

# Asheville RESTAURANT WEEK

ASHEVILLERESTAURANTWEEK.COM



## FEATURING ASHEVILLE'S BEST FOOD AND DRINK

THE ADMIRAL • AUX BAR • BARGELLO • BENNE ON EAGLE • THE BIER GARDEN  
BROTH LAB • THE BULL AND BEGGAR • BUTTON & CO. BAGELS  
BUXTON HALL BARBECUE • THE CANTINA @ HISTORIC BILTMORE VILLAGE  
CAPELLA ON 9 • CARMEL'S KITCHEN & BAR • CHAI PANI • CHESTNUT  
COPPER CROWN • CORNER KITCHEN • CURATE • DAPHNE AT TWISTED LAUREL  
THE GREYSTONE INN • HEMINGWAY'S CUBA • ISA'S BISTRO • LAUGHING SEED  
THE LOBSTER TRAP • THE MARKET PLACE RESTAURANT & LOUNGE  
POSANA • RED STAG GRILL • REZAZ PAN MEDITERRANEAN  
RHUBARB • RUTH'S CHRIS STEAK HOUSE ASHEVILLE • STRADA ITALIANO  
TUPELO HONEY SOUTH ASHEVILLE • VIVIAN • WHITE LABS KITCHEN & TAP • ZAMBRA

ASHEVILLERESTAURANTWEEK.COM

PRESENTED BY:



THANKS TO OUR SPONSORS!



WLOS • FASTSIGNS OF ASHEVILLE



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I

ARUGULA SALAD

granny smith apple, hazelnut, humboldt fog

*or*

HNG BEEF TARTARE

64°C egg yolk, cahills porter cheddar,  
cornichon, chili aioli

*or*

CALDO VERDE

chorizo, chicken, sunchoke, lacinato kale

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II

SPICE ROASTED CAULIFLOWER

rye berry purloo, korma sauce

*or*

SHORT RIB CARBONNADE

bacon, belgian beer, caramelized onion,  
celery root & potato mash

*or*

NC FLOUNDER

golden beet, carrot, grapefruit, turmeric

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II

CHOCOLATE CREMEUX

*or*

CHAPEL HILL CREAMERY CAROLINA MOON

•••

*In celebration of restaurant week, this menu is \$35 per guest. Please select one dish from each course.*

# Bargello -Lunch

## ASHEVILLE RESTAURANT WEEK LUNCH



### STARTERS

CHOOSE ONE

#### HEARTH BAKED PITTA & HUMMUS

Roasted Local Mushrooms, Tarragon, Olive Oil

#### HERITAGE PORK MEATBALLS

Arrabbiata, Crushed Herbs

#### OCTOPUS FRITTERS

Harissa Aioli

#### ISRAELI SALAD

Heirloom, Squash, Pepitas, Charred Onion, Parsley,  
Fromage Blanc, Za'atar Vinaigrette

#### TUCKER FARMS TUSCAN KALE CEASAR

Olive Oil Crouton, Parmesan, Lemon Anchovy Dressing

### MAINS

CHOOSE ONE

#### HARISSA RUBBED GRILLED SWORDFISH

Local Greens, Acorn Squash, Charred Red Onion,  
Spiced Almonds, Curry Buttermilk

#### ASHEVILLE HOT FRIED CHICKEN SANDWICH

Brioche Bun, Pimento Cheese, House Pickles,  
Bibb Lettuce, Chive Mayo

#### D4x2 BURGER\*

Two Seared Patties, Ashe County Cheese Sauce,  
Bacon Jam, House Pickles, Butter Lettuce, Side of Fries

#### D42 DOG

Grilled All Beef Hotdog, Green Onions, Ssam Sauce,  
Roasted Jalapeño Cream Cheese, Sesame Seeds,  
Toasted Bun, Side of Fries

#### BUCATINI CACIO E PEPE

Pecorino, Parmesan Reggiano, Peppercorn, Olive Oil

#### MARGHERITA PIZZA

San Marzano Tomato, Siano Mozzarella,  
Torn Basil, Olive Oil

#### VEGANO PIZZA

Cashew Cream, Roasted Broccoli,  
Hen Of The Wood Mushrooms, Roasted Garlic

#### GREEN GARGANELLI

Broccoli. Local Mushrooms, Squash Puree, Seeds



\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness.

