

Appetizers

The wings that made East Village Grille Famous

TIGER WINGS:

Jumbo chicken wings battered, deep-fried, and tossed in our world famous Tiger Sauce

Garlic Tiger Wings:

Jumbo chicken wings fried and tossed in our new garlic tiger sauce

ALL FLAVORS: 10 Pieces 8.99 16 Pieces 11.99 24 Pieces 19.99

Big Guy Bucket: 50 pieces served in a bucket 38.99

We also offer **Buffalo, BBQ and Teriyaki Wings**

(Extra dressing .60)

Tiger Shrimp

Plump juicy medium shrimp battered, deep-fried and tossed in our famous tiger Sauce

8.99

EVG's Mini 's

Four homemade mini burgers with mustard, ketchup, onions, and cheese, served with skinny fries

9.99

New Parkway Pimento Cheese

A new twist to a southern classic **EVG's** version of pimento cheese, smoked Gouda, sharp cheddar, roasted red pepper, spices served with celery and pita chips.

7.99

New Carolina Crickets

(Cantos' Carolina Crickets) Add a little spice before dinner: Fresh jalapenos stuffed with smoked Gouda cheese and wrapped with maple river apple wood smoked bacon.

7.99

Appetizers continued

Spinach and Artichoke Dip

Homemade, fresh spinach and artichoke hearts in a creamy cheese dip, served with pita bread

8.99

Oteen's Famous Onion Rings

The ring that puts the 'O' in Oteen, A heaping portion of thinly sliced onion rings. Lightly battered, and fried to crispy perfection.

Basket 6.99

Half basket 4.99

Fried Mushrooms

Fresh button mushrooms battered and deep-fried, served with marinara or ranch dressing

Basket 7.99

Half basket 4.99

Grilled Quesadilla:

Florentine: Fresh spinach, Pico de Gallo, and melted cheese served in a grilled flour tortilla

6.99

Cajun: Black beans, Pico de Gallo and melted cheese served in a grilled flour tortilla

6.99

Combo: Both black beans and spinach

7.99

(Add Chicken 3.00, Rib eye steak 4.00, or Shrimp 4.00)

Chicken Strips

Chicken breast strips lightly battered, deep-fried and served with honey mustard or BBQ sauce

7.99

Tiger Strips

Chicken Strips tossed in our world famous tiger Sauce

8.99

Potato Skins

Baked potato halves stuffed with melted cheese and bacon, served with sour cream

7.99

Salads & Cold Plates

The Villager

(BACK BY POPULAR DEMAND, NO LETTUCE HERE) The Original Greek Salad, fresh tomatoes, red onions, cucumbers, green peppers, feta, and kalamata olives, tossed in our homemade Greek dressing 10.99

Greek Salad

A house specialty with feta cheese, kalamata olives, pepperoncini, dolmathes and homemade Greek dressing 10.39

(Add Chicken 3.00 Add Rib eye steak 4.00 Add Shrimp 4.00)

Black and Blue Steak Salad

Rib eye steak blackened and served on a pile of spring salad mix and topped with blue cheese crumbles, served with balsamic vinaigrette dressing 12.09

Grilled Chicken Caesar Salad

Tender chicken breast grilled and served over our romaine mixed salad greens, tossed in Caesar dressing, topped with croutons and Parmesan cheese 10.39

Chicken Strip Salad

Tender chicken strips deep-fried, blackened, or grilled, served on a pile of spring salad mix and topped with pepper jack and cheddar cheeses and your choice of dressing 10.39

Chef Salad

This unbelievable salad is topped with Boars Head ham, smoked turkey, roast beef, Monterey jack and cheddar cheeses, and served with your choice of dressing 10.59

Tuna or Chicken Salad Plate

Homemade Tuna or Chicken Salad served with potato salad and mixed greens tossed in our own Greek dressing, garnished with Swiss cheese, tomato and pickle 9.09

Tuna or Chicken Salad Sandwich

Served in a pita with lettuce, tomato, onions, and mayo with your choice of side 8.09

Dinner Salad

A small mixed greens salad with your choice of dressing 4.99

Dinner Salad Greek Style

Our dinner salad topped with feta cheese, pepperoncini and kalamata olives 5.99

*Dressings: Ranch, Bleu Cheese, Honey Mustard, 1000 Island, Greek, Russian, Balsamic Vinaigrette, & Caesar
(All dressings are homemade; extra dressing .60)*

Burgers

All burgers are 8 ounces (1/2 pound) of hand pattied Black Angus ground chuck topped with lettuce, tomato, mayo, and your choice of side:

Sides: steak fries, potato salad, cole slaw, rice, black beans, spiced apples, or daily vegetable.

