

Asheville RESTAURANT WEEK

ASHEVILLERESTAURANTWEEK.COM



AMBROZIA BAR & BISTRO • THE ADMIRAL • AUX BAR
BENNE ON EAGLE • THE BULL AND BEGGAR • CAPELLA ON 9
CHAI PANI • CHESTNUT • COPPER CROWN • CORNER KITCHEN
CURATE • EARLY GIRL EATERY • FRENCH BROAD CHOCOLATE LOUNGE
HAYWOOD COMMON • HEMINGWAY'S CUBA • ISA'S BISTRO • THE GREYSTONE INN
THE LOBSTER TRAP • THE MARKET PLACE RESTAURANT • THE MONTFORD
NIGHTBELL • POSANA • RED STAG GRILL • REZAZ • RHUBARB • ROUX
RUTH'S CHRIS STEAK HOUSE ASHEVILLE • STORM RHUM BAR AND BISTRO
STRADA ITALIANO • TABLE • TUPELO HONEY - SOUTH ASHEVILLE • WHITE LABS

** Kick-Off Reception*
JAN. 17TH AT SALVAGE STATION

PRESENTED BY:



ASHEVILLE
AREA CHAMBER OF COMMERCE



THANKS TO OUR SPONSORS!

98.1 [the RIVER]

ABTech
Community College

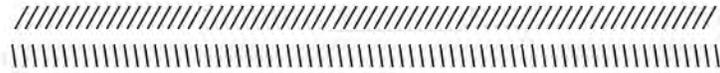
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HYATT PLACE ASHEVILLE-DOWNTOWN • WLOS



I

ARUGULA SALAD

APPLES, HAZELNUTS, HUMBOLDT FOG

OR

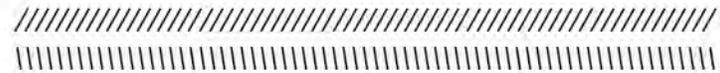
DUCK LIVER MOUSSE

CURRENT JAM, ALMOND, BREAD

OR

SWEET POTATO BISQUE

YOGURT, PICKLED CELERY, BAY



II

TROUT

DAIKON, WATERCRESS, KUMQUAT

OR

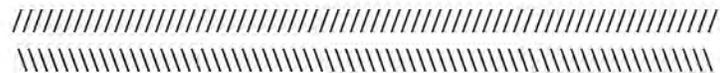
STRIP STEAK

PANISSE, MUSHROOM, ONION

OR

LENTILS

TURNIP, GOAT CHEESE, PECAN, RADICCHIO



III

HAZELNUT CHOCOLATE TART

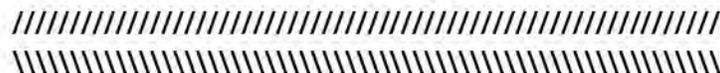
COFFEE GANACHE, IRISH CREAM

OR

THREE GRACES DAIRY

VACHEMENT, AGED TOMME SYLE

COWS MILK



IN CELEBRATION OF RESTAURANT WEEK THIS MENU IS \$35 PER PERSON, PLEASE CHOOSE ONE DISH FROM EACH COURSE.

www.theadmiralashville.com

A M B R O Z I A

Asheville Restaurant Week

\$30 per person

1st course- (choice of one)

Arugula and Baby Kale Salad-Humboldt Fog ash aged goat cheese, toasted pecans, apple cider vinaigrette, fresh pears and apples

or

Lobster Bisque-Lobster and white cheddar grilled cheese, tarragon crema

or

Crispy fried Shrimp-Thai caramel, baby bok choy kimchee

2nd course- (choice of one)

Beet and goat cheese risotto-crispy fried goat cheese, pesto

or

Sunburst trout-seasonal preparation

or

Grilled flat iron steak-roasted root vegetables, Ambrozia steak sauce, Swiss chard

3rd course- (choice of one)

Bourbon butterscotch pudding-sea salt caramel, sweet goat cheese cream

or

Tasting of Chocolate-pot de crème, cake donut hole, mousse, and cocoa nibs



Asheville Restaurant Week January 21-27

2 COURSE LUNCH for \$15

Served 11am-3pm

(Choose any sandwich with a side)

Po Boys served with Lettuce Tomato, Onion, Pickle, Haus Sauce and Side Sides Side Salad, Hand Cut Fries, Collard Greens, Heirloom Grits, Slaw

Pulled Pork Po Boy Slaw

French Fry Po Boy Brown Gravy, Beef Debris, Swiss

(N)Asheville Hot Catfish Po Boy Haus Sauce

Grilled Tempeh Po Boy Kraut, Swiss (V)

Roast Beef Po Boy Brown Gravy, Swiss, Crispy Onion

Shaved Ham & Apple Panini Fresh Greens, Arugula Aoili, Swiss, Steen's Mustard

Sweet Bite *(choose 1)*

Bread Pudding

Banana Pudding

3 COURSE DINNER \$30

Served 5-10pm

First Course

(choose 1)

Duck Wings Sweet Potato Buffalo Sauce, Bacon Ranch, Crudite (GF)

Whipped Pimento Cheese with Pork Rinds and Pickles

Lamb Rilette Grilled Bread, Hibiscus Mustard, Pickles

Second Course

(choose 1)

Fried Chicken Whipped Taters, Brown Gravy, Fried Herbs

Cornmeal Crusted Catfish Andouille Gravy & Grits

Pork Cheek Heirloom Grits & Greens

Third Course

(choose 1)

Vinegar Pie Fresh Cream, Meringue, Cobra Berries

Chocolate Torte Peanut, Torched Marshmallow, White Chocolate (GF)

Bread Pudding Whipped Cream, Apple Caramel, Peanut Brittle

ASHEVILLE RESTAURANT WEEK

at



3 Courses for \$33

PLEASE CHOOSE ONE DISH FROM EACH CATEGORY

First

CAULIFLOWER SALAD

Shaved Cauliflower, Fennel, Apple, Celery Heary, Celery-Apple Vinaigrette

DEILED EGG SPREAD

Winter Vegetables, Saltines

SMASHED POTATO SALAD

Sorghum Dressing, Pickled Red Onions, Purple Sweet Potato Crisps, Smoked Trout

Entrée

ROASTED BROCCOLI

Palm Sugar-Candied Sunchoke, Coconut Yams, Buttered Pecans

AFRILACHIAN BEEF AND SLICKS

Kitchen Peppered Beef Stew, Collard Britches, Cracked Corn Dumplings

SUYA SPICED CHICKEN SKEWERS

Grilled Chicken, North African Spiced Rice, Winter Root Vegetables, Atama-Aji Gremolata