## Bargello (Dinner)



# ASHEVILLE RESTAURANT WEEK

## 1ST COURSE

CHOOSE ONE

### LAMB KOFTA KEBAB

Spiced Lamb Skewers, Marinated Three Graces Feta, Bulgar Wheat Salad, Zhug

### ISRAELI SALAD

Heirloom Squash, Pepitas, Charred Onion, Parsley, Fromage Blanc, Herb Vinaigrette

### BEEF TARTARE\*

Dry Aged Beef, Ras el Hanout, Yogurt, Fried Grains, Egg Yolk, Grilled Bread

### LEMON HERB RICOTTA TORTELLINI

Charred Onion Brodo

### TUCKER FARMS TUSCAN KALE CEASAR

Lemon Anchovy Dressing, Olive Oil Crouton, Parmesan

### OCTOPUS CARPACCIO

Gaeta Olives, Fennel, Citrus, Herbs

## 2ND COURSE

CHOOSE ONE

### LAMB SHOULDER

Mascarpone Polenta, Pistachio Gremolata

### POPS MALFALDINE RAGU

Pork Shoulder & Short Rib Sugo, 30 Month Parmesan Reggiano, Torn Basil

### PAN SEARED SKATE WING

Lentils, Brown Butter, Lemon, Capers

### GREEN GARGANELLI

Broccoli, Local Mushrooms, Squash Puree, Seeds

### CRISPY BRAISED DUCK

Farro, Beets, Cabbage

### DRY AGED NY STRIP

Heirloom White Bean Puree, Salted Caper Chimmichuri, Horseradish Butter

## 3RD COURSE

CHOOSE ONE

### DARK CHOCOLATE CREMEUX

Caramel Air, Hazelnut Graham, Cayenne Tuile

### VANILLA RICE PUDDING

Oat Crumble, Candied Apricot, Carrot Gel

*For your convenience a suggested 20% gratuity will be applied to all checks*





## STARTERS

### BIER GARDEN WINGS (8)

Bleu cheese or Ranch dipping sauce - Celery - Carrots  
Choose 2 sauces: 12.95

Classic Buffalo Dragon's Breath  
Bourbon BBQ Jamaican Jerk  
Blueberry BBQ Mango Habanero  
Korean Glaze Smoky Mountain Buffalo

### PUB STYLE POPCORN

Parmesan - Ranch Seasoning 5.95

### BRAUHAUS PRETZEL

Massive 10 oz. Brauhaus Pretzel - Dark Ale Mustard - Bier Cheese 9.95

### BIER LOVERS CHARCUTERIE BOARD

Hickory Nut Gap cured Hot Sopressata - Pepperoni - Milano Salami - Aged Sharp Cheddar - Goat Cheese - Gouda - Garlic Naan Flatbread - Seasonal Fruit 15.95

### NACHOS

Tortilla Chips - Black Beans - Cheddar - Monterrey Jack - Lettuce - Tomatoes - Black Olives - Jalapeños - Sour Cream - Salsa 10.95  
Add: Queso, Bier Cheese, Bacon, Avocado or Chili +2 | Add: Pulled Chicken +4

### AHI TUNA PLATE\*

Yellowfin Ahi - Black Sesame - Kimchi - Asian Slaw - Cucumber - Spicy Tuna Sauce 12.95

### QUESO AND SALSA

Queso - Salsa - Tortilla Chips 6.95

MUST HAVE  
menus

## SOUPS

### BIER GARDEN CHILI

House Recipe Mild Chili - Cheddar - Monterrey Jack - Tortilla Chips  
Cup 5 | Bowl 8