Substitute onion rings or sweet potato fries for side 1.99 Extra side 1.99

The Basic Burger

8 oz of Fresh ground chuck char-grilled to perfection and served on a fresh roll, served with lettuce, tomatoes and mayo it may sound boring but it started it all 7.99

The Double Play

Our basic burger with two 8 oz patties topped with you favorite cheese 9.99

Blackened Mozzarella Burger

Cajun spiced and blackened on a hot skillet topped with mozzarella 8.99

Veggie Burger

Veggiemeister burger with lettuce, tomato, onions, cheese and mustard 7.99

Bacon Swiss Burger:

Our Famous burger topped with hickory smoked bacon and Swiss cheese 9.49

Mushroom Swiss Burger:

Our basic burger topped with sautéed mushrooms and imported Swiss cheese 9.29

Under Construction

Build it your way, start with our basic burger

Add cheese .75 each slice

Swiss, American, Cheddar, Provolone, Gorgonzola (blue cheese)

Feta Cheese 1.00

Bacon 1.25

Maple River hickory smoked bacon

Jalapeños .15

Banana peppers .15

Sliced red onions .10

Sliced olives .10

BBQ sauce .10

Teriyaki sauce .10

Sautéed Mushrooms or onions .70

sautéed with red wine, garlic, salt and pepper

Pickled green tomatoes .80

Salsa .50

Cole slaw .95

Egg 1.25

Potato burger roll .95

Pita bread .95

Specialty Burgers and a Dawg

EVG's Brontosaurus Burger

Fresh ground chuck char-grilled to perfection and served on potato bread burger roll, with cheddar cheese, maple smoked bacon and topped with a fried egg and fried onion 10.99

The Owen Cheeseburger

Fresh ground chuck char-grilled to perfection topped with our smoked Gouda pimento cheese served with lettuce, pickled green tomatoes, onions and mayo on potato bread roll 9.99

The Kitchen Sink

(We're Having Some Fun Now) We start with fresh ground chuck char-grilled top it with sautéed mushrooms and onions, smoked bacon, cheddar, Swiss, American Cheese, french fries, lettuce, pickle green tomato, mayo, ketchup, and mustard served on grilled Texas toast. No sides, we don't think you will miss it 11.99

The Ultimate Sink

THE SINK for The Hearty Appetite, this is the Kitchen Sink but with Three 8 oz fresh ground chuck patties, that's right one and a half pounds of beef, each patties gets a topping and a slice of cheese, *this may evolve into a challenge* 17.99

THE Awesome Cheeseburger Club

Fresh ground chuck char-grilled to perfection and stacked on three pieces of Texas toast with bacon, cheese, lettuce, tomato and mayo 8.99

THE SOUTH OF THE BORDER

For those who enjoy the spice, this half pound burger is topped with Monterey Pepper Jack cheese and fresh jalapeños and our zesty salsa and served on a potato bread roll with lettuce tomato and fry sauce 9.99

The Rocket Dawg

Believe it or not: Start with a Quarter Pound All Beef Hot Dog from Boars Head wrapped with apple wood smoked bacon and deep fried then served in our large hoagie bun topped with fried onions, mayo, ketchup, mustard and our own spicy coleslaw 7.99

*choice of side: steak fries, potato salad, cole slaw, rice,
black beans, spiced apples, or daily vegetable.*

Substitute onion rings or sweet potato fries for side 1.99 Extra side 1.99

Sandwiches

All sandwiches are served with your choice of side: steak fries, potato salad, coleslaw, rice, black beans, spiced apples, or daily vegetable. Extra side 1.99 substitute onion rings or sweet potato fries for side add 1.99

EVG's World famous (Not quite but) Grouper Reuben

Fresh fried grouper on grilled pumpernickel-rye swirl topped with coleslaw and 1000 island dressing and Swiss cheese: You got to try this it will be your favorite 11.09

Old Fashion Style Grilled Reuben

Thinly sliced corned beef piled high, on grilled pumpernickel-rye swirl with Swiss cheese, sauerkraut and spicy mustard 9.09

Grilled Corned Beef or Pastrami

Your choice, thinly sliced, and piled high on grilled pumpernickel-rye with imported Swiss cheese and spicy mustard 8.09

Mixed Grilled

Corned beef, pastrami, liverwurst and Swiss cheese on grilled pumpernickel-rye swirl with spicy mustard 9.09

Philly Steak

Thinly sliced rib eye steak grilled with sautéed onions and mushrooms, melted provolone on hoagie roll 8.09