Dessert

SWEET POTATO PIE

Sorghum-Malt Whipped Cream

CHOCOLATE-PRALINE BREAD PUDDING

Condensed Milk Ice Cream

35 Eagle Street
Asheville, NC 28801
www.benneoneagle.com
@benneoneagle
(828) 552-8833
Dinner each night starting at 5pm

ASHEVILLE RESTAURANT WEEK

at



\$12

for one entrée from the list below, coffee, and OJ

Breakfast

BAKED FARM & SPARROW LANDRACE GRITS

Smoked Shiitakes, Crispy Garlic, Hot Sauce Vinaigrette

KITCHEN PEPPER EGGS BENEDICT

Benton's Country Ham, Benne Seed Biscuit

BREAKFAST SALAD

Smoked Trout, Soft Boiled Egg, Brioche Toast

FOREVER ROASTED PORK

Green Eggs, Green Tomato Salsa



35 Eagle Street
Asheville, NC 28801

www.benneoneagle.com

@benneoneagle

(828) 552-8833

Breakfast served daily 7am-10:30am

Restaurant Week Lunch



Drinks & Libations

*Hot Tea... 3 Fresh Squeezed Orange Juice...3
Cranberry...4 Milk...2 Abita Root Beer...3
Pellegrino Sparkling Water...3.5 Coca-Cola Products...2.5*

French Press for 1 4
French Press for 2 8
24hr Gold Brew Coffee 3

All Small Batch Artisan Roasted. Certified Fair Trade and Organic. Dynamite Roasting Company, Black Mountain, NC

Blackbird Lemonade

Tito's Vodka, Blackberry Preserves, Lemonade, Seltzer 8
V&T

Byrrh Grand Quinquina, Vichy Tonic 8

John Daly

Deep Eddy Lemon Vodka, Iced Tea, Lemonade 8

Aperol Spritz

Lemon Aperol, Prosecco, Seltzer 10

Course 1

House Salad

House cut Greens, Cherry tomatoes, pickled onions, Red Wine Vinaigrette

Arugula Salad (GF) (VG)

Baby Arugula, Red Wine Poached Pear, Pickled Red Onions, Spiced Pecans, Blue Cheese, Pear Vinaigrette, Balsamic Reduction.

Soup of the day

Course 2

Shrimp Po-Boy

North Carolina Shrimp (Fried Or Grilled), Remoulade, Shaved Lettuce, Tomato & Pickles House Made French Roll.

Pastrami Reuben

Fresh House Cured Pastrami, Sauerkraut, Thousand Island Dressing, House Made Rye Bread,

BLT

House Cured Bacon, Lettuce, Tomato,

Smoked Turkey Sandwich

House Smoked Turkey Breast, Warm Brie, Cranberry Mayo, Baby Arugula,

House Made Pot Pie

Daily Traditional Pot Pie, House Rolled Pie Top, Served in a Cast Iron.

Creole Shrimp and Grits (GF)

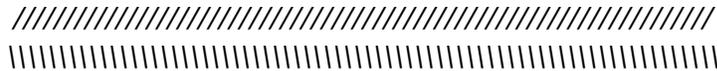
Sautéed Shrimp, Creole Cream Sauce, Peppers & Onions, Stoneground Grits Served in a Cast Iron.

Chef Mike Reppert worked extensively in Boston, MA before moving to Asheville.

*(GF)Gluten Free * These items can be cooked to order. Consuming raw or undercooked ingredients may increase your risk of food borne illness. For parties of 8 or more there is a 20% auto gratuity.*

THE
BULL
— AND —
BEGGAR

EST. 2013



I

BUTTER LETTUCE SALAD

OR

FRENCH ONION SOUP

OR

BUCATINI CARBONARA



II

ONGLET, FONDUTA, RADICCHIO

OR

SALT COD, POTATO, TOMATO

OR

CHICKPEA, GOAT CURD, SPINACH

OR

RABBIT CREPINETTE, SOFT POLENTA



III

CHOCOLATE-CARAMELTART,
BUTTERMILK ICE CREAM, HAZELNUT

OR

APPLE TART TATIN, CRÈME FRAÎCHE

OR

STICKY TOFFEE PUDDING



IN CELEBRATION OF RESTAURANT WEEK THIS MENU IS
\$35 PER PERSON, PLEASE CHOOSE ONE DISH FROM
EACH COURSE.

www.thebullandbeggar.com



First Course

Citrus-cilantro bacon scallops

P.E.I scallops marinated in citrus-cilantro, wrapped with apple wood smoked bacon

Brussels Sprout Hash

Brussels, butternut squash, goat cheese, caramelized onions

Second Course

Fried Green Tomatoes

Beech mushrooms, Romesco sauce, sautéed arugula, balsamic reduction

Spanish Braised Short Rib

Saffron herb risotto, grilled scallions, Au Jus

Third Course

Orange-Cinnamon Crème Brulee

White Chocolate Bread Pudding



Asheville Restaurant Week 2019 Specials

2 course meal for 1 person

Choose 1 Chai Pani chaat (appetizer) and 1 entree (thali/sandwich/ut-tapam) for \$15

3 course meal for 2 people

Choose 1 Chai Pani chaat (appetizer) and 2 entrees (thali/sandwich/ut-tapam) & dessert for for \$30

We will also be offering specials specials all week that will be available for the Restaurant Week pricing.



Monday, January 21 - Sunday, January 27, 2019
Offering a 2-course meal for \$28 during dinner service!

