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<http://www.kickbackavl.com>

Chop Shop Burger Truck

BURGERS

- The OG Burger \$10.00
21 day dry-aged beef from our beef farm Apple Brandy served on local bread from our friend Heidi Bass at Mother bakery. Lettuce, Tomato, Onion, Pickles, American Cheese, Comeback Sauce
- Mushroom Swiss Burger \$10.00
Our take on a classic burger build - 21 day dry-aged beef served on local buns from our friend Heidi Bass at Mother bakery. Grilled Mushrooms, Swiss, Brown Mustard
- Crispy Ched Burger \$10.00
A long-time, late-night Asheville favorite served up by Chef Graham House in the before times. Pickled Onion, Lusty Monk, Cheddar Cheese with crispy 'Wings' (We recommend going triple patty on this burger build, but you do you)
- Plain Burger \$7.50
- Falafel Patty (Vegetarian) \$10.00
House-made falafel patty served with chili mayo, pickled onions, greens, sesame seeds, and a locally baked brioche bun.

HOT DOGS

- Carolina Dog \$10.00
Chop Shop Butchery's famous hot dogs served up on our friend Heidi Bass' brioche hot dog buns from Mother bakery. Coleslaw, Mustard, Onion, Chili Don't forget the napkins
- RAD Dog \$10.00
Chop Shop's famous hot dog with relish, arugula, and dragon sauce
- Plain Dog \$6.25

SPECIALS

- Lamb Gyro \$15.00
Homemade Gyro with Lamb on a pita with yogurt, cucumbers, lettuce, tomato, onion
- Falafel Gyro \$12.50
Homemade Falafel on pita with yogurt, cucumbers, lettuce, tomato, onion

SALADS

- The Wedge Wedge \$7.50
The Wedge wedge salad sponsored by Chop Shop Head Butcher Matt Helms.
- Market Salad \$6.25
A market salad featuring rotating ingredients that we source from our farm friends

SIDES

- Fries \$6.25
- Chili Fries \$7.50
- Chips \$3.75