

SERVED THURSDAY - SUNDAY 8:30-10:30

Our Breakfasts are Two-Course Set Menus Call ahead if you have dietary restrictions

THURSDAY \$21

Fruit tartlet with vanilla custard

8

Spinach and cheese quiche with Ashe County Gouda cheese grits, marinated balsamic tomatoes, and Canadian bacon

FRIDAY \$22

Pear and wild honey infused yogurt with raspberry coulis and house made granola

Sage biscuits with sausage gravy and sweet potato hash and marinated balsamic cherry tomatoes

SATURDAY \$20

Spinach and cream cheese tartlet with balsamic molasses

&

Baked French toast with fruit, sage syrup, vanilla whipped cream, and cherry wood bacon

SUNDAY \$22

Creamy Mast Farm Inn Oatmeal with fresh fruit and raspberry coulis

&

Cheddar and buttermilk biscuit with scrambled egg, sage mayo, summer sausage served with potato hash and balsamic tomatoes





SERVED THURSDAY - SUNDAY 12:00-7:00

SAMMIES

Includes Pickled Veggies

MAST RUEBEN

Crispy pork belly, house BBQ, house-made kimchi, yellow cheddar, and old bay aioli on toasted rye. Served hot. \$16

VINE VEGGIES

Roasted eggplant, smoked tomato jam, roasted red pepper, local goat cheese arugula, balsamic and molasses reduction on garlic bread. Served hot. \$13

BLUE RIDGE HAM

Ham, turkey, tomato, lettuce, sage aioli, yellow cheddar on toasted sourdough bread.

Served hot or cold. \$12

CHEERY CHICKEN SALAD MELT

house-made chicken salad served on rye bread with melted cheddar cheese. Served hot or cold. \$12

TUNA SALAD MELT

tuna salad and swiss cheese on rye bread.

Served hot or cold. \$14

LA TALIA

Prosciutto, salami, bresaola, arugula, parmesan, swiss, red onions and white balsamic. Served hot or cold. \$15

LITTLE MASTS

Peanut butter & house made jelly on Hawaiian bread \$7

SIDES & SALADS

COBB SALAD

greens, chopped bacon, cherry tomatoes, red onion, cheddar cheese, boiled eggs, croutons, and house made buttermilk ranch \$10

HOUSE SALAD

Greens, walnuts, craisins, goat cheese, and balsamic reduction \$3/\$8

MEDITERRANEAN PASTA SALAD

olives, tomato, red onion, feta cheese, white balsamic \$5

KETTLE CHIPS

\$2

Add Truffle Oil & Parmesan +\$1.50

FRESH FRUIT MEDLEY \$3

FLATBREADS

CODY

Arugula pesto with tomato, fresh mozzarella, basil, and balsamic glaze \$12

CARRIE

Smoked tomato marinara with, salami, prosciutto, bacon, and parmesan cheese \$15

CHELSEA

Fennel, sage, and garlic butter sauce with olives, artichokes, tomato, roasted peppers and feta cheese \$15





BEVERAGES

Pipe & Tabor Brooklyn Drip Coffee \$3

Juice (Cranberry, Apple, Orange), Milk \$2.75

Glass Bottle Sodas (Cheerwine) \$2.50

Canned Soda (Coke, Diet Coke, Sprite) \$1.25

Sweet Tea/Unsweet Tea, Lemonade \$2

Topo Chico Seltzer Water \$2

DESSERTS

Cookie of the day \$2 Any baked sweet of the day \$3 Sampler Plate of 4 Sweet Bites \$4.99

Sweets of the day can include Bakewell Tart, Butterscotch Brownies, Red Velvet Cookies, Scones, Cake slice, and more!
Our resident bakers are Ms. Velva of Matney and Chef Dominic, formerly of Eat Crow. Between them, we have a delightful and creative rotation of traditional English sweets and American favorites.

TEA AT MAST FARM INN

It is always tea time at Mast Farm Inn. Our loose leaf teas are always served on vintage china with sugar cubes on the side. Experience a different time with our attention to detail and relax with your personal pot of tea. (Only available in the farmhouse). \$3.99

Add a sampler sweet plate of sweet treats \$4.99

Mountain Chai Try this if you're as sweet and adventurous as Lady Syble

Asheville Grey Lady Mary sticks with classic teas made locally

Chamomile Lavender
Always the peace maker, this tea
reminds us of Lady Crawley

Jasmine Gold Green tea might be a classic, but like the Dowager Countess a jasmine surprise delights