1ST COURSE SOUP OR SALAD

SCRATCH MADE LOBSTER BISQUE

Troy & Sons Oak Reserve Cream, Chives - Bowl

OR

ENGLISH BEET SALAD

Local Lettuce, Roasted Red Beet "Carpaccio", Pickled Golden Beets, English Muffin Croutons, Sage Derby Cheese, Earl Grey Marmalade Vinaigrette

2ND COURSE (CHOOSE ONE ENTREE)

"SHORT SMOKE" SUNBURST TROUT

Green Lentil Stew, Winter Squash, Dried Pears, Lemon Sage Butter, Crispy Parsnips, Micro Sorrel

OR

ANGEL HAIR VEGAN "BOLOGNESE"

Roasted Organic Spaghetti Squash, Impossible Burger Ragu, Glazed Rainbow Carrots, Pesto Grilled Ciabatta

OR

SMOKED LAMB CREPINETTE

Pork Caul Fat, Curry Whipped Sweet Potatoes, Braised Winter Greens, Fig Demi, Pistachios

**\$3 splitting charge per plate*
Menu subject to change

copper crown // avl restaurant week 2019

3 courses for \$30 // one option per course // \$5 split menu fee

course one:

PETITE HEAD LETTUCES shaved vegetables, peanuts, sherry vinaigrette (v,g)

CRISPY BRUSSELS SPROUTS steens cane syrup, pickled carrots, three graces farms feta (v,g*)

MATZAH BALL SOUP chicken, enoki mushrooms

BEER BATTERED GULF SHRIMP apple-daikon slaw, pea puree, malt vinegar aioli

HOT SMOKED SALMON PIEROGI chive-mustard cream

course two:

RISOTTO charred leeks, currant, butternut, preserved lemon (v,g)

CORNMEAL CRUSTED DRUM crawfish etouffee, rice

MANISCHEWITZ-BRAISED PORK CHEEKS pecan-apple charoset, potato latke

BISTRO TENDER* sweet potato gratin, collard greens, battered onion

course three:

KEY LIME PIE in a jar, meringue, graham cracker

CHOCOLATE CAKE orange buttercream, espresso crumble

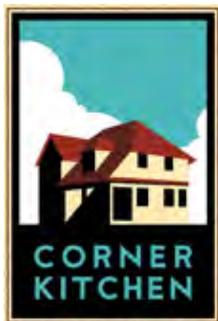
this menu is subject to changes // please alert us to any food allergies prior to ordering

*these items may be cooked to order // consuming raw or undercooked foods may increase your risk of foodborne illness

v: vegetarian g: gluten-less

open every night for dinner at 4:30

1011 tunnel road // 828-505-7531 // www.coppercrownavl.com



3 Boston Way, Biltmore Village, NC 28803
828-274-2439

Asheville Restaurant Week January 21 - 27, 2019

Offering a two-course meal for \$28 during dinner service!

Corn and Crab Chowder with Fresh Cilantro

Or

Baby Arugula Tossed with Toasted Walnuts, Shaved Fresh Pears and
Crumbled Blue Cheese (Veg)

Pecan Crusted Mountain Trout over Ginger Sweet Potatoes with Green
Bean Salad and Bourbon Sauce

Or

Sweet Mustard Glazed Meatloaf with Collard Greens, Cheddar Grits and
Three Sauces

Or

Corner Kitchen Vegetarian Lasagna with Homemade Spinach Noodles,
Mushrooms, Whipped Butternut Squash Ricotta with Arugula and Pine
Nuts (Veg)

\$3 splitting charge per plate



Cúrate Restaurant Week 2019

\$35 per person menu

tapas for sharing for parties of two with both guests participating

para empezar... to start...

buñuelos de bacalao - light and airy salt cod fritters topped with rosemary-infused wild mountain bees honey

pintxo - a small spanish snack

continuamos...let's continue...

endibias con queso y nueces - salad of endive, spanish blue cheese, candied walnuts, pomegranate, baby lettuces, champagne vinaigrette

gambas al ajillo - sauteed gulf shrimp with sliced garlic and chili pepper

y acabamos con... and to finish...

migas con verduras - fried bread crumbs with roasted brussels sprouts, cauliflower, and raisins finished with a celery root and yogurt mousse

pincho moruno - lamb skewers marinated in moorish spices with cucumber pickles

patatas bravas - crispy fried potatoes topped with a slightly spicy tomato and garlic sauce

para no olvidar... not to be forgotten...

flan de huevo - smoked caramel, cinnamon, and sherry-poached raisins



Early Girl Eatery

Two entrees for \$20 for Asheville Restaurant Week

french broad
CHOCOLATE

Chocolatè

\$10 Triè

a miniature **chocolate cake**
a miniature **liquid truffle**
an artisan **chocolate truffle**



pair with beer or wine for an additional \$10

The Chocolate Lounge + Boutique
10 South Pack Square
Asheville, NC 28806
828.252.4181

The Chocolate Factory
821 Riverside Drive, Suite 199
Asheville, NC 28801
828.348.5169

order online at frenchbroadchocolates.com



RESTAURANT WEEK

January 21st – 27th

The Greystone Inn, a luxury mountain resort on the shores of Lake Toxaway is proud to be participating in this years Asheville Restaurant Week.

PRICE FIX MENU \$35

with wine pairings \$30 supplement

DUET

*PETITE KALE SALAD, fresh apple, endive, dried cherry, smoked maple vinaigrette
& TURTLE SOUP AU SHERRY*

ENTRÉE, CHOICE OF:

NEW ORLEANS BBQ SHRIMP

*creamy stone ground grits, house made worcestershire
butter, grilled corn, benton's bacon, micro leek*

OR

AGNOLOTTI

*Louisiana crawfish tails, herbed ricotta, pumpkin puree,
fava beans, roasted cipolini onion, sage*

FINALE, CHOICE OF:

WHITE CHOCOLATE BREAD PUDDING

*white chocolate sauce, raspberry puree,
fresh raspberry*

OR

AFFOGATO

*bourbon butter praline ice cream, espresso,
bourbon chantilly, nutmeg*



ACCOMMODATION SPECIAL

Room Rates starting at \$99 per night



220 GREYSTONE LANE • LAKE TOXAWAY, NC 28747 • 828.966.4700

THEGREYSTONEINN.COM

RESTAURANT WEEK MENU

Pick 1 dish from each category - \$30 -

SMALL

CRISPY PORK BELLY (gf)

Cauliflower mouse, thin sliced pickled radish, charred green onion, sherry gastrique.

HAND CUT BEEF or BEET TARTARE (vg/v/gf)

Shaved cured egg yolk, Lusty Monk mustard, herbed crème fraiche, grilled crostini.

MUSSELS IN A CREAMY TARRAGON SAUCE (gf)

Bacon, herbs, tarragon oil, torn lorraine sourdough.

LARGE

CHICKEN + WAFFLE

Buttermilk fried chicken, thai buffalo sauce, pickled slaw, avocado ranch, garam masala waffle.

FISH AND GRITS

Fried catfish, grilled bok choy, preserved lemon rind, red pepper romesco sauce.