Beef and Cheese Dip

Thinly sliced roast beef, blended cheese, and green peppers on hoagie roll with Au jus for dipping 8.09

Southern Fried Chicken Sandwich

Fried chicken breast topped with Pepper Jack cheese and bacon served on white toast with lettuce, tomato and ranch dressing 9.09

Ribeye Steak Sub

Flame-cooked 8oz rib eye steak served on a lightly toasted hoagie roll with lettuce, tomato and mayonnaise 11.09

Fresh Fish

9 oz of a flaky white fish hand battered and deep-fried with lettuce, tomato and tartar sauce on a hoagie bun 11.09

Chicken Filet

Grilled, fried or blackened on a Kaiser roll with lettuce, tomato and mayo 8.09

Sandwiches Continued

All sandwiches are served with your choice of side: steak fries, potato salad, coleslaw, rice, black beans, spiced apples, or daily vegetable. Extra side 1.99 substitute onion rings or sweet potato fries for side add 1.99

Tiger Chicken Sandwich

Chicken breast battered and deep-fried, tossed in our unique tiger sauce, topped with blue cheese dressing, lettuce and tomato on a Kaiser roll

9.09

Chicken Parmesan Sub

Chicken breast strips lightly battered, and deep-fried, served on a hoagie, topped with marinara sauce and provolone cheese

9.09

Mushroom Swiss Chicken

Grilled chicken breast with sautéed mushrooms, Swiss cheese on kaiser roll with lettuce, tomato and mayo

9.09

Baked Chicken Sandwich

Slow roasted chicken seasoned with authentic Greek spices served on a hamburger bun with lettuce, tomato and mayo

7.09

The Famous Asheville Club

Our take on a triple-decker, served on whole wheat, with turkey, bacon, cheddar cheese, coleslaw and Russian dressing

8.09

Triple-Decker on Toast

Traditional Club, bacon, smoked turkey, Swiss cheese, lettuce tomato and mayo on three pieces of Texas Toast

8.09

East Village Roll-up

Your choice of turkey or ham, lettuce, tomato, Greek dressing, mayo, mustard, onions, banana peppers, olives and shredded cheese rolled up in a flour tortilla

8.09

Both turkey and ham add .50

Southwestern Chicken Roll-up

Grilled, fried, or blackened chicken, lettuce, tomato, olive, banana peppers, onion, shredded cheese, and ranch dressing rolled up in a flour tortilla

9.09

Chop House

*Dinner rolls by request Ask about our Daily Specials,
Sides: steak fries, potato salad, cole slaw, rice, black beans,
spiced apples, or daily vegetable. Extra side 1.99
substitute onion rings or sweet potato fries for side add 1.99*

Ribeye Steak

14 ounce Black Angus grilled or blackened served with a side dish
and a dinner salad
19.99

Oteen Sirloin Steak

12-ounce sirloin steak grilled to perfection with our citrus rub,
includes a side dish, and dinner salad
15.99

The Cowboy Steak

22 ounce Black Angus bone in Ribeye steak grilled or blackened served
with steak fries, add a dinner salad for 1.99
24.99

Cinnamon Apple Pork Chop

One 8-ounce French center cut pork chop grilled, seasoned with our famous
Greek spices and served over wild rice and topped with
cinnamon apples, served with a dinner salad
13.99

Hearty Plate add another 8 ounce pork chop 6.00

Ground Sirloin

12-ounce ground chuck seasoned and topped with grilled onions served
with steak fries and a dinner salad
12.99

Ultimate Ribs

Danish Baby Backs: Asheville's Best

Slow cooked and smoked with hickory flavoring for hours then grilled and
basted with our famous BBQ sauce served with steak fries and salad

FULL RACK RIBS 19.99 **1/2 RACK RIBS** 15.99

RACK AND A HALF 25.99

The Combo:

1/2 rack of ribs and our famous chicken strips 18.99

Village Specialties

Blue Ridge Fish and Chips

Tempura beer battered grouper, flakey and golden brown, served with our famous steak fries and homemade coleslaw, tartar on the side.

13.99

Chicken Strips Dinner

Hand sliced chicken breast, lightly battered and seasoned, deep fried, served with fries and a dinner salad

10.99

Asian Invasion Chicken

Hand sliced chicken breast, tempura battered, and fried, served over a bed of rice pilaf. Accompanied with a side of Asian style broccoli florets, and then topped with a generous drizzle of sweet Asian chili sauce.

