

RECURRING EVENTS

Please note, regardless of any event we have scheduled, you may come as a patron any time, regardless of whether or not you are participating in said event. We are happy to serve you!

Wednesdays are Creative Night. Bring your own craft to work on (or not), or you may participate in the scheduled ticketed event.

2nd & 4th Thursdays are Silent Book Club. This is a free event designed for you to enjoy some wine while reading whatever book you are currently into. We are an official chapter.

3rd Thursday is Puzzle Night. This is a ticketed event that is a competition to see who puts together the 300 piece puzzle first.

We have brunch on the weekends. Ask your server for details.

Our Brunch Run Club is at 10am on Sundays before we open at 11am. All distances and paces are welcome! Some of us even walk!

SPECIAL EVENTS

Rent our space for your next event! We have hosted luncheons, retirement parties, showers, wedding receptions, and other private events like a private Paint & Sip.

Follow us on the socials - @inspirewinebar

OUR REGIONAL PARTNERS

Wineries/Vineyards/Wine Companies

Amber Falls, TN
Biltmore, NC
Cades Cove, TN
Château Morrisette, VA
Childress, NC
Georgia Winery, GA
Purple Toad, KY
Shelton, NC
Tennessee Valley, TN
theoleo, CA/Give Back Wine Group, NC
White Squirrel, TN

Farms

Ashe Co Cheese, NC
Blanche Farms Meats, GA
Forest Green Farm, VA
Ziegenwald Dairy, TN
Sweetwater Valley Farm, TN

Other Foods

Bellaflora Chocolates, TN
Birdie's Pimento Cheese, VA
The Crumbum, TN
Southern City Flavors, TN
Yo Momma's Style, NC

Artisans/Crafters

Tonielyn Adams, TN
Angelica Fischer @il.fischl.art
fullerstradecraft.com
Brad Gaskill, TN
The Graced Woodshop, NC
Gracefully Said Design @gracefullysaiddesign
The Iron Works, Kingsport
Mountain Empire Stoneworks, TN
Susan Newberry, GA
Rescued Whines @rescued.whines
Strong Oaks Woodshop, VA
Paul Supino, TN
Thirsty and Wine, TN
Kate Tipton @purposeunderpatm



To inspire others through great wine, food, art, and furnishings sourced regionally

TAKE A LOOK AROUND AND BE INSPIRED!

ART, FURNISHINGS, ALMOST EVERYTHING YOU SEE INSIDE OF INSPIRE WINE BAR IS HANDMADE BY REGIONAL ARTISANS/CRAFTERS AND IS FOR SALE JUST ASK YOUR SERVER.

SEE A LISTING OF OUR REGIONAL PARTNERS ON THE BACK OF THIS MENU.

Charcuterie Boards***

Will feature 3 cured meats, 3 cheeses & accompaniments
Small (serves 1-2)\$24
Large (serves 3-4)\$45

Cheese Boards***

Will feature 4 various cheeses & accompaniments.
Small (serves 1-2)\$19
Large (serves 3-4)\$35

Individual Plate*** choose one:

Charcuterie (meat, cheese & accompaniments)
Cheese only (no meat, extra cheese & accompaniments)

***Above features nuts. Please let your server know if you have ANY food allergies. Gluten free options available.

Food Flights

Pimento Cheese (4 flavors with crackers)\$15
Hummus (4 flavors with veggies)\$10

Small Plates

Baked Brie with choice of:
nuts & honey, bacon & fig jam, or apple butter & apples\$15
Chevre (goat cheese) choose one:
savory or sweet served with crostini or crackers\$15
Spicy Red Pepper Feta Dip\$15
Small loaf with herbs & olive oil for dipping\$6
Veggies with vegan ranch\$6
Fruit with vegan dip\$6

Drinks

Tea (Sweet and Unsweet)\$2
Coffee served in an individual French press\$3
San Pelligrino sparkling mineral water 16oz bottle\$4

Desserts

Dark Chocolate Truffle from Bellaflora / w Port Wine S3/\$16
Other desserts by local bakers ask your server!

REGIONAL WINES

We feature vineyards, wineries, and wine companies from the Southeast region of the United States.