WINTER VEGETABLE GRAIN BOWL (vg/v/gf)

*Crispy tofu, quinoa, roasted baby carrots, beets + radish, pickled raisins, almonds,
feta, mint, ginger maple vinaigrette.*

SWEET

LEMON THYME PANNA COTTA

Meyer lemon granita, kaffir lime & blackberry, graham cracker crumbs.

BROWNIE WITH ICE CREAM

Fair trade French Broad Chocolate brownie, seasonal ice cream. Ask your server for the flavor!

FRENCH MACARON (gf)

Locally sourced from Beeswax & Butter.



RESTAURANT & BAR

Asheville Restaurant Week

January 18-27, 2019

3 for \$30

BEVERAGE

(select one)

Hemingway's Daquiri
Raspberry Pomegranate Daquiri (Non-Alcoholic)
Hacienda, Cabernet Sauvignon
Octave, Vinho Verde

ENTRÉE

(select one)

ARROZ CON POLLO
yellow rice, roasted chicken, sweet peas

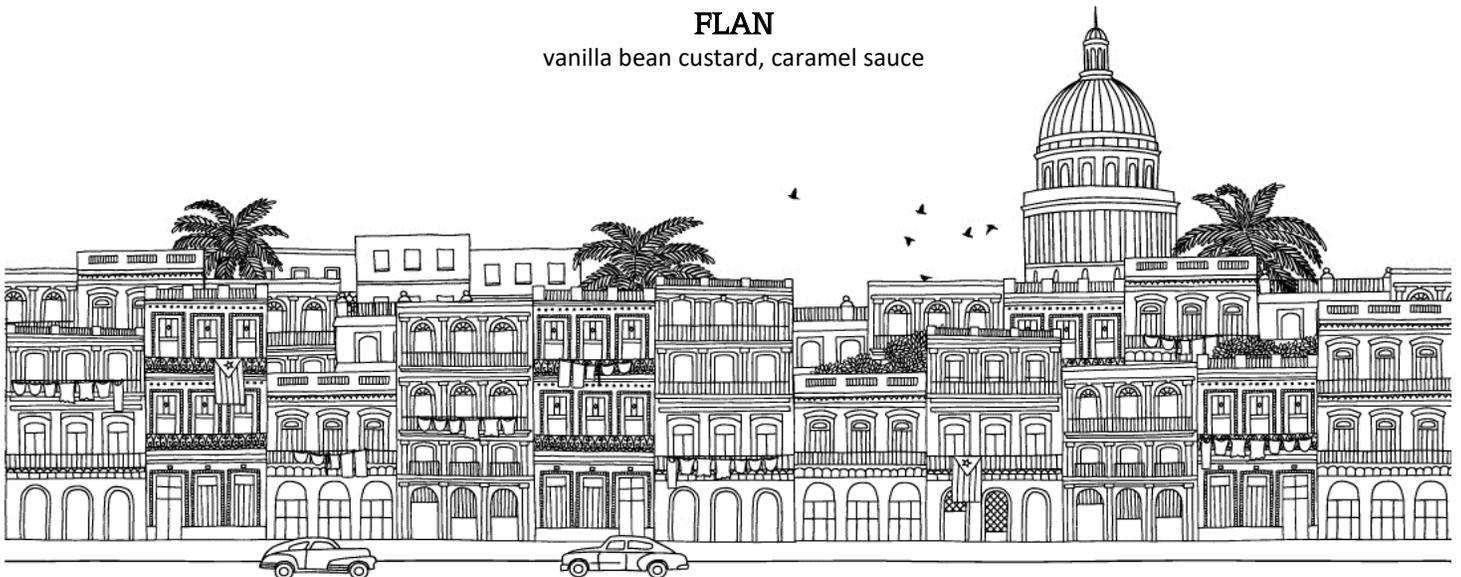
VACA FRITA
pan fried shredded skirt steak,
garlic mojo, fresh lime, onions

MASAS DE CERDO FRITAS
crispy hickory nut gap pork, onions, garlic

CUBAN VEGETABLE SAMPLER
tostones with cucumber tomato salsa,
mojo green beans, maduros

DESSERT

FLAN
vanilla bean custard, caramel sauce



Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your risk of foodborne illness
.*Items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

Asheville Restaurant Week

JANUARY 18-27, 2019

3 for \$30

FIRST COURSE

(SELECT ONE)

SOUP OF THE DAY

BISTRO SALAD

SECOND COURSE

(SELECT ONE)

CHICKEN CITRON

citrus beurre blanc, baby kale, sweet drop peppers, capellini pasta

HICKORY NUT GAP PORCHETTA

adluh grits, natural jus

60 SOUTH SALMON*

cedar grilled with caramelized sorghum brussels sprouts & benton's bacon lardons

VEGAN CACCIATORE

beyond sausage, okra, pearl onions, tomato, mushrooms, peppers

DESSERT

(SELECT ONE)

BLOOD ORANGE TART

CHOCOLATE CARAMEL MOUSSE CAKE

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may increase your risk of foodborne illness.

*Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients



\$15 – Two Course Lunch

**All items are vegan*

1st Course

Smoky Kale Salad

Kale tossed with smoked onions, pickled apple, sherry vinaigrette, and crisp shiitake mushroom “bacon.”

2nd Course

Seitan Waffle Sammy

Sweet potato waffle sandwich with southern fried seitan, cashew pimento “cheese,” caramelized onions, fresh arugula, and red pepper aioli.

\$30 – Three Course Dinner

**All items are vegan*

1st Course

Sweet & Savory Cauliflower

Roasted cauliflower florets with fresh blood orange, rehydrated cranberries, toasted walnuts, greens, and balsamic reduction.

2nd Course

Midnight Mushroom Paella

A local mushroom medley, onion, garlic, cauliflower, zucchini, roma tomatoes, artichoke hearts, red bell peppers, and chick peas baked with Spanish style rice in a personal cast iron skillet. Topped with an arugula salad and served with grilled French bread.

3rd Course

Local Pear & Almond Tart

Pear butter and Frangipane layers in a short crust pastry served with almond brittle and nutmeg sabayon.

