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<http://www.kickbackdelivery.com>

Haywood Common

ABOUT HAYWOOD COMMON

Feel good about what you eat! Our proteins and vegetables are sourced locally and organically without hormones or chemicals, guaranteeing the best growing practices for the best tasting ingredients. Upscale bar food using all local produce and proteins. Rotating seasonal menu. *Consuming raw or undercooked meats, while delicious, can increase the risk for food-borne illness. **Gluten Free dishes have risk for cross contamination and dishes cannot be guaranteed safe for those with serious allergies.

BRUNCH

Due to high volume we are NOT ABLE to accommodate any substitutions.

BOILED PEANUTS	\$7.50
Seasoned in Old Bay and Sumac	
BASIC WAFFLES	\$15.00
Garam masala waffle, fresh berries, maple syrup, toasted almonds, vanilla whipped cream.	
YOGURT + GRANOLA	\$12.50
Greek yogurt, fresh berries, banana, toasted almonds, granola, sourwood honey, bee pollen.	
AVOCADO TOAST	\$11.25
(vegan) Add local egg, Toasted OWL sourdough levain, avocado, arugula, sun dried tomato, preserved lemon vinaigrette.	
THE BASIC BREAKFAST	\$16.25
2 local eggs, heritage bacon, heirloom grits, toasted sourdough, Imladris jam, butter.	
BREAKFAST HASH BOWL	\$17.50
Tater tots, fried egg, cheddar, peppers, red onion, Sriracha Lime Mayo, Preserved Lemon Crema, herbs.	
CHICKEN + WAFFLES	\$21.25
Fried Joyce Farms chicken, Thai Buffalo Sauce, Avocado Ranch, pickled slaw, garam masala waffle, herbs, salad.	
TUNA POKE BOWL	\$26.25
Raw tuna, coconut lime rice, avocado, furikake, seaweed salad, pickled onion, radish, sriracha lime mayo.	
HOUSE BURGER* (GF options)	\$17.50
Grass fed beef patty, cheddar, caramelized onion, arugula, bread + butter pickles, smoked garlic mayo, Hawaiian roll.	
PORTOBELLO BURGER (Vegan/ GF)	\$17.50
Grilled portobello, vegan garlic brie, caramelized onion, pickles,	

SMALL

CHICKEN WINGS (GF)	\$17.50
12 pasture raised wings, Thai buffalo sauce, slaw, avocado ranch.	
BOILED PEANUTS (VG/GF)	\$7.50
Old Bay boiled peanuts topped with sumac	
ANIMAL FRIES (GF)	\$11.25
Hand cut fries, cheddar cheese, red onions, sriracha lime mayo, preserved lemon crema, green onion	
Tater Tots Patatas Bravas	\$15.00
V, tater tots, red pepper romesco, preserved lemon crema	
Feta Fries	\$18.75
sweet potato fries, chili olives, sriracha mayo, tzatziki, feta	
Tempura Vegetables	\$12.50
tempura vegetables, kimchi ranch	
Brussel Sprouts	\$11.25
fried brussels, maple ginger vinaigrette	

SANDWICHES

PORTOBELLO BURGER (Vegan/ GF)	\$17.50
Portobello, vegan garlic brie, caramelized onion, arugula, pickles, vegan avocado mayo, gluten-free/vegan bun.	
HOUSE BURGER* (GF options)	\$17.50
Grass fed beef patty, cheddar, caramelized onion, arugula, bread + butter pickles, smoked garlic mayo, Hawaiian roll.	
THAI BUFFALO CHICKEN SANDWICH	\$16.25
Joyce Farms fried chicken thighs, nuoc cham, thai buffalo, slaw, charred ginger mayo, Hawaiian bun.	
THAI BUFFALO TOFU SANDWICH	\$15.00
Fried smoked tofu, nuoc cham, thai buffalo, slaw, charred ginger mayo, Hawaiian bun.	
TOFU BANH MI (GF, V options)	\$15.00
Fried tofu, charred ginger mayo, arugula, carrot, cabbage, nuoc cham, cucumber, pepperoncini, baguette.	
TROUT MELT (GF options)	\$20.00
Seared NC Trout, melted swiss, Lusty Monk mustard, pickled onion, bibb lettuce, smoked garlic mayo, toasted baguette.	
Cuban	\$17.50
smoked NC pork shoulder, NC country ham, Lusty Monk, smoked garlic mayo, swiss cheese, pickles, hoagie	
Shrimp Roll	\$18.75
nc shrimp salad with capers, onion, shallot, celery, bib lettuce, toasted hoagie roll	