13.99

Salmon Santorini

An 8 Oz salmon filet grilled and served over rice pilaf topped with diced sun dried tomatoes, capers, kalamata olives and feta cheese in a garlic lemon butter sauce with a dash of oregano and white wine served with dinner salad

15.99

Blackened Chicken Pasta

Cajun seasoned chicken breast seared and served over pasta tossed in our homemade alfredo sauce

15.99

Blackened Steak Pasta

Substitute Cajun seasoned rib eye steak 16.99

Consuming raw or undercooked products (such as fish, beef or poultry) could result in food born illnesses. EVG is not responsible.

Greek Corner

Mediterranean Chicken

A boneless breast of chicken grilled and served over wild rice topped with diced sun dried tomatoes, capers, kalamata olives and feta cheese in a garlic lemon butter sauce with a dash of oregano and white wine served with dinner salad
16.09

Mediterranean Shrimp: 17.09

½ Greek Baked Chicken

Slow roasted chicken seasoned with authentic Greek spices and a hint of lemon, served with wild rice or a dinner vegetable and a dinner salad 12.99

Greek Style Baked Spaghetti

Our famous hollow noodle topped with spicy meat sauce, feta and Parmesan cheese and baked. Includes garlic bread and dinner salad 11.99

Substitute marinara sauce and sautéed mushroom 11.99

Gyro Dinner

A platter of gyro meat (a blend of lamb and beef) served with a Greek salad, sliced pita bread and tzatziki sauce 11.99

Chicken Gyro Dinner

Stripes of chicken breast marinated and sautéed in a garlic lemon butter sauce served with a Greek salad, sliced pita bread and tzatziki sauce for dipping
12.99

Gyro Sandwich

Gyro meat folded in a pita bread and topped with sliced tomato, onions, and tzatziki sauce served with your choice of a side dish
9.09

Chicken Gyro Sandwich

Sautéed chicken folded in pita bread topped with sliced tomatoes, onions, and tzatziki sauce served with your choice of a side dish
9.09

Marathon Chicken Sandwich

Grilled chicken breast topped with Feta cheese folded in pita bread with lettuce tomatoes, onions and tzatziki sauces served with your choice of a side dish
9.09

Desserts

All our desserts are from FILO PASTRIES

Mom's Baklava

3.79

East Village Cheese Cake

4.29 to 5.99

EVG's Baklava Ice Cream

Homemade by Ultimate Ice Cream shop 3.99

Special Desserts

4.25 to 5.99 ...ask your server for suggestions

Beverages

Bottled Water

EVG WATER 2 Acqua Panna 3 San Pellegrino Sparkling 4

Fresh Ground Coffee

(Regular or Decaf) 2.50

EVG's Fresh Brewed Endless Pint of Tea

(Sweet or Unsweet) free refills 2.50

Liter of tea 3.50

Fountain Drinks

(Pepsi, Dr. Pepper, Sierra Mist, Mt. Dew, Lemonade) free refills 2.50

Liter of soda 3.60

Delta's Milkshakes

Hand dipped, chocolate or vanilla 3.99

ASK YOUR SERVER FOR LIST OF ALCOHOLIC BEVRAGES

Don't forget we have a full service bakery and coffee shop next door

East Village's Grapes

*"I like best the wine drunk at the cost of others".
Diogenes the Cynic, Greek Philosopher, (c. 412-323 BC)*

*"No thing more excellent nor more valuable then wine was ever
granted mankind by god". Plato, Greek Philosopher, (427-347 BC)*

House Grapes

Calina Vineyards (Property of Kendall Jackson), Chile 5 (g) 19 (b)
Put your best fruit forward. Choose from Chardonnay, Cabernet Sauvignon.
Whatever your palate these are soft wines that will excite all your taste buds.

House Merlot

Halkidiki Greece 6 (G) 23 (B)

The best thing from Greece since Olive Oil, this amazing wine from the HALKIDIKI Peninsula of Greece will make you appreciate the blue seas and beautiful sun sets, don't drink to much you might see a Bacchus

White Grapes

Kris Pinot Grigio, Italy 6 (G) 23 (B)

Just a few words, the second most popular restaurant Pinot Grigio. Enough said.

Starling Castle Riesling, Germany 5 (G) 19 (B)

Semi -sweet, with a hint of apples, peaches, and apricots. This wine is named for the flocks of starlings seen flying around the castle walls.

Vasija Secreta Torrontes, Argentina 5 (G) 19 (B)

Known as the nectar of the Gods, the torrontes grape is mixture of aromas and flavors. An abundance of roses, orange peels, Manzanilla, and honey.

Terranoble Sauvignon Blanc, Chile 5(G) 19(B)

Reminiscent of that vacation you've been meaning to take,
this wine is bright, crisp, and totally exotic.