40 WALL STREET - DOWNTOWN ASHEVILLE - 828-252-3445 - WWW.LAUGHINGSEED.COM
MON, WED, THUR - 11:30AM-9PM | FRI-SAT - 11:30AM-10PM | SUN - 10AM-9PM | CLOSED TUESDAYS

THE LOBSTER TRAP

OYSTERS

Choose one

COLD WATER OYSTERS

Three cold water oysters from Island Creek, MA Served with lemon and mignonette

MOOKIE BLUES, ME

ISLAND CREEK, MA

PLEASANT BAYS, MA

SECOND COURSE

Choose one

BIBB SALAD

Bibb lettuce, domestic lump crab, pickled shallot, champagne vinaigrette

SCALLOP

Scallop, bacon jam, crispy salsify, risotto

STEAM BOWL- CLAMS & MUSSELS

Steamed in a lemon, wine and butter broth with a piece of baguette.

THIRD COURSE

Choose one

HALF LOBSTER ROLL

Fresh Maine Lobster dressed or not with lettuce and a buttered brioche bun.

SHRIMP & GRITS

Sautéed shrimp, creamy white heirloom grits, cheddar cheese and Benton's bacon.

CIOPPINO

Mussels, clams, linguica sausage, piece of King Crab leg and smoked fish simmered in a herb tomato broth served with a piece of baguette.



Asheville Restaurant Week

1st Course (choice of 1)

charred beet salad, citrus vinaigrette, goat cheese, arugula, pistachio brittle

smoked white bean soup, vegetable broth, chili oil

mac and cheese, benton's prosciutto, cheddar mornay, herb crust

smoked catfish dip, herb salad, house-made saltines

2nd Course (choice of 1)

hand cut pappardelle, braised lamb, roasted oyster mushrooms,
confit tomatoes, ramp pesto, parmesan

pan roasted quail, house-made chorizo and smoked cheddar cornbread stuffing, swiss chard,
confit garlic, fig demi

pan roasted sunburst farm trout, warm new potato salad,
smoked bacon dressing, toscano kale

carolina gold rice risotto, harissa, cashew, roasted maitake mushroom, shaved fennel & herb salad

Dessert (choice of 1)

local apple crisp, cinnamon crumble, imladris farm raspberry preserves, buttermilk ice cream

saffron & local wildflower honey creme brulee, pink peppercorn biscotti



ASHEVILLE RESTAURANT WEEK MENU
JANUARY 21–27, 2019

Carolina Elk Hot Dog.....\$10

Dry Ridge Farm Beef Chili, Ashe County Cheddar, Shiitake Dusted Fries

Suggested Pairing: Cracker Jack Old Fashioned–Peanut Infused Bourbon, Burnt Caramel, Peanut Brittle.....\$12

Kale Artichoke Dip.....\$8

Local Kale, Sun Choke Béchamel, Crispy Sun Chokes & Fingerling Chips

Suggested Pairing: Sol de la Rua–RUA American Single Malt, Cynar, Honey, Lemon, Soda.....\$12

Tater Tot Poutine.....\$10

House Made Tots, HNG Farm Short Rib, Cheese Curds, Pan Gravy

Suggested Pairing: Dark City Negroni–Cardinal Barrel Rested Gin, Eda Rhyne Appalachian Fernet, Campari, Sweet Vermouth, Orange Bitters.....\$14

Boiled Peanuts.....\$6

House Chorizo, Lemon, Old Bay

Suggested Pairing: Haywood Handshake–New Belgium Day Blazer and a shot of Jim Beam Repeal Batch.....\$7



ASHEVILLE RESTAURANT WEEK BRUNCH

Sunday 1/27/2019 10 AM – 2 PM

EATS

Sunburst Farm Trout Dip – Fried Baguette, Doux South Pickles, Herbs.....	10
Warm Spinach Salad – Shallots, Pomegranate, Castinets, Bacon Dressing, Poached Egg.....	8
Pork & Cheddar Fondue – H.N.G Smoked Pork, Ashe Cheddar Fondue, Salt & Pepper Chips...10	
Breakfast Sandwich – Lady Edison Bacon, Three Graces Castinets Cheese, Fried Eggs, Smoked Tomato Ketchup, Pan de Mie, Home Fries.....	12
*Smoked Pork & Tot Poutine – Hand Made Tater Tots, HNG Smoked Pork, Cheddar Cheese, Poached Eggs, Pan Gravy, Green Tomato Chutney, Chives.....	10
*Biscuits and Gravy – Buttermilk Biscuit Egg In a Basket Black Pepper Sausage Gravy.....	10
Banana Pancakes – Banana Variations, Lady Edison Bacon, Rum Butter, Maple Syrup, Spiced Rum Whipped Cream.....	11
*Mountain Breakfast – Lady Edison Bacon, Over Easy Eggs, Home Fries, Buttermilk Biscuit Black Pepper & Sausage Gravy.....	14
Ham and Cheese – Shaved Ham, Griddled Cheese, Lusty Monk Dijonaise, Chips.....	14
Country Ham and Pimento Biscuit –	6
Two Buttermilk Biscuits – Butter & Jam.....	5
Buttermilk Biscuit – Black Pepper & Sausage Gravy.....	4
Lady Edison Bacon	3
Home Fries	4

DRINKS

Brunch Negroni - Aperol, Cocchi Americano, House Sparkling	10
Spicy Bloody Maria – Blanco Tequila, Ancho Reyes, Japanese Chili and Lime Bitters, House Bloody Mix.....	10
Horseradish Mary – Horseradish Infused Vodka, Yellow Tomato Bloody Mix, Salted Rim, House-made Pickles.....	10
Mimosa – House Sparkling, Hand Squeezed Orange Juice.....	8
"Good Morning, Vietnam" Hazel 63 Rum, Carolina Spiced Rum, Eda Rhyne Rustic Nocino, Crème de Cocoa, Penny Cup Cold Brew, Sweetened Condensed Milk....	10
ZERO PROOF	
Penny Cup Drip Coffee	3
Orange Juice	2.50
Penny Cup Cold Brew	4
Asheville Tea Company – Earl Grey, G & Tea, Chamomile Lavender.....	4
Sparkling Mountain Valley Spring Water	3

**Consuming raw or undercooked food may increase your chances of food borne illness.*

The Montford Rooftop Bar · 199 Haywood St, Asheville NC · 828.505.8750 · themontford.com

NIGHTBELL[®]

Nightbell Restaurant Week 2019

\$35 per person menu
small plates to share for parties of two with both guests participating

First Course

brown butter skillet cornbread, chicken butter,
seasonal jams

CHOICE OF

“deviled egg,”
corn sabayon, sunburst smoked gravlax, pimenton
OR
grilled oyster, tallow, corn relish, fried garlic

