



GFB'S SIGNATURE WINGS

(6) - \$8 ; (12) - \$14 ; (18) - \$20 ; (24) \$25

You may vary sauces ONLY in increments of 6

All of our sauces are expertly crafted In-House!

Boneless? Yes! - Add \$1

Includes celery sticks, carrot sticks, or both upon Request only

OUTLAW BBQ

BIG BUFFALO

STICKY MAPLE-

BOURBON

SPICY PUMPKIN

BBQ

DRUNKEN PEACH

SCHNAPPS

GARLIC-

PARMESAN

HOPPY HONEY-

SRIRACHA

CAROLINA

MESQUITE DRY

RUB

MT. ETNA

APPETIZERS

GFB'S FEATHER & FORAGE WON TONS \$8

Housemade - Chicken, Mushrooms, Cream Cheese, Broccoli served w/ Sassy Mustard

TAILGATIN' PUB CHIPS OR ONION RINGS

OR FRIES \$5

A mound of our Mesquite-Dusted Pub Chips, Beer-Battered Onion Rings or Signature Fries - served w/ Ranch and GFB's Beer Cheese

GFB'S SCOTTISH KEG ROLLS \$6

Corned Beef, Swiss, Sauerkraut, (k)egg-rolled - served w/ Gaelic dipping sauce

BUFFALO POPCORN SHRIMP \$8

Freshly Beer-Battered, served w/ Sriracha-Lime Sour Cream

APPALACHIAN HOT CORN DIP \$7

Made in-house - served w/ flash-fried Pita points

PICKLE CHIPS 'N' JALAPEÑO FRIES \$6

Beer-Battered chips, both fried golden brown - w/ Ranch

GFB'S SIGNATURE COWBOY FRIES \$7

French Fries topped w/ our Gunpowder Creek Chili, Beer Cheese, Sriracha-Lime Sour Cream, & Jalapeños riding side saddle

DEEP-FRIED MUSHROOMS \$5

Beer-Battered and fried golden brown - served w/ Ranch

CROCK OF GFB'S GUNPOWDER CREEK

CHILI OR SOUP DU JOUR \$4

Served w/ Crackers

APPS SAMPLER PLATTER

Pick any three (3) of the above Appetizers - or specify FOUR *BONELESS* Wings in your choice of sauce as one of your picks \$9

BEVERAGES

Free Refills (Dine-in Only)
\$2.99

SWEET TEA

UNSWEET TEA

PEPSI

DIET PEPSI

CHEERWINE

MOUNTAIN DEW

DIET MT. DEW

SIERRA MIST

FRUIT PUNCH

LEMONADE

SUNKIST ORANGE

COFFEE

DECAF COFFEE

SALADS

Dressings: Ranch, Italian, Thousand Island, Blue Cheese, Balsamic Vinaigrette, Honey Mustard - Extra Dressing: \$0.50

ADD: Two Chicken Tenders OR Grilled Chicken Breast-\$3

SIDE SALAD

Mixed Garden, Tomato, Cucumbers, Cheddar Cheese, & Croutons

\$4

COBB

Mixed Garden, Diced Grilled Chicken, Crumbled Applewood Bacon, Hard-Boiled Egg, Tomato, Cucumbers, Crumbled Blue Cheese

Small \$5 Large \$8

RANCHER

Mixed Garden, Crumbled Applewood Bacon, Hard-Boiled Egg, Onion, Tomato, Cucumbers, Cheddar Cheese & Croutons

Small \$5 Large \$8

CHEF SUPREME SALAD

Mixed Garden, Black Forest Ham, Oven-Browned Turkey, Crumbled Applewood Bacon, Hard-Boiled Egg, Onion, Tomato, Cheddar Cheese & Croutons

Large \$10

Tear 'n Share KENTUCKY Cheese Bread

Handcrafted with TLC by our Pastry Chef: housemade dough rolled w/ a blend of cheeses, dusted w/ herbs, sliced - served w/ our Marinara

\$8.50

Tear 'n Share WEST VIRGINIA Pepperoni Roll

Handcrafted with TLC by our Pastry Chef: housemade dough rolled w/ a blend of cheeses, stuffed w/ Pepperoni, dusted w/ herbs, sliced - served w/ our Marinara

\$9

SWEET ENDINGS

All Desserts are made in-house by our Pastry Chef

GFB'S MOLTEN LAVA CAKE \$5.50

Made in-house using our Gunpowder Creek Stout, local farm eggs, accompanied by a scoop of Vanilla ice cream

PUMPKIN SPICE CRÈME BRÛLÉE \$5

Made in-house using pumpkin-infused cream, local farm eggs and our pastry chef's creative fire (Literally!)

TRADITIONAL CRÈME BRÛLÉE \$5

Made in-house using local farm eggs and our pastry chef's creative fire (Literally!)

CHEESECAKE DU JOUR \$6

Always Made In-house - Ask your Server

Prices and availability are subject to change. * 18% gratuity applied to parties of 8 or more *

47 Duke Street - Granite Falls, NC 28630 . For Takeout Call: 828-212-1222 . www.granitefallsbrewing.com



Certificate of Excellence
2017



PIZZA Homebrew Lab

Our signature dough & sauces are made fresh, never frozen, in-house!

