

Welcome to
The Robinson Pub
at



High Vista

AMENITY ASSOCIATION (POA)

We look forward to serving you!

(828) 513-1333

TheRobinsonPub@gmail.com

APPETIZERS

Dip Trio

Our chipotle pimento cheese dip, spinach and artichoke dip, and caramelized french onion dip served alongside fresh veggies & warm pita bread.

All three - **\$9.95**, or choose just one - **\$5.95**

Birdie Wings

First fried, then baked for a perfectly crispy skin that's tender on the inside. Choose from hot, mild, or honey-mango-BBQ sauce. Served with ranch or bleu cheese and celery sticks. These are the *full* wing! 3 Wings - **\$6.50**, 6 Wings - **\$11.00**

Caprese Bruschetta - \$6.95

Balsamic and herb-marinated mozzarella and tomato piled on toasted crostini, topped with basil pesto and balsamic glaze.

BBQ Pork Nachos - \$8.75

Corn tortilla chips piled high with homemade queso, BBQ pulled pork, corn salsa, sour cream, scallions & avocado. Add jalapeños for 50 cents.

Cackalacky Platter

A southerner's delight, made to share! Dill pickle deviled eggs, pimento cheese and country ham on toasted baguette, fried green tomatoes, and sweet potato biscuits w/ honey butter. For two - **\$8.75**, For four - **\$16.50**

SOUPS & SALADS

House Salad - \$6.75

Chopped romaine, cherry tomatoes, cucumber, carrot and red onion. Choose from Buttermilk Ranch, Honey Mustard, Apple Vinaigrette or Bleu Cheese.

Served with a multigrain roll. Add shrimp \$4, Add chicken \$3, Add avocado \$1.50

Caesar Salad - \$6.25

Chopped romaine tossed in our Caesar dressing and topped with parmesan shavings and homemade croutons. Served with a multigrain roll. Add shrimp \$4, Add chicken \$3

Daily Homemade Soup

Selections change seasonally. Ask your server for current offerings.

Cup - **\$3.95**, Bowl served with bread - **\$7.00**

1/2 Soup & 1/2 Salad Combo - \$7.50, served with a multigrain roll.

Turkey Cobb Salad - \$9.25

Your traditional Cobb Salad - romaine with hard-boiled eggs, turkey, cherry tomatoes, bacon, cheddar & avocado. Served with multigrain roll. Add shrimp \$4, Add chicken \$3 Choose Ranch, Bleu Cheese, Honey Mustard, or Apple Vinaigrette dressing.

Spinach Strawberry Salad - \$9.25

Baby spinach tossed in our apple vinaigrette and topped with fresh strawberries, goats cheese, toasted pecans, and mandarin oranges. Served with a slice of homemade toasted multigrain bread. Add chicken for \$3, Add shrimp \$4

The Salad Scoop - \$6.95

A scoop of your choice: egg salad, chicken salad (with grapes, pecans and celery), or tuna salad on top of chopped romaine tossed lightly in vinaigrette and served with a homemade multigrain roll. Add avocado for \$1.50.

BURGERS & SANDWICHES

Burger How-Ya-Like-It - \$10.00

Our homemade 8 oz patty, grilled-to-order and made how ya like...
Sub our **homemade black bean veggie patty** for no extra charge.
All burgers come with lettuce, tomato, red onion and your choice of side.

Choose 2 toppings:

Pickles
Jalapeños
Caramelized Onions
Mushrooms
Grilled Peppers
Bacon

Choose 1 cheese:

Cheddar
Swiss
Provolone
Pepperjack
Homemade Pimento

Choose any sauce:

Ketchup
Mustard
BBQ
Sriracha Mayo
Mayo

Add 50 cents for any extra toppings or cheese.

Cuban Panini - \$9.95

House made pulled pork topped with ham and swiss cheese, dill pickles and yellow mustard. Pressed to order and served with your choice of side.

Veggie Pesto Flatbread - \$9.50

Roasted eggplant tossed in homemade basil pesto with mozzarella and cherry tomatoes on toasty flatbread. Choose one side. Add grilled chicken and bacon for \$4.

Hickory Nut Gap Bratwurst - \$6.50

Choose 3 toppings: diced onion, jalapeños, queso, ketchup, relish, mustard, BBQ sauce, sriracha mayo, grilled peppers, grilled onions. Served with your choice of side.

Vista Club Sandwich - \$7.95

A triple-decker club sandwich on toasted white or wheat bread. Layers of turkey, ham, bacon, lettuce & tomato, with light mayo. Add avocado for \$1.50. Served with choice of side.