SALADS

SMALL HOUSE SALAD	\$6.25
Local bibb lettuce, cucumber, pickled red onion, radish, side avocado ranch or preserved lemon vinaigrette.	
LARGE HOUSE SALAD	\$11.25
Local bibb lettuce, cucumber, pickled red onion, radish, side avocado ranch or preserved lemon vinaigrette.	
THAI SALAD	\$13.75
Chopped kale, cabbage, carrot, + onion slaw, cucumber, herbs, almonds, pepperoncini, nuoc cham or vegan ponzu	
KALE CAESAR SALAD (GF)	\$15.00
Chopped kale, parmesan, cornbread croutons, caper anchovy tapenade, pepperoncini, fish sauce caesar.	
COBB SALAD (GF)	\$18.75
Local lettuce, bacon, goat cheese, hard boiled egg, pickled onion, avocado, side nutritional yeast vinaigrette.	
GRAIN SALAD	\$15.00
Quinoa, almonds, capers, pickled onion, feta, preserved lemon vin, pepperoncini, artichoke, avocado, cucumber.	
Tuna Nicoise	\$17.50
confit tuna, poached potatoes, arugula, capers, roasted root veggies, hard boiled egg, preserved lemon vinaigrette	

LARGE

TOFU POKE (Vegan)	\$17.50
Fried tofu, coconut lime rice, ponzu, avocado, radish, pickled onion, furikake, seaweed, cucumber, avocado mayo, herbs.	
Pumpkin Curry	\$17.50
pumpkin curry coconut lime rice, sweet potato, grilled onions, red pepper, portabella, pickled okra, herbs	
HAWAIIAN PORTOBELLO	\$17.50
Grilled portobello, fried egg, coconut lime rice, pickled slaw, pineapple, ponzu, cucumber, vegan avocado sauce, herbs.	
SOUTHERN FRIED CHICKEN	\$22.50
Fried Joyce Farms chicken, bacon collard greens, honey + pickled jalapeno cornbread, sumac butter, coleslaw.	
TUNA POKE	\$26.25
Raw tuna, coconut lime rice, ponzu, furikake, avocado, herbs, cucumber, seaweed, pickled onion, radish, sriracha mayo.	
CHICKEN + WAFFLES	\$21.25
Fried chicken thighs, thai buffalo sauce, pickled slaw, avocado ranch, garam masala waffle.	
HAWAIIAN PORK BELLY (GF)	\$22.50
NC pork belly, fish sauce teriyaki,	