Pisgah Breakfast
Much like Lady Edith, this black tea
is a simple sip with a surprisingly
satisfying ending





Pouring Drinks Thursday - Sunday 12:00-9:00

HOUSE COCKTAILS

SPIRITS

SPRING STORMY | 10

Los Vecinos mezcal, housemade brown sugar simple, grapefruit, lime, ginger beer

VALLE VESPER | 9

Sutler's gin, Deep Eddy vodka, Lillet Blanc, lemon ~ just like Bond himself

CINDY'S GIN FIZZ | 12

Drumshambo Gunpowder Irish gin, local lavender syrup, lemon

A CAMPARI SPRITZ | 10

Matho Bianco prosecco, Campari, orange

VALLE TAVERN OLD FASHIONED | 11

Elijah Craig, housemade simple with nutmeg, vanilla, and orange oil, topped with a luxardo

SPICY CUCUMBER MARGARITA | 10

Epsolon, house-made cucumber & mint simple, cayenne & black lava salt rim

BARTENDER'S MOCKTAIL | 7

Feeling light tonight? Ask your bartender to make you their favorite mocktail

VODKA

Deep Eddy | 6.5 Stolichnaya | 7 Tito's | 7.5

GIN

Hendrick's | 11
Drumshambo Gunpowder Irish | 12
Sutler's | 8

TEQUILA

Casamigos Reposado | 16
Espolon Blanco | 9
Patron Silver | 15
Los Vecinos Mezcal | 10

RUM

Castillo Silver | 4 Bumbu Rum Company | 11 Bumbu XO | 12

WHISKEY

Angel's Envy | 16

Basil Hayden | 14

Elijah Craig | 10

Eagle Rare | 12

Laphroaig | 15

Macallan 12 | 22

Proper Twelve | 8

Suntory Japanese Whisky | 12

WhistePig Piggyback | 15

Woodford Reserve | 12



* Established 1810 *



Pouring Drinks Thursday - Sunday 12:00-9:00

WINE

BEER

Our wines are sourced from a boutique distributor specializing in small, well-loved vineyards that produce wines with exquisite flavor and delicate finesse. Ask your bartender about the current offerings starting at \$7.

FRENCH BRUT CHAMPAGNE | 15

DRY PROSECCO | 8

SPARKLING ROSE | 10

STILL ROSE | 8

SAUVIGNON BLANC | 7

CHARDONNAY | 10

PINOT GRIGIO | 8

PINOT NOIR | 11

SANGIOVESE | 11

SPANISH BLEND | 12

MERLOT | 11

CABERNET SAUVIGNON | 8

Our beers come from a local brewery, Booneshine, and are handcrafted right here in our Blue Ridge mountains by local brewmasters.

EAST BOONE PILSNER | 5 pilsen malt brewed, light & refreshing

TROPICPALE ALE | 5 mango, orange, papaya

PALLETE PAINTER IPA | 5 hazy IPA with grapefruit and pineapple notes

NUCLEAR SEAHORSE DOUBLE HAZY IPA I 7

white grapes, floral tea, and ripe tangerine combine In this hoppy celebration

SOUTH FORK GRAPEFRUIT GOSE | 5

light & refreshing with a hint of local grapefruit oil to compliment the traditional lemon sourness of this gose

HATCHET COFFEE PORTER | 5

a local, seasonal favorite with molasses, milk sugar and coffee from our local roastery Hatchet Coffee

BROOKLYN BREWERY NON-AL SPECIAL EFFECTS IPA | 3

bringing the bright hop aromas and crisp citrus flavors of our favorite IPAs to the non-alcoholic world

CHIANTI | 10



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DRAFT BEERS

WINES

16oz draft pours

TROPICPALE ALE 6% | \$6.5

mango, orange, papaya -- the summer's ultimate drinking beer

CHERRY FROM THE MONASTERY STOUT 8.8% | \$8

fermented with Washington State

Montmorency Cherries - this summer stout is

sure to impress

ROLLCAST KOLSCH 5.2% | \$6

traditional muted fruit character with a clean finish

CRABBY LOUIE IPA 9.5% | \$7

low bitterness with hints of stone fruit and creamy pineapple

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SPARKLING ROSÉ | 10

STILL ROSÉ | 8

SAUVIGNON BLANC | 7

CHARDONNAY | 10

PINOT GRIGIO | 10

PINOT NOIR | 11





Join Us for a Dinner Date.

Set Multi-Course Menus served in the Farmhouse.

June 19
July 31
August 21
September 18
October 23

RESERVE EARLY ON OPEN TABLE