Grown-Up Grilled Cheese - \$8.95

Grilled homemade pimento cheese sandwich with bacon, tomato, and avocado. Served with your choice of side.

Fried on the Green - \$8.95

A fried green tomato panini with lettuce, tomato, pesto mayonnaise, and goats cheese. Pressed on white or wheat, with your choice of one side.

Sides

Hand-Cut Fries
Tater Tots
Homemade Old Bay Chips
Crispy Brussel Sprouts
German Potato Salad
Seasonal Vegetable
Coleslaw

KIDS' MENU

Grilled Cheese - \$5.50

Served with fries or seasonal veggies.

Chicken Tenders & Tots - \$6.50 - Served with ranch dip.

Cheeseburger Slider - \$6.25

Served with fries or seasonal veggies.

BLT - \$5.00 - Served with fries or seasonal veggies.

DINNER ENTREES (Available from 4pm)

All entrees served with your choice of 2 sides.

Add a starter salad or soup for \$3.50.

Entrees

Lemon Pepper Grilled Chicken Breast
with Classic Buerre Blanc - \$12.50

6 or 12 oz. Sirloin Steak,
with Fresh Herb Butter - \$13.95 / \$15.95

BBQ Shrimp & Grits,
served over Sautéed Spinach - \$13.95

Eggplant Parmesan Lasagna - \$11.95

Honey-Soy Glazed Salmon - \$12.95

Grilled Pork Chop, with Apple, Currant, and
Caramelized Onion Compote - \$13.50

Sides

Hand-Cut Fries

Tater Tots

Homemade Old Bay Chips

Crispy Brussel Sprouts

German Potato Salad

Seasonal Vegetable

Coleslaw

BEVERAGES

Coca-Cola, Diet Coke, Sprite,
Mr. Pibb, Gingerale,
Iced Tea, Lemonade - \$2.25

Oskar Blues Root Beer - \$2.50

Coffee or Hot Tea - \$2.50

BOTTLED BEER

Miller Lite - \$3

Coors Light - \$3

Bud Light - \$3

Budweiser - \$3.50

Michelob Ultra - \$3

Corona - \$4

Modelo Especial - \$4

AVL Brewing Co. Ninja Porter - \$4.50

Oskar Blues Yella Pils - \$4

New Belgium Fat Tire - \$4.50

Noble Cider Standard Bearer
or Tart Cherry - \$6

16 oz. DRAUGHT BEER

Blue Moon - \$4

Yuengling - \$4

Bold Rock Carolina Apple Cider - \$6

Pisgah Pale Ale - \$4.75

Mills River Brewing Middle Fork IPA - \$5

Sierra Nevada Celebration Ale- \$5

WINE

Starborough Sauvignon Blanc - New Zealand - \$8.50/30
Citrusy, crisp tropical fruit flavors

White Haven Sauvignon Blanc - New Zealand - \$40, bottle only
Herbaceous and slightly dry, with grapefruit flavor

Noble Vines Pinot Grigio - California - \$8/28
Floral citrus notes, with smooth acidity

Storypoint Chardonnay - Sonoma, California - \$8/28
Fruity and rich with apple and pear tones.

Mirrassou Moscato - California - \$8/28
Orange blossom and sweet fruity, honey notes

Kung Fu Girl Riesling - Washington - \$8/28
Green apple and tropical fruit, with mineral finish

Evolution Pinot Noir - Oregon - \$9/29

William Hill Cabernet Sauvignon - California - \$10/33
Dark fruit and mocha, caramel flavors

OZV Red Zinfandel - Lodi, California - \$11/38
Sweet "jammy" cherries and blackberries, robust.

Dark Horse Merlot - California - \$7/21
Bold plum and berry flavors

Torres Altos Iberico Crianza - Spain - \$9/32
Tempernillo grape, with smoky cherry & strawberry flavors

Vodka: Absolut (\$6), Titos (\$7), Grey Goose (\$9)

Rum: Bacardi Silver (\$6), Malibu (\$7), Captain Morgan (\$8)

Gin: Seagrams (\$6), Bombay Sapphire(\$8), Hendricks (\$9)

Bourbon: Jim Beam (\$6), Maker's Mark (\$8)

Whiskey: Jack Daniel's (\$6), Crown Royal (\$7), Jameson (\$7)

Scotch: Glenlivet (\$9), Johnny Walker (\$9)

Tequila: Jose Cuervo (\$6), Patron Silver (\$9)