### SOUP DU JOUR

Cup 5 | Bowl 8

## LIGHTER SIDE

### SOUP & SALAD COMBO

Garden Salad - Choice of Soup 8.95

### CAESAR SALAD\*

Romaine Heart - Tomato Concasse - Crouton - Asiago - Caesar Dressing 10.95

### GARDEN SALAD

Spring Mix - Red Onion - Carrot - Green Pepper - Cucumber - Tomato - Cheddar - Monterrey Jack - Herb Vinaigrette 10.95

### NEW BEET + GOAT CHEESE SALAD

Pickled Beets - Red Onion - Goat Cheese - Tomato - Candied Pecans - Basil Balsamic 10.95

### NEW FIESTA SALAD

Romaine - Ancho Ranch - Tomato - Black Bean/Corn Salsa - Avocado - Tortilla Strips - Cilantro - 10.95

### Salad Additions:

Avocado \$2 - Grilled Chicken \$4 - Fried Chicken \$5 - Ahi Tuna \$5 - Fried Shrimp \$5  
Blackened Chicken \$4

## BURGERS

All burgers are Certified Black Angus Beef, served on a buttery, toasted brioche bun.  
May substitute Gluten free bun for no charge.

### NEW BIG BAD "BIER" BURGER\*

10 oz. - House Ground Ribeye - Short Rib - Chuck - Bourbon BBQ - Bacon - Slaw - Fried Onion - House Aioli - Topped With Onion Rings 16.95

### B.Y.O.\*

8 oz. - Spring Mix - Tomato - Onion - Pickle - House Aioli  
Choose from: Cheddar - Swiss - Provolone - Bleu - Bier Cheese 12.95

### BIER CHEESE BURGER\*

8 oz. - Bier Cheese - Bacon - Fried Onions - Pretzel Bun 13.95

### NORTH CAROLINA BISON BURGER\*

8 oz. - NC. Bison - Sautéed Mushrooms - Provolone - Fried Onions - House Aioli 15.95

### BIER GARDEN VEGGIE BURGER

Sweet Potato - Black Bean - Southwest Spice - Lettuce - Tomato - Onion - Pickle - House Aioli 12.95

### Burger Additions:

Bacon, Sautéed Mushrooms, Fried Egg, Fried Onions, Extra Cheese  
\$2 per selection

### NEW LOCAL'S WEEKDAYS!

Monday's: B.Y.O Burger + Pint for \$10!  
Tuesday's: Taco Tuesday's! \$2.50 Tacos + \$1.50 off Pints!  
Wednesday's: \$3.75 Wings (minimum order of 6!)

## SIDE CHOICES

Chips/Salsa + Sweet Potato Fries + French Fries are included with meals, all other sides are available for only an additional \$1.95

FRENCH FRIES 4.95

SEASONAL CHEF VEGETABLE 4.95

FRIED PICKLES 5.95

SWEET POTATO FRIES 4.95

ONION RINGS 5.95

SIDE GARDEN SALAD 4.95

CHIPS + SALSA 3.95

FRIED OKRA 5.95

MUST HAVE  
menus

\*These items may be served raw or contain undercooked or raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness. 20% Gratuity on parties of 6 or more.

## PUB FARE

### NEW CHEF'S SPECIAL! \*

Ask your server for today's options Market Price

### FISH & CHIPS

Bier Battered Fried Cod - Fries - Lemon - Cajun Remoulade 13.95

### NEW SHRIMP PO-BOY

Buttermilk Fried Shrimp - Iceberg - Tomato - Cajun Remoulade - French Roll 12.95

### FISH TACOS

Sauteed Cod - Mango Salsa - Napa Cabbage - Cilantro - Lime - Flour Tortilla 13.95

### KOREAN TACOS\*

Korean Glaze Beef - Napa Cabbage - Kimchi - Mango Salsa - Cilantro - Lime - Flour Tortilla 13.95