KIDS MENU

<i>vegan avocado mayo, gluten-free/vegan bun</i>	
TOFU POKE BOWL	\$17.50
<i>Fried tofu, coconut lime rice, avocado, furikake, seaweed salad, pickled onion, radish, vegan Avocado Mayo</i>	
COBB SALAD	\$18.75
<i>Local lettuce, bacon, goat cheese, hard boiled egg, pickled onion, avocado, Nutritional Yeast Vinaigrette.</i>	
BREAKFAST SANDWICH	\$11.25
<i>West End biscuit or sourdough levain, sunny side up egg, heritage bacon, sharp white cheddar, smoked garlic mayo.</i>	
THAI SALAD	\$13.75
<i>Chopped kale, cabbage, carrot, + onion slaw, herbs, almonds, pepperoncini, nuoc cham or vegan ponzu.</i>	
THAI BUFFALO CHICKEN	\$16.25
<i>Joyce Farms fried chicken, Thai Buffalo, Ginger Mayo, slaw, Fish Sauce Ponzu, City Bakery Hawaiian bun.</i>	
THAI BUFFALO TOFU SANDWICH	\$16.25
<i>Tofu Thai Buffalo, Ginger Mayo, slaw, Fish Sauce Ponzu, City Bakery Hawaiian bun.</i>	
BRUNCH BURGER*	\$20.00
<i>Grass-fed ground beef, sharp cheddar, heritage bacon, fried egg, Smoked Garlic Mayo, City Bakery Hawaiian bun.</i>	
Huevos Rancheros	\$18.75
<i>2 sunny eggs, black beans, corn tostada, pico de gallo, salsa verde, preserved lemon crema, farmers cheese</i>	
CHICKEN BISCUIT & GRAVY	\$20.00
<i>Joyce Farms fried chicken thigh, house made biscuit, rosemary bacon gravy, microgreens</i>	
FISH + GRITS	\$27.50
<i>NC shrimp, heirloom grits, house bacon, bacon collard greens, smoked tomato etouffee, pickled okra, herbs.</i>	

BRUNCH SIDES

FRIES	\$3.75
TATER TOTS	\$6.25
SWEET POTATO WAFFLE	\$7.50
FRIES	
GRITS	\$3.75
SIDE HOUSE SALAD	\$6.25
BACON COLLARDS	\$5.00
BISCUIT	\$6.25

BRUNCH ADD ONS

BACON	\$5.00
SUNNY EGG	\$2.50
SCRAMBLED EGG	\$2.50
AVOCADO	\$2.50

Sweets

COFFEE

Syrups Available for additional charge: Smoked Maple. Lavender

Rosemary, Honey Ginger, Chocolate Cayenne

COFFEE MEDIUM ROAST DRIP	\$3.75
<i>Cooperative medium roast</i>	
NITRO COLD BREW	\$5.00
<i>Cooperative nitro cold brew</i>	
MATCHA LATTE	\$6.25

KIDS FRIED CHICKEN	\$7.50
KIDS GRILLED CHICKEN	\$7.50
KIDS FRIED TOFU	\$5.00
KIDS CHEESEBURGER	\$11.25
KIDS BURGER (NO CHEESE)	\$10.00
GRILLED CHEESE	\$7.50
KIDS WAFFLE	\$8.75
KIDS FRENCH FRIES	\$3.75
KIDS TATER TOTS	\$6.25
KIDS SWEET POTATO WAFFLE FRIES	\$7.50
KIDS CUCUMBER SLICES	\$3.75

Cans and Bottles

ID REQ Burial Surfswax IPA	\$7.50
ID REQ PAbst Blue Ribbon	\$5.00
<i>16oz</i>	
ID REQ Bell's Oberon	\$6.25
<i>Wheat ale</i>	
ID REQ Asheville Brewing Ninja	\$6.25
<i>porter</i>	
ID REQ New Belgium Fruit Smash	\$6.25
<i>hard seltzer</i>	
ID REQ Gingers REv. Hibiscus Lavendar	\$8.75
ID REQ Bens Tune Up Yu Tang	\$8.75
<i>sake spirit</i>	
ID REQ Urban Orchard Mango	\$8.75
<i>16oz</i>	

Red Wine

ID REQ Bodegas Luzon (Monastrell)	\$30.00
<i>full, dry, juicy blackberry and pepper notes, leathery smooth texture</i>	
ID REQ Saurus Patagonia (Pinot Noir)	\$41.25
<i>medium body, fresh bramble berries, ripe tannin, dry mouth</i>	
ID REQ Le Coeur de la Reine (Gamay)	\$45.00
<i>light bodied, raspberry leaf, juicy mouthfeel</i>	
ID REQ Jones Von Drehle (Cabernet Franc)	\$48.75
<i>medium body, violet and cherry, velvety soft tannins</i>	