Second Course

seasonal fish, sunchokes, cowpeas, sauce americaine
grilled & pickled breakfast radish, black garlic
bagna cauda

Third Course

sautéed farm greens, lardons, pickled vidalia onion, poached egg, cornbread crumble
flageolet beans, duck, pork belly, short rib sausage, crackling

OR

grilled steak 6oz, pecan and roasted red pepper sauce
smoked golden beets, duck vinaigrette, crispy chicken skins, ricotta salata

Dessert

butternut cheesecake, ginger mousse, elderflower,
italian meringue

OR

citrus panna cotta, fennel sorbet, orange

Posana

ASHEVILLE RESTAURANT WEEK 2019

I

Seafood Bisque | celery root, leek fondue, rock crab

Sun-dried Tomato Fusilli | Three Graces Dairy goat cheese, prosciutto, fried garlic, tarragon

Apple Biegnetts | confit chicken, Granny Smith apple, maple rosemary butter

Country Pate | Castelvetrano olives, pistachio, pepper molasses, grilled crusty bread

Grilled Artichoke | lemon mascarpone, cured egg yolk, saffron butter

Kale | Three Graces Dairy manchego-style cheese, pumpkin seeds, currants, lemon, Theros olive oil

II

Trout Bucatini | squid ink bucatini, pearl onion, caper-brown butter, almond

Joyce Farms Chicken | Crooked Creek grits, collard greens, bourbon-bacon jus

Heritage Pork Torchon | white apple puree, sun choke, fennel, burnt honey jus

Seared Duck | olive oil potato, spicy greens, charred green onion, port reduction

Revier Farms Filet | pomme puree, balsamic brussel sprouts, foie gras butter

III

Buttermilk Panna Cotta | apricot compote, almond crunch, curry air

Olive Oil Cake | white balsamic cream, burnt honey caramel, preserved lemon, basil

Mint Semifreddo | white chocolate sauce, chocolate wafer, chocolate cream

\$35 per person/tax, gratuity and beverages additional

Please clarify food allergies prior to ordering. Menu does not list all ingredients.

*These can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



Feed Your Well-Being™



Asheville Restaurant Week Dinner Menu

3 courses for \$35

Starters

LOCAL GREEN SALAD

Local Leaf Lettuce, Frisée, Fines Herbs, Pink Peppercorn Vinaigrette

SHRIMP AND GRITS

Atlantic White Shrimp, Cajun Ham, Red Peppers, Logan Turnpike Mill Grits

WINTER SQUASH SOUP

Crème Fraiche, Pumpkin Seeds

HICKORY NUT GAP PORK CHEEKS

Celery Root Puree, Confit Cippolini, Natural Jus

Entrée

SUNBURST MOUNTAIN TROUT

Mushroom Farro, Brussels Sprouts, Almond Pesto

HICKORY NUT GAP PORK TENDERLOIN

Sweet Potato Puree, Braised Local Greens, Apple Compote

DUCK CONFIT

French Lentils, Haricot Vert, Carrot Brown Butter

\$15 Supplemental

HERB-CRUSTED HALIBUT

Mushrooms, Parsnips, Spinach, Preserved Tomato, Black Truffle Vinaigrette

CERTIFIED ANGUS BEEF FILET MIGNON

Celery Root Yukon Mash, Grilled Asparagus, Pink Peppercorn Steak Sauce

Dessert

CARROT CAKE

Pineapple, Coconut, Pecans, Cream Cheese Icing, Caramel

BLACK FOREST LAVA CAKE

Dark Chocolate Molten Cake, Amarena Cherries, Vanilla Ice Cream

CHEF NIKKI'S SEASONAL DESSERT

The Red Stag Grill is proud to focus on locally sourced steaks, pork, poultry and fish raised on sustainable agriculture and hormone-free practices.

*** Items may be prepared to your preferred level of doneness. Consuming raw or uncooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of food-borne illness.***

This menu is subject to change.



Savor • Spice ■ Love

Chef's 3 Course Dinner Menu

\$32 per Person (Gratuity & Drinks Not Inclusive)
28 Hendersonville Road
Rezaz.com

Amuse Bouche (Please Choose One)

Egyptian Hand Ground Falafel: Grape & Persimmon Shirazi, Chickpea Hummus, Feta, Tzatziki

Crispy Chickpea Battered Mahon Cheese: Date & Raspberry Jam, Harissa Honey

Pistachio Bisque: Crab, Toasted Coconut Dukkah

Syrian Stuffed Lamb & Beef Kibbeh: Walnut, Pomegranate, Tahini, Cracked Bulger Wheat

Appetizer: (Please Choose One)

Lebanese Moujadara: Wild Rice, Lentils, Crispy Onions, Fried Chickpeas, Potato Kibbeh, Paprika Vinaigrette

Grilled Tuscan Kale Salad: Puffed Quinoa, Caesar Dressing, Persian Onions, Radish, Fried Capers, Parmesan

French Gnocchi: Heirloom Carrot, Sweet Pea, Balsamic Brown Butter

Grilled Langoustine Picatta: Lemon, Butter, Chardonnay, Horseradish Bread Crumb

Entree: (Please Choose One)

Greek Moussaka: Lamb Sugo, Feta Bechamel, Eggplant, Zucchini, Tomato, Sautéed Greens

Paella: Scallop, Langoustine, House Chorizo, Chicken, Bomba Rice, Tapenade, Aioli, Soffrito, Pea

Parisian Beef Bourguignon: Angus Brisket, Pommes Puree, Asparagus, Red Wine Jus, Mayonnaise

Seared Mountain Trout: Roasted Cauliflower, Squash & Spinach, Caper Vinaigrette, Sauce Gribiche

Confit Chicken Caciatorre: Breast & Thigh, Sweet Peppers, Oyster Mushroom, Goat Cheese Polenta

Hand Cut Pappardelle: Roasted Spaghetti Squash, Ginger Snap, Parmesan Fonduta, Arugula Leaves

Moroccan Tagine: Fregola, Ginger, Apricot, Cashew, Olive, Choice of Protein (Chicken, Tofu, Langoustine)



RHUBARB ASHEVILLE RESTAURANT WEEK

3 COURSES FOR \$33
PLEASE CHOOSE ONE FROM EACH CATEGORY

FIRST.....

