9 of our beers on tap today **8.25**



THE MONDO MASH

Vodka Brews

We brew these gems with smooth vodka and fruits or candies for 24–72 hours to get just the right flavor. Order as a 'tini or on the rocks.

RASPBERRY RAGE

Real raspberries give this brew just the right amount of tang! **7.95**

GREEN APPLE TEMPTATION

Jolly Ranchers plus Sour Apple make this one to pucker up for! **7.95**

GRAPES OF WRATH

Grape Kool-Aid was never this twisted. Oh, yeaaaah! **7.95**

STRAWBERRY ALARM CLOCK

Wake up your tongue! Try it with a splash of pineapple for our most popular non-beer brew. **7.95**

Desserts

TIA MARIA 5 layers of chocolate chip cookies that have been soaked in Tia Maria coffee liqueur, layered with fresh whipped cream then frosted with espresso buttercream icing & dusted with chocolate chips **5.99**

WHITE CHOCOLATE-RASPBERRY CHEESECAKE with a graham cracker crust **5.99**

THE MASH HOUSE ORIGINAL ROOT BEER FLOAT **2.99**

BIG BAD BUTTERSCOTCH BROWNIE a blonde brownie with butterscotch chips, coffee flavored ice cream & spiced rum caramel sauce **5.99**

VANILLA BEAN CRÈME BRÛLÉE with fresh berries **5.99**

CHOCOLATE SIN CAKE 3 layers of rich chocolate cake with chocolate mousse, chocolate buttercream icing & chocolate ganache **5.99**