White Wine

ID REQ Bodegas Care	\$30.00
<i>crisp, light body, well balanced, mild sweetness</i>	
ID REQ Giocato (Pinot Grigio)	\$33.75
<i>medium body, floral minerality, lemon curd, green apple</i>	
ID REQ Lapis Luna (Chardonnay)	\$37.50
<i>round, medium body, touch of vanilla, velvety oak</i>	
ID REQ Brancott Estate (Sauv. Blanc)	\$41.25
<i>heavy tropical fruits and citrus, light acidity, clean mouthfeel</i>	

Rose, Sparkling, Orange

ID REQ Proa (Cava)	\$30.00
<i>Dry and perfectly bubbly</i>	
ID REQ Henry Varnay (Sparkling Rose)	\$37.50
<i>fresh, fruity, and lively dry sparkling wine</i>	
ID REQ Bodegas Care (Rose)	\$30.00
<i>fresh and balanced acidity, notes of red fruit and cream</i>	
ID REQ Domain Montrose	\$41.25
<i>light bodied, ripe, strawberry and</i>	

<i>coconut lime rice, sriracha lime sauce, kimchi, ponzu, egg, pineapple, cucumber, herbs.</i>	
NC Steak	\$28.75
<i>Seared NC grass-fed tenderloin, local mushroom duxelle, brussels, chimichurri, confit fingerling potatoes</i>	
Nc Trout	\$28.75
<i>seared NC trout, shrimp butter, roasted broccolini, sweet potato puree, red pepper romesco</i>	

SIDES

FRIES	\$3.75
TATER TOTS	\$6.25
Sweet Potato Waffle Fries	\$7.50
SIDE SALAD	\$6.25
BACON COLLARDS	\$5.00
CUCUMBER SALAD	\$5.00
Honey Jalapeno Cornbread	\$5.00
Coleslaw	\$3.75

Matcha Nude
CHAI LATTE \$5.00
Appalachai concentrate, steamed whole or oat milk
LATTE \$6.25
Cooperative, steamed whole or oat milk
DIRTY CHAI LATTE \$7.50
Cooperative, Appalachai concentrate, steamed whole or oat milk

quince, candied blood orange
ID REQ Krasno (Orange) \$48.75
full weight, nice minerality, plush fruit, dried apricot and thyme

NON ALCOHOLIC DRINKS

TEA + UNCAFFEINATED
FOUNTAIN DRINKS \$3.75
Coke, Diet Coke, Sprite, Ginger Ale
MTN VALLEY SPRINGS \$3.75
SPARKLING WATER
HOUSE ICED TEA \$3.13
Sweet or unsweetened black tea, lemon
ASHEVILLE TEA CO. TEAS \$5.00
Choose from: Pisgah Breakfast, Chamomile Lavender, Spiced Apple Butter, Elderberry Yaupon, Jasmine Gold. Hibiscus Mojito.
YERBA MATE INFUITION \$8.75
SPARKLING LIME AGAVE
GREEN MAN ROOTBEER \$6.25
WAYNESVILLE SODA - \$7.50
APPLE ROSEMARY
WAYNESVILLE SODA - \$7.50
STRAWBERRY RHUBARB
DEVILS FOOT SPARKLING \$6.25
LEMONADE
DEVILS FOOT ARNOLD \$6.25
PALMER
DEVILS FOOT GINGER BEER \$6.25
BUCHI - COCONUT \$5.00
PINEAPPLE TURMERIC
BUCHI - GINGER CAYENNE \$5.00
MERTAIL MERTINI \$8.75
HYDRATION TONIC
MERTAIL MERGARITA \$8.75
RELAXATION TONIC