SALAD OF WINTER LETTUCES Orange Roasted Beets and Apples, Candied Hazelnuts, Citrus-Mustard Vinaigrette

GRILLED SHRIMP AND SUMAC-CURED MACKEREL Arugula Pesto, Charred Lemon Fennel Puree, Pickled Fennel

POTATO FRICO Yellow Branch Cheddar, Marinated Radicchio, Sherry-Mustard Vinaigrette, Fried Oregano

ENTREE.....

BARBECUE BRAISED BCF BEEF SHORT RIBS Farm and Sparrow Cateto Corn Polenta, Wood Roasted Brussels Sprouts, Horseradish Cream

WOOD ROASTED CHICKEN BREAST Winter Squash-Ancho Chili Hash, Sweet Garlic Kale, Sumac Gravy

HEARTY COW PEA CASSOULET Pimenton Roasted Cauliflower, Smoked Root Vegetables, Grilled Savoy Cabbage, Herb Salad, Bay Oil

DESSERT.....

PB & J Cranberry-Citrus Jam, Smoked and Roasted Peanut Ice Cream, Cranberry Curd, Sweet Potato Cake, Sweet Potato Caramel

CHOCOLATE AND CITRUS Chocolate Olive Oil Torte, Roasted Orange Curd, Buttermilk-Chocolate Ice Cream, Mocha Sesame Tuile

7 SW Pack Square

(828) 785-1503

rhubarbasheville.com

Open at 5pm Wednesday-Monday for dinner

Closed Tuesdays



roux

Roux fuses southern comfort cuisine with modern sophistication. Dishes inspired by Chef Randy Dunn's grandmother's kitchen, then spiced with locally farmed ingredients that are all Asheville.

Asheville Restaurant
Week Special:

Three-Course Meal: Two
special entrees with a
house salad and dessert
for just \$32.

43 TOWN SQUARE BLVD
ASHEVILLE, NC 28803
(828) 209-2715
ROUXASHEVILLE.COM





Ashville Restaurant Week

starter selections (please choose one)

STEAK HOUSE SALAD

iceberg lettuce, arugula and baby lettuces served with grape tomatoes, garlic croutons, red onions, and choice of dressing

LETTUCE WEDGE SALAD

a crisp wedge of iceberg lettuce on a bed of field greens with bacon, bleu cheese crumbles, and choice of dressing

blue ridge entrée selections 35

STUFFED CHICKEN BREAST

oven roasted double chicken breast stuffed with garlic herb cheese and served sizzling with lemon butter

SALMON*

8 ounces of salmon broiled in lemon broth, served sizzling on a bed of sautéed spinach

FILET MEDALLIONS AU POIVRE*

two 4 ounce tenderloin medallions topped with a brandy peppercorn sauce

PETITE FILET*

our signature 8 ounce center-cut filet served sizzling on a 500 degree plate

vanderbilt entrée selections 45

CRAB CAKES

three jumbo lump blue crab cakes served sizzling with lemon butter and topped with diced peppers

NY STRIP*

14 ounce USDA prime hand-cut in house by the chef

FILET MIGNON*

11 ounces of the most tender cut, broiled to perfection and served sizzling on a 500 degree plate

entrée complements

BLEU CHEESE CRUST 5

3 BLACKENED SHRIMP 6

5 OUNCE LOBSTER TAIL 16

OSCAR STYLE 12

AU POIVRE SAUCE 5

side selections (please choose one)

GARLIC MASHED POTATOES

SAUTEED MUSHROOMS

CREAMED SPINACH

GREEN BEANS

dessert

A DUO OF VANILLA CHEESECAKE AND CHOCOLATE PECAN BARK

featured wine pairings

LOST ANGEL CHARDONNAY, PINOT NOIR, OR CABERNET 9/34

ruth's favorites in red

*items are served raw, or undercooked, or may contain raw or undercooked ingredients, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

3 FOR \$35
Menu

Asheville
Restaurant Week

Starters

WILD MUSHROOM SOUP

sage, truffle oil, hazelnuts GF

P.E.I. MUSSELS

tomato, white wine, garlic, grilled baguette

MIXED GREENS SALAD

pink lady apple, radish, walnut, sherry vinaigrette GF

Entrees

PETITE FILET

fingerlings, whipped root vegetables, Brussels sprouts, barrel aged worcesterchire GF

MUSTARD CRUSTED PORK SHOULDER

braised cabbage, field peas, pepper relish, butternut puree

GRILLED MAHI MAHI

beluga lentils, tomato coulis, kale, shiitakes, arugula pesto GF

Desserts

SPICED RUM BALLS

powdered sugar

MAPLE PANNA COTTA

pink lady apple, pecans GF

WARM FUDGE BROWNIE

vanilla ice cream, ganache, peanuts

This menu is subject to change.

ASHEVILLE RESTAURANT WEEK

Two-Course Lunch for \$15

Pair a lunch entrée with one appetizer or one dessert. Includes soft drink.

APPETIZER

GRILLED CAESAR SALAD 🍷

Grilled Romaine Hearts with house-made Caesar Dressing, Anchovy and Parmesan Crisp

CREAMY VEGAN TOMATO BASIL SOUP 🍷

TUSCAN FIGS 🍷

Duo of Basil whipped Goat Cheese stuffed Figs wrapped in Prosciutto, Arugula and Chianti Reduction

ARANCINI 🍷

Two battered, fried Mozzarella and Risotto Balls with Sauce del Giorno

ENTRÉE

10" CARLY MARIE PIZZA

Olive Oil base, Herb Ricotta, Fresh Mozzarella, Spinach, Roasted Garlic and Fresh Basil

GRILLED FLORENTINE RAVIOLI

Sherry Tomato Cream Sauce, Arugula, Balsamic Reduction, Basil and Pecorino Romano cheese

SHORT RIB TROTTOLE BOLOGNESE 🍷

Braised Short Rib, Trio of ground Veal, Beef and Pork, Mushrooms, Demi-Glace, 3-Wine Blend and Plum Tomato Sauce

MEDITERRANEAN GRAIN BOWL 🍷

*Farro, Feta, Olives, Tomato, Cucumber, Red Onions, Oregano and fresh Spinach ~ served chilled
Gluten-free add \$2*

SPICY ITALIAN CHICKEN SAUSAGE HOAGIE 🍷

Green Peppers, grilled Red Onion and Provolone

DESSERT

TIRAMISU

Our beloved Classic ~ Light and Cloud-like

MINI CANNOLI

Two thin, crispy Cookie Shells served with traditional Cannoli filling

FLOURLESS CHOCOLATE TORTE 🍷

Pure Chocolate decadence!