### FRENCH DIP\*

Roast Beef - Swiss - Mushroom - Horseradish Aioli - Au Jus - French Roll 13.95

### BIER GARDEN BRATWURST

10 oz Hickory Nut Gap Bier Braised Brat - Caramelized Onions - Sautéed Peppers - Dark Ale Mustard - Cherry Pepper Relish 14.95

### NEW DOCTOR'S JERK CHICKEN SANDWICH

Grilled Jerk Chicken - Provolone - Tomato - Mango Salsa - Spring Mix - House Aioli 13.95

### CHICKEN DOGWOOD SANDWICH

Grilled Chicken - Provolone - Bacon - Avocado - Spring Mix - Tomato - Onion - Pickle - House Aioli - Brioche Bun 13.95

### NEW CHICKEN TANDOORI GYRO

Tandoori Chicken - Tzatziki - Iceberg - Tomato - Cucumber - Onion - Garlic Naan Flatbread 13.95

### MAMA'S FRIED CHICKEN SANDWICH

Buttermilk Fried Chicken - Tomato - Spring Mix - Red Onion - Pickle - House Aioli 13.95

### NEW BUFFALO CHICKEN SANDWICH

Buttermilk Fried Chicken - Classic Buffalo - Romaine - Tomato - Bleu Cheese Dressing 13.95

### CHICKEN TENDERS

(3) Fried Chicken Fritters - Honey Mustard 11.95

## DESSERTS

Ever rotating selection - chef's choice - market price - and always awesome!!  
Ask your server for more details!!





Restaurant Week 2020

**Add chips and a ½ brownie  
to any sandwich for \$1**

Button & Co. Bagels  
32 S. Lexington Avenue  
Asheville, NC 28801  
[www.buttonbagels.com](http://www.buttonbagels.com)

# broth lab

\$30 Restaurant Week Special includes:

2 bowls  
one side  
a bottle of Nigori Sake

# Restaurant week at BUXTON HALL

## **LUNCH:**

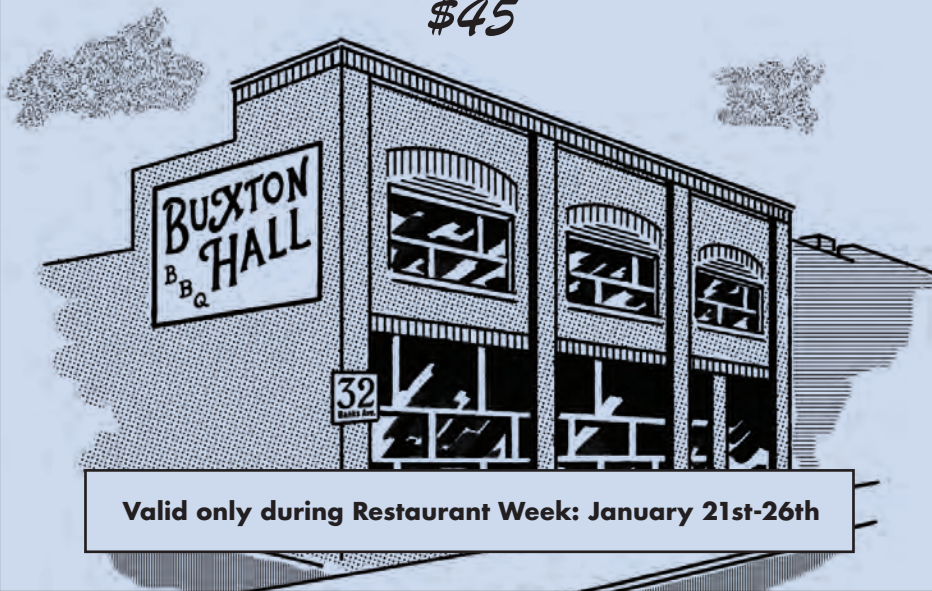
one sandwich, one side, and a special dessert