Flights

Wine Flight (four 2 oz pours)
White, Red, Sweet or Dry Flight\$15
Make your own Wine Flight\$25
Whiskey Flight (four 1/2 oz pours)\$20

Sold by the bottle only:

2018 Biltmore 'Antler Hill' Cabernet Sauvignon, Napa Valley\$144.00
2020 Biltmore 'The Hunt' Red Blend, Sonoma County\$91.00

Sold by the glass and bottle:

REDS 5oz/750ml bottle
Biltmore Cabernet Sauvignon, North Carolina\$9/38
Biltmore 'Vanderbilt Reserve' Cabernet Sauvignon, Sonoma County\$13/56
theoleo Cabernet Sauvignon, Paso Robles\$10/44
Biltmore Pinot Noir, North Carolina\$9/38
Dolly Pinot Noir, California\$10/40
theoleo Pinot Noir, Santa Barbara County\$10/44
Biltmore 'Vanderbilt Reserve' Pinot Noir, Sonoma County\$13/56
Shelton Cabernet Franc, Yadkin Valley\$9/40
Biltmore Merlot, North Carolina\$8/35
Childress '3' Red Blend, Yadkin Valley\$6/24
Château Morrisette 'The Black Dog' Red Blend, The Rocky Knob\$7/29
Amber Falls 'Cajunfest' Red Blend, Tennessee\$9/38
Tennessee Valley 'Country Red' Red Blend, Nine Lakes\$8/35

REGIONAL WINES (CONT.)

REDS (cont.)

5oz/750ml bottle
Childress Sweet Red Muscadine, Yadkin Valley\$6/24
Cades Cove 'Sweet Red' Muscadine, Nine Lakes\$12/51
Shelton Port, Yadkin Valley (2.5 oz/375ml)\$14/62

WHITES

5oz/750ml bottle
Biltmore Sauvignon Blanc, North Carolina\$7/31
theoleo Sauvignon Blanc, Lake County\$10/44
Biltmore Chardonnay, North Carolina\$8/35
Dolly Chardonnay, California\$9/40
Shelton 'Bin 17' Unoaked Chardonnay, Yadkin Valley\$9/39
Biltmore Pinot Grigio, North Carolina\$7/31
Childress Riesling, Yadkin Valley\$6/24
Shelton Riesling, Yadkin Valley\$9/39
Childress '3' White Blend, Yadkin Valley\$6/24
Château Morrisette 'Our Dog Blue' White Blend, Nine Lakes\$7/29
White Squirrel Moscato, Tennessee\$8/35
Cades Cove 'Sweet White' Muscadine, Nine Lakes\$12/51

SPARKLING/FRUIT/OTHER

5oz/750ml bottle
Biltmore Blanc de Blancs, North Carolina\$13/58
Childress 'Muscadine Burst' Muscadine, Yadkin Valley\$6/24
Biltmore Sweet Rosé, North Carolina\$6/28
Georgia Winery 100% Blueberry Wine\$12/53
Purple Toad 'Blue Chocolate' Red Blend, Kentucky\$11/51
White or red sangria by the glass\$12

DE-ALCOHOLIZED WINE

Cabernet Sauvignon, Moscato, Sparkling Brut\$10/40

WINES (IN ADDITION TO REGIONAL)

Sold by the glass and bottle:

REDS 5oz/750ml bottle
Capazo Sangiovese, Tuscany, Italy\$15/51
Château Recougne Bordeaux Supérieur, Bordeaux, France\$15/51
Bel Posto Montepulciano, Montepulciano d'Abruzzo\$10/35
Meiomi Cabernet Sauvignon, California\$13/46
1924 'Double Black' Bourbon Barrel Aged Cabernet Sauvignon, Lodi, California\$14/50
Ruffino Chianti, Chianti, Italy\$14/47
Arnegui Reserva Tempranillo, Rioja, Spain\$10/35
Montebuena Tempranillo, Rioja, Spain\$11/39
The Crusher Pinot Noir, California\$12/41
Meiomi Pinot Noir, Sonoma County, California\$12/42
Penfolds Max Shiraz, South Australia\$16/56
Firestone Merlot, Santa Ynez Valley, California\$10/35
Domaine Bousquet Malbec, Mendoza, Argentina\$9/32
Luigi Bosca 'La Linda' Malbec, Mendoza, Argentina\$12/42
ThistleDown Wines 'Gorgeous' Grenache, South Australia\$13/46
Bogle Old Vine Zinfandel, California\$13/44
Edmeades Zinfandel, Mendocino Cty, California\$13/46
McPrice Myers 'Pound for Pound' Zinfandel, Paso Robles, California\$12/42