***** TURN ANY PIZZA INTO A CALZONE:
ADD \$1.25 FOR A 10" OR \$2.25 FOR AN 18" *****

START: 10" Cheese Pizza - \$10 - OR -
18" Cheese Pizza - \$18

NEXT ADD: \$0.50 each topping for 10" - \$1 each topping for 18"

MEATS

Black Forest Ham, Oven-Browned Turkey, Applewood Bacon, Corned Beef, Fried or Grilled Chicken, Ground Beef, Italian Sausage, Pepperoni, Roast Beef, Chili

VEGGIES

Black Olives, Broccoli, Carrots, Celery, Garlic, Jalapeños, Mushrooms, Caramelized or Diced Onions, Green Peppers, Sauerkraut, Spinach

CHEESES

Mozzarella, Parmesan, Cheddar, Pepper Jack, Swiss, Pimento Cheese, Blue Cheese sauce, Beer Cheese

DRIZZLES

Select from any of the 9 Wing Sauces on Opposite Page at Top Left

BURGER Homebrew Lab

Includes Choice of Side

****Cooked to order, Medium and Up****

Our Burgers are Handcrafted in-house using Fresh, never frozen beef

START WITH OUR HANDCRAFTED 7OZ PUB

BURGER \$6.50

****Includes Lettuce, Tomato, Onion, Mayo, Pickles - unless requested otherwise****

NEXT: ADD CHEESE OF YOUR CHOICE

\$0.75 Ea.

Knotty Gurl Beer Cheese, American, Pepper Jack, Swiss, Pimento Cheese, and/or Blue Cheese sauce

THEN: ADD THE GOOD STUFF \$1.00 Ea.

Applewood Bacon, Chili, Mushrooms, Fried Local Farm Egg, Cole Slaw, and/or Jalapeños

FINALLY: ADD SAUCE OF YOUR CHOICE

\$0.50 Ea.

Select from 9 Wing Sauces on Opposite Page at Top Left

Signature Burgers

Includes Choice of Side

****Cooked to order, Medium and Up****

Burgers are Handcrafted in-house using Fresh, never frozen beef

GFB'S CLASSIC PATTY MELT \$8.50

7oz Beef Patty w/ Swiss cheese, caramelized onions, mayo on Buttery Texas Toast

GFB'S PIMENTO CHEESE BURGER \$9

7oz Beef Patty w/ House-Made Pimento Cheese, Applewood Bacon, & made in-house Jam on a Knotty Bun

GFB'S PB&J ALL-DAY BURGER \$9.50

7oz Beef Patty w/ PEANUT BUTTER, Applewood Bacon, house-made Jam, & a Fried Local Farm Egg on a Knotty Bun

GFB'S WHEN THE FAT LADY SINGS \$13

TWO 7oz Beef Patties w/ Knotty Gurl Beer Cheese, Pimento Cheese, American, Swiss, and Applewood Bacon on a Knotty Bun

**** ADDITIONAL SAUCE OR DRESSING CUPS - \$0.50 EACH ****

PLATTERS & BASKETS

MILL TOWN MEATLOAF \$11.50

Housemade w/ a work ethic & loving care - Served w/ Bacon Pepper Gravy and Your Choice of TWO Sides

BLACKENED CHICKEN ALFREDO \$12

Grilled Chicken, blackened seasoned, in our housemade Alfredo over Pasta, w/ slice of buttery Texas toast
****SUBSTITUTE SHRIMP - \$2**

CHICKEN TENDERS PLATE \$10.50

Four Fried Chicken Tenders - Served w/ Your Choice of one side, Cole Slaw, & Your Choice of Dipping Sauce

SPARTAN FISH 'N' CHIPS BASKET \$10.50

Two Beer-Battered Fish Fillets and Pub Chips - Served w/ Tartar Sauce, Cole Slaw, & a Lemon Wedge

THE SANDWICH BOARD

Includes Choice of Side

GFB'S PHILLY CHEESESTEAK \$9.50

Top Round Beef roasted in Spices and diced up w/ GFB's Beer Cheese, Caramelized Onions, & Peppers
Served on a Hoagie Roll

Add Mushrooms - \$0.50 Add Crock of Beer Cheese - \$1.50

GFB'S CLASSIC REUBEN \$9.50

House-Treated Corned Beef w/ Sauerkraut, Swiss Cheese & Gaelic sauce OR Sassy Mustard (you choose) on Marble Rye

BIG COUNTRY CLUB SANDWICH \$9.50

Black Forest Ham, Oven-Browned Turkey, Applewood Bacon, Swiss, Lettuce, Tomato, Onion, Mayo on Texas Toast

BOURBON-BACON BEEF SLIDERS \$8

THREE (3) - Bourbon-Candied Applewood Bacon, Shaved Roast Beef, gooey Cheddar, on Knotty Slider Buns

GRILLED, BLACKENED OR BEER-BATTERED CHICKEN SANDWICH \$9

1/2 Pound Chicken Breast cooked Your Way, Tossed in Your Choice of Wing Sauce, w/ Lettuce, Tomato, Cucumber, & Ranch Dressing - Served on a Knotty Bun

WYATTS' FISH SANDWICH \$8.50

Fried or Grilled Fish Fillet, Slaw, Tartar Sauce, with a Lemon Wedge - Served on a Knotty Bun

DOUBLE APPLEWOOD BACON BLT \$8

A Double-Decker w/ Applewood Bacon, Lettuce, Tomato, & Mayo - Served on Buttery Texas Toast

GFB BLACK BEAN-BARLEY BURGER \$8.50

Handcrafted Black Bean Patty dusted w/ Cajun seasoning, topped w/ Salsa, Sriracha-Lime Sour Cream, Lettuce, Tomato, & Onion on a Knotty Bun

SIDES

If ordered à la carte - \$2.50

FRENCH FRIES

MESQUITE

DUSTED PUB

CHIPS

ONION RINGS

SMASHED

POTATOES

LOADED POTATO

SALAD

COLE SLAW

NANNY'S FRIED

CABBAGE

BACON-MAC N'

BEER CHEESE

PASTA SALAD

STEAMED

BROCCOLI W/

BEER CHEESE

* * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please let your server know if you have any food allergies * *