ASHEVILLE RESTAURANT WEEK

Three-Course Meal for \$35

Choose one appetizer, one entrée and one dessert. Includes soft drink.

APPETIZER

ARANCINI 🍷

Two battered, fried Mozzarella and Risotto Balls with Sauce del Giorno

TUSCAN FIGS 🍷

Duo of Basil whipped Goat Cheese stuffed Figs wrapped in Prosciutto, Arugula and Chianti Reduction

CALAMARI FRITTI 🍷

Golden crisp Calamari and Lemon served with zesty Plum Tomato Sauce

GRILLED CAESAR SALAD 🍷

Grilled Romaine Hearts with house-made Caesar Dressing, Anchovy and Parmesan Crisp

ROASTED TOMATO BURRATA 🍷

Fresh Mozzarella with a creamy center served with Rosemary and Sage blistered Grape Tomatoes and Crostini

ENTRÉE

SCAMPI CON CAPELLINI* 🍷

Shrimp sautéed in a delicate White Wine Sauce with Lemon, Roasted Garlic Olive Oil and Roasted Red Peppers over Capellini

SALMON GREMOLATA 🍷

Grilled Atlantic Salmon Filet with Parsley, Roasted Red Pepper and Garlic Gremolata served with Risotto and Vegetable del Giorno

CHICKEN MARSALA 🍷

Braised in Marsala and Mushroom Blend Demi-Glace. Served with Potato and Vegetable del Giorno

FRIED CALAMARI ARUGULA SALAD 🍷

Arugula, Grape Tomatoes, Grated Parmesan Cheese, crispy Prosciutto, Artichoke Hearts and Red Onion, tossed in Creamy Balsamic Dressing

VEGAN ALLA NONA

No Evil Foods Stallion Sausage with fresh Peas, Sherry Wine and vegan Mozzarella in dairy free Tomato Cream Sauce over Trottolo pasta

DESSERT

TIRAMISU

Our Beloved Classic - light and cloud-like

MINI CANNOLI

Two thin, crispy Cookie shells served with traditional Cannoli filling

FLOURLESS CHOCOLATE TORTE 🍷

Pure Chocolate decadence!

🍷 gluten-free option available

*HEALTH WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

table

\$15 Two-Course Lunch

\$30 Three-Course Dinner

ASHEVILLE RESTAURANT WEEK

AMUSE BOUCHE

FAMOUS FRIED GREEN TOMATOES

basil, goat cheese grits, roasted red pepper coulis

SPICY CAULIFLOWER BITES

beer-battered and lightly fried cauliflower florets, sliced jalapeños, green tomato aioli, sriracha honey drizzle

SALAD

APPALACHIAN SPINACH SALAD

sweet potato puree, fresh blueberries, goat cheese, spiced pecans, maple vinaigrette

RAINBOW KALE CAESAR SALAD

sliced golden beet, watermelon radish, cauliflower & butternut squash, parmesan, pumpernickel croutons

MAIN

TUPELO SHRIMP & GRITS

sustainable wild-caught gulf shrimp, peperonata, adluh goat cheese grits, rustic bread

BUTTERMILK FRIED CHICKEN

with creamy milk gravy

WINTER FILET

pasture raised filet, chimichurri, cheesy potato gratin with biscuit crumble, sautéed green beans

CAULIFLOWER STEAK

parsnip purée, quinoa, sautéed kale & apples, preserved lemon

DESSERT

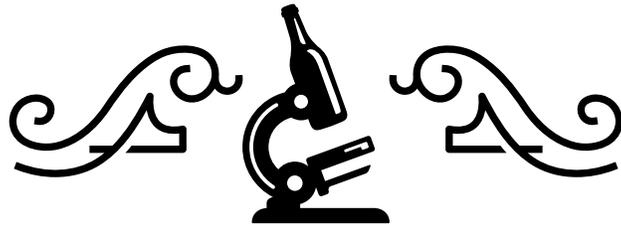
FLIGHT OF MINI MASON JAR DESSERTS

banana pudding; peanut butter mousse & chocolate ganache with salted pretzel crumbles; hummingbird cake with cream cheese frosting and spiced pecans; atlantic beach lemon custard with buttery saltine crumble and whipped cream

HEAVENLY BANANA PUDDING

BROWN BUTTER PECAN PIE





WHITE LABS[®]

KITCHEN & TAP



**STOP BY DURING ASHEVILLE
RESTAURANT WEEK FOR:**

WOOD-FIRED PIZZA &
BEER FLIGHT FOR \$12

172 SOUTH CHARLOTTE STREET, ASHEVILLE, NC 28801

WOODFIRE BAR & GRILLE

Restaurant Week 2019 - \$60 Dinner For Two

Appetizer - Choose 1

Spinach Artichoke Dip

Chopped spinach and artichokes blended with cream cheese and topped with Parmesan. Served hot with flatbread and corn chips.

Havarti Sticks

Blocks of Havarti breaded with Panko breadcrumb and fried golden. Served with Jalapeno Creme

Seared Ahi Tuna

Ahi Tuna coated in black and white sesame seeds, seared rare, sliced, and served with a drizzle of Soy Ginger Aioli

Salad - Choose 2

House Salad

Mixed greens topped with organic rainbow carrots, red onion, heirloom grape tomato, and English cucumber

Caesar Salad

Chopped romaine lettuce, shredded Parmesan, and crouton, tossed in our housemade Caesar dressing

Entrée - Choose 2

12oz New York Strip

Seasoned and cooked to your desired temp on our Hickory Wood Fired Grille and served on a dollop of garlic mashed potatoes. Served with one side

Mountain Trout

Trout fillet sourced locally from Sunburst Trout Farm in Waynesville NC. Seasoned and Woodfire Grilled. Served with one side

Bone In Pork Chop

Thick cut pork chop from nearby Hickory Nut Gap farms. Season and grilled to temp over the woodfire. Served on a dollop of mash with apple puree. Option of one side

Grilled Vegetable Plate

A full plate of grilled seasonal vegetables, with wild rice, grilled brussel sprouts, and roasted rainbow carrot

Sides

Baked Potato, Mashed Potato, Wild Rice, Roasted Carrots, Grilled Asparagus, Grilled Brussel Sprout with Lemon Aioli, Steak Fries, or Sweet Potato Fries

Desserts - Choose 1

Bread Pudding or Creme Brulee Cheesecake