WHITES

5oz/750ml bottle
Banfi 'Centine' Pinot Grigio, Tuscany, Italy\$9/30
Pulpo Albarino, Rias Baixas, Spain\$11/37
Les Fumées Blanches Sauvignon Blanc, Vin de France\$13/46

WINES (CONT.)

WHITES (cont.)

5oz/750ml bottle
Southern Ocean Sauvignon Blanc, Marlborough, New Zealand\$10/35
Chalk Hill Chardonnay, Russian River Valley\$12/42
Cave de Lugny 'La Carte' Chardonnay, Maconnais, France\$12/42
Ress Riesling (Dry), Rheingau, Germany\$12/41
Mulderbosch Chenin Blanc, Stellenbosch, South Africa\$10/35
Four Graces Pinot Gris, Oregon\$11/39
SPARKLING/ROSE 5oz/750ml bottle
Freixenet Cava Brut Blanc de Blancs, Catalonia, Spain\$10/34
Maschio Prosecco Brut, Prosecco, Italy\$10/35
Pascual Toso 'TOSO' Brut, Mendoza, Argentina\$11/39
Passione e Sentimento 'Romeo & Juliet' Prosecco, Millesimato Rosé Extra Dry Veneto, Italy\$13/46
Long Shadows 'Julia's Dazzle' Rose (Dry), Columbia Valley, Washington\$14/48
Mateus Rosé (Dry), Portugal\$11/39
Sirena del Mare Rosé Sangiovese, Rubicone, Italy\$7/25



Scan QR code above for nights, cans/bottles of beer, soda, kombucha & cider and seasonal cocktails.

BRUNCH MENU

MIMOSAS \$5

APPLE CIDER
LEMON ELDERFLOWER
CRANBERRY
CANDY CANE

BLOODY MARYS \$5

FRESHIE VEGGIE MARY
FEISTY SPICY MARY
SMOXY HORSEY MARY
DIRTY VERDE MARY

MAKE ANY BLOODY MARY FLAVOR A KING CITY PICKLE BLOODY MARY FOR ADDITIONAL \$4

FLIGHTS OF MIMOSAS OR BLOODY MARYS ARE \$15

PITCHERS OF MIMOSAS ARE \$25

CHEEKEN SALAD ON CIABATTA \$6

CRANBERRY ALMOND CHEEKEN SALAD SIDE OF GRAPES

AVOCADO CRISPS \$8

WASHED SEASONED AVOCADO ON ARTISANAL CRACKERS (3)
TOPPED WITH FRESH TOMATO, CILANTRO, AND BALSAMIC DRIZZLE

PANCAKE AND TURKEY SAUSAGE STACK \$12

SIX MINI PANCAKES AND TWO TURKEY SAUSAGE PATTIES STACKED
SERVED WITH MAPLE SYRUP AND A SIDE OF BERRIES WITH WHIPPED CREAM

THREE MINI MUFFINS \$4

BLOODY MARY CHARCUTERIE BOARD \$20/\$36

A PERFECT COMPLIMENT TO ENJOY WITH YOUR BLOODY MARY. INCLUDES PICKLED GOODIES, FLAVORFUL MEATS & CHEESES, BREAD & CRACKERS, FRESH VEGGIES WITH RANCH. NO FRUIT.

MIMOSA CHARCUTERIE BOARD \$20/\$36

A PERFECT COMPLIMENT TO ENJOY WITH YOUR MIMOSA. INCLUDES DRIED FRUIT, MILD MEATS & CHEESES, BREAD & CRACKERS, FRESH FRUIT WITH DIP. NO VEGGIES.

OUR REGULAR MENU CHARCUTERIE/CHEESE BOARDS HAVE BOTH FRUITS & VEGGIES