Blended Grapes (Blush)

Beringer White Zinfandel 5 (G) 19 (B)

Starting with lovely floral notes and ending with a crescendo of familiarity

Red Grapes

Toasted Head Reserve Pinot Noir, Sonoma Coast 9 (G) 32(B)

Starting with a smoky quality this wine will remind you of that sultry someone and finishes with cherries and raspberries for that kiss that blew you away.

Dona Paula Estate Malbec, Argentina 7 (G) 26(B)

This gorgeous Argentinean has powerful fruit, black cherries, plum, violets, and an incredible body...the wine is great too!

Cline Ancient Vines Zinfandel, California 8 (G) 30 (B)

Ancient are the vines; beautiful are the wines, as smooth and silky as stockings, this 100-year-old vine Zin will put you in the right mood too.

Castillo de Monseran Garnache,
Spain 5 (G) 19 (B)

This wine will drive you crazy! With its irresistible fruit driven flavor.

**Barossa Valley
Estates E-Minor Shiraz**,
Australia 6 (G) 23 (B)

Meant as a tribute to the musical traditions of the Barossa Valley, black fruit and spice make this wine a song in a glass.

Silver palm Cabernet,
California 9 (G) 34 (B)

Let this wine give you a lift and take your dining experience to new heights, too bad it doesn't put silver in you palm.

Bubbly

Tickle your nose and Tickle your fancy

Louis Perdrier Brut Rose, France
20 (B)

This baby has flavors of strawberries and cranberries, it will make your taste buds feel like they are a one-way ticket to Hotel Exotica

Nick's favorite

" Veuve Cliquot "

79 (B) France "Nectar of the Gods" need I say more

Proprietors Vineyard List

Bottle only

Lachini Vineyards Pinot Gris 33
OREGON

Cakebread Cellars 64
NAPA VALLEY

Sonoma Cutrer Russian River Chardonnay 38

Gary Farrell Pinot Noir 39
RUSSIAN RIVER VALLEY

Sonoma Coast Vineyards Pinot Noir 75
SONSMA COAST

La Chassa Du Pape Cotes Du Rhone 25
RHONE VALLEY

Maison Bouachon Chateauneuf-du-Pape 55
RHONE VALLEY

Mt. Veeder Cabernet Sauvignon 69
NAPA VALLEY

East Village Grille 's Hops and Barley

CO2 Infused Draught

Asheville's Own Highland Brewing Company

Gaelic Ale	(G) 4.85	(L) 8.85	(P) 17.99
Rotating Highland Brew	(G) 4.85	(L) 8.85	(P) 17.99
New Belgium Fat Tire	(G) 4.85	(L) 9.10	(P) 17.99
Green Man IPA	(G) 4.85	(L) 9.10	(P) 17.99
Kona Pipeline Porter	(G) 4.85	(L) 9.10	(P) 17.99
French Broad Wee-Heavy-er	(G) 5.10	(L) 9.35	(P) 17.99
Pyramid Haywire	(G) 4.85	(L) 9.10	(P) 17.99
Bud Light	(G) 2.99	(L) 5.35	(P) 9.99
Miller Light	(G) 2.99	(L) 5.35	(P) 9.99
Amber Bock Lager	(G) 3.00	(L) 5.89	(P) 9.99

Ask you sever about rotating brews. Prices are according to market price.

Mainland Bottled Hops and Barley

Budweiser	3.25
Bud Light	3.25
Killian's Red	3.25
Michelob Light	3.25
Michelob Ultra	3.25
Rolling Rock	3.25
Miller High Life	3.25
Miller Light	3.25
Coors Light	3.25
O'Doul's	3.25 (Non-Alcoholic)
Smirnoff Ice	3.25

Microbrews and Tourists

KEO (Cyprus) 20 oz can 4.60	Sierra Nevada Pale Ale (California) 4.35
Corona (Mexico) 4.35	Corona Light (Mexico) 4.35
Dos XX Equis Amber (Mexico) 4.35	Sam Adams (Boston) 4.35
Amstel Light (Holland) 4.35	New Castle Brown Ale (England) 4.35
Bass (England) 4.35	Guinness Can Draught (Ireland) 5.60
Warsteiner (Germany) 4.35	Pilsner Urquell (Czech Republic) 4.35
Sweetwater 420 (Atlanta) 4.35	Heineken (Holland) 4.35
Fat Tire (Colorado) 4.35	Stella Artois (Belgium) 4.35
Beck's (Germany) 4.35	Blue Moon Belgian White (Colorado) 4.35

Mystery Hops

We choose you cruise
2.99

EVG

East Village Grille