**\$15**

## **DINNER FOR TWO:**

one appetizer, two plates, one dessert

**\$45**



Valid only during Restaurant Week: January 21st-26th



# CAPELLA ON 9 RESTAURANT WEEK

## First Course

### **Citrus- Cilantro Bacon Scallops**

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

### **Champinones Al Ajillo**

Sauteed blend of exotic mushrooms, garlic, Oloroso pan sauce

## Second Course

### **Airline Chicken Breast**

Wrapped with la Quercia prosciutto pan seared, with harissa roasted baby carrots, garlic haricots Vert's, mojo picón.

### **Chimmi churri cauliflower steaks**

Grilled cauliflower, sautéed purple kale, pisto, micro salad.

## Third Course

Honey Lavender Crème Brulee

Olive Oil cake, torta- vanilla bean gelato

## Wine Pairing

Camina- Tempranillo

Camina -Vinho Verde

One appetizer and Two entrees for \$45

One appetizer , Two entrees and one dessert for \$55

Wine Compliments \$8 per glass or \$30 for a bottle



Offering 3 Courses for \$30 all day long  
Choose one from each course per person

1<sup>st</sup> Course

Tomato Goat cheese Bisque

Pork Spring roll

Fried Green Tomatoes

2<sup>nd</sup> Course

Jumbo Lump Crab Cake

Fried Chicken and Grit Cake

Aunt Maria's Meatloaf

3<sup>rd</sup> Course

Crepe Brulee

Ghirardelli Warm Brownie and Ice Cream

Pop's Peanut butter Pie

Carmel's Kitchen & Bar

1 Page Avenue Suite 129 (in the Grove Arcade Building)

[www.carmelsofasheville.com](http://www.carmelsofasheville.com)

FB@CarmelsofAVL

# RESTAURANT WEEK AT CHAI PANI

**\$15 (2 course meal for 1 person)**

CHOOSE 1 CHAI PANI CHAAT

+ 1 ENTREE (THALI/SANDWICH/UTTAPAM)

**\$30 (3 course meal for 2 people)**

CHOOSE 1 CHAI PANI CHAAT

+ 2 ENTREES (THALI/SANDWICH/UTTAPAM)

+ DESSERT (KHEER, GULAB JAMUN)



Valid only during Restaurant Week: January 21st-26th



ASHEVILLE  
RESTAURANT WEEK, 2020

JANUARY 20 - 24, 2020

OFFERING A 3-COURSE MEAL FOR \$15 DURING LUNCH

1ST COURSE (CHOICE OF)...

SCRATCH MADE LOBSTER BISQUE-  
TROY & SONS OAK RESERVE CREAM, CHIVES

OR

CHESTNUT SEASONAL SALAD-  
WINTER BITTER GREENS, BLOOD ORANGE SEGMENTS, TOASTED PINE  
NUTS, THREE GRACES GOAT FETA, CITRUS MINT VINAIGRETTE,  
BLOOD ORANGE GASTRIQUE

2ND COURSE (CHOICE OF)...

CURRIED SHICKEN SALAD CROISSANT-  
CURRIED CHICKEN, GOLDEN RAISINS, ALMONDS, LOCAL LETTUCE,  
PICKLED RED ONIONS, TOASTED CROISSANT

OR

PORTOBELLO MUSHROOM MELT-  
BALSAMIC ROASTED PORTOBELLO MUSHROOMS, BRIE CHEESE,  
BASIL PESTO MAYO, ARUGULA, DEL VECCHIO'S FOCACCIA (V)

OR

NEW YORK STATE OF REUBEN-  
SALISBURY NC CORNED BEEF, SAUERKRAUT, HOMEMADE 1000 ISLAND,  
CITY BAKERY RYE

3RD COURSE (CHOICE OF)...

SCOOP OF HOMEMADE ICE CREAM OR SORBET -  
ASK YOUR SERVER ABOUT WHAT WE HAVE TO OFFER

48 BILTMORE AVE ASHEVILLE, NC 28801 • 828-575-2667 • CHESTNUTASHEVILLE.COM

EXECUTIVE CHEF BRIAN CROW

*\*May be cooked to order. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# copper crown

30 per guest // 5 split plate fee

## COURSE ONE//choice of one

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

CHOPPED ROMAINE pickled vegetables, corn nuts, blue cheese buttermilk, bacon (g)

CHICKEN & ANDOUILLE GUMBO shrimp, matzah balls

HNG FARMS PORK CHEEK sea island peas, coconut-butternut bisque, cashew gremolata (g)

HOT SMOKED SALMON PIEROGIES chive-mustard cream

## COURSE TWO//choice of one

CORNMEAL CRUSTED MAHI crawfish etouffee, rice

SEMOLINA GNOCCHI roasted local winter vegetable, sweet potato-apple butter (v)

SUNBURST FARMS TROUT Carolina gold rice middlins, turnips, bok choy, grape vinaigrette (g)

HNG FARMS PORK TENDERLOIN grits, chevre, apple, charred scallion, brown butter mojo (g)

CAROLINA BISON FLANK crispy potatoes, green papaya salad, chimichurri

## COURSE THREE//choice of one

PANNA COTTA pomegranate, honey, pecan (g)

CHOCOLATE TORTE crushed peanuts, orange (g)

[coppercrownavl.com](http://coppercrownavl.com) // 828-505-7531



# AVL Restaurant Week

at THE CORNER KITCHEN

during Dinner JANUARY 21-26

2-Course Meal \$25 per person

## Appetizers

Bowl of Corn and Crab Chowder with Cilantro Potatoes

OR

Roasted Pear Salad  
Arugula, Black Pepper Pecans, Shaved Parmesan,  
Apple Vinaigrette, Pomegranate Syrup (GFV)

OR

Beef Tartar\*  
Redwine Soaked Shallots, Lusty Mustard, Fried Capers,  
Cured Egg Yolk, Annie's Sour Wheat Crostini (EGF)

## Medium Plates

Saffron Seared Scallops\*  
Warm Farro and Butternut Squash Salad,  
Swiss Chard, Blood Orange Gastrique

OR

Miso Roasted Pork Belly Okonomiyaki  
Shitake Stirfry, Sea's Gift, Japanese Mayo,  
Grilled Scallion, Pickled Ginger (GF)

OR

Smoked Mushroom Chilequiles  
Cumin Stewed Chayote, Salsa Verde, Black Beans,  
Quail Egg, Avocado, Quesco Fresco (GFV)

Menu subject to change

3 BOSTON WAY ASHEVILLE, NC 28803 • 828-274-2439 • EXECUTIVE CHEF: David Van Tassel

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# CÚRATE

B A R D E T A P A S

## Restaurant Week 2020

tapas to share, \$35 per person  
for parties of two or more; all guests must participate

### para empezar...

*to start...*

banderilla  
rotating selection of skewered bites

buñuelos de bacalao **(LF, TNF)**  
light and airy salt cod fritters topped with local honey from honey + the hive

### continuamos...

*let's continue...*

endibias con queso y nueces **(GF)**  
salad of endive, spanish blue cheese, candied walnuts, orange, and baby lettuces with a champagne vinaigrette

gambas al ajillo **(GF, LF, TNF)**  
sautéed shrimp with sliced garlic, sherry, and a chili

### y acabamos con...

*and to finish...*

pincho moruno **(LF, GF, TNF)**  
lamb skewers marinated in moorish spices and served with cucumber pickles

pimientos de piquillo rellenos **(GF, TNF)**  
grilled piquillo peppers stuffed with spanish goat cheese

patatas bravas\* **(LF, TNF)**  
crispy fried potatoes topped with a slightly spicy tomato and garlic sauce

### para no olvidar...

*not to be forgotten...*

flan de huevo **(GF, TNF)**  
orange-saffron flan, smoked caramel, and sherry poached raisins

**food allergies? please note:**  
**GF: Gluten Free, LF: Lactose Free, TNF: Tree Nut Free**

13 biltmore avenue \* asheville, nc 28801  
(828) 239-2946 \* cúratetapasbar.com

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

# CÚRATE

B A R D E T A P A S

## Restaurant Week 2020

lunch for one, \$15 per person  
includes iced tea  
Tuesday - Friday, 11:30am - 3:00pm only

### para empezar...

*to start...*

sopa de setas **(TNF)**  
mushroom soup topped with idiazabal cheese mousse and fried bread crumbs

### continuamos...

*let's continue...choose one*

endibias con queso y nueces **(GF)**  
salad of endive, spanish blue cheese, candied walnuts, orange, and baby lettuces with a champagne vinaigrette

atún y piparra\* **(LF, TNF)**  
bonito tuna, jospier-grilled onion, red bell pepper, piparras, hardboiled egg, and arbequina olive oil mayonnaise

botifarra negra **(TNF)**  
suckling pig sausage, mostarda, manchego, pickles

bocata de calamares\* **(TNF)**  
fried squid with piparras and shrimp shell all i oli; a madrid standard

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# CÚRATE

BAR DE TAPAS

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### continuamos...

*let's continue...*

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sautéed shrimp with sliced garlic, sherry, and a chili

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130 College Street \* Downtown Asheville \* NC \* 28801

## Asheville Restaurant Week January 21st - 26th

Enjoy 3 courses for \$30 per person

### Starters Choice of one (shared)

#### SICILIAN CALAMARI

Capers, currants, almonds, sweet chili glaze

#### FOCACCIA BOARD

Fresh baked, butter, pesto, fonduta

### Pasta Choice of one (each)

#### RIGATONI BOLOGNESE

Veal, pork, & beef, Plum tomato, fresh herbs,  
mirepoix, garlic bread

#### GOAT CHEESE TRIANGOLI VG

Caramelized apples, sage, lemon zest, whiskey brown butter

#### RIGATONI ALLA VODKA

Bacon, shallot, green peas,  
vodka tomato cream, garlic bread

### Entree Choice of one (each)

#### MEATBALL

Veal, pork, & beef, plum tomato sauce, garlic bread

#### TUSCAN FRIED CHICKEN

Crispy herbs, lemon zest, cannellini  
beans & spinach

#### BISTRO TENDER

Tenderness of a filet with the flavor of a sirloin,  
local mushroom ragout, demi

#### PECAN CRUSTED TROUT

Whipped potatoes, haricot vert, honey lemon butter



## ASHEVILLE RESTAURANT WEEK

\$38pp++

### STARTERS

#### SHE CRAB BISQUE

*sherry chantilly*

OR

#### CAESAR SALAD

*crisp romaine, buttery herb croutons,  
pecorino, house made Caesar dressing*

OR

#### SMOKED TROUT PÂTÉ

*gourmet crackers, cornichons*

### ENTRÉES

#### JUMBO LUMP CRAB CAKE

*caper & tarragon aioli, wilted swiss chard,  
roasted butternut squash*

OR

#### POMEGRANATE AND MOLASSES

#### GLAZED DUCK BREAST

*Boursin cheese grits, roasted brussels,  
dark cherry cumberland sauce*

OR

#### AIRLINE BREAST OF CHICKEN FORESTIÈRE

*wild mushrooms, buttered rosemary  
potatoes, chasseur sauce*

### DESSERT

#### WARM APPLE CRISP

*cinnamon ice cream*

OR

#### GREYSTONE BUTTERMILK PIE

*brown sugar sauce, amaretto whipped cream*



We kindly ask our guests not to make substitutions.

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## ASHEVILLE RESTAURANT WEEK

\$25pp++

### STARTERS

#### