

Sample Menu



Feast on fare inspired by the pubs of the British Isles alongside hearty American cuisine and handcrafted Cedric's beers. Or join us later in the evening for desserts, drinks and live music in the bar.

Dinner Menu: Full à la carte menu; beer and wine list; children's menu available

Cost: Starters and small plates \$4-\$12; Entrées \$21-\$34

Location: In Antler Hill Village

Travel time from Biltmore House: 30 minutes

Dinner 5:00 P.M. – 10:00 P.M.

SOUP & SALAD

Creamy Panhaggerty Soup
potato soup with bacon and Irish cheddar

Farmer's Green Salad
dried cranberries, spiced pumpkin seeds, carrots and pecans in apple cider-mustard vinaigrette

Tavern Salad
chopped baby iceberg, tomatoes, cucumbers, pretzel croutons and a Scotch egg with bleu cheese dressing and crumbles

STARTERS

Ham and Cheese
artisan-cured ham and white cheddar fondue with grilled sourdough

Samplings of Hummus
classic and roasted red pepper

Smoked Trout Dip
house-made pretzel chips

Fried Ashe County Cheese Curds
chipotle ranch dipping sauce

BLT Deviled Eggs
smoked tomato, bacon jam

House Charcuterie Board
pickled vegetables, pub cheese, olives

Roasted Beet, Apple and Goat Cheese Tart
cherry mocha stout jam, toasted hazelnuts

DINNER MAINS

Chef Mark's Classic Fish and Chips
fresh haddock battered in Cedric's Pale ale batter and fried until crispy, served with fries and mushy peas

Shepherd's Pie
casserole of lamb, green peas, mushrooms and garden vegetables topped with garlic mashed potatoes and baked until golden

Bison Burger
locally raised Carolina bison, Ashe County cheddar cheese, Benton's bacon, crispy fried onions, house burger sauce and BBQ French fries

Dubliner Cheese Stuffed Chicken Breast
curry roasted Yukon Gold potatoes, sautéed Brussels sprouts, shallot gravy

Flat Iron Steak and Tots
cheddar cheese potato tots, chef's vegetables, orange-rosemary butter, Guinness and beef jus

Cast Iron Seared Scottish Salmon
Yukon Gold potatoes, cabbage, cream, Benton's country bacon and fresh dill

Grilled Heritage Farms Pork Chop
sweet potato and apple cake, Murphy's collards, pickled mustard seed, whiskey sauce

Pan Seared Jumbo Scallops
parmesan soufflé, Three Sisters sauté

Cedric's Evening Roast
roasted prime rib, potato and bacon gratin, roasted vegetables, horseradish butter, red wine gravy

Call (828)225-1320 for dinner reservations. Walk-ins also accepted. A limited late night menu is served until closing each night. Children's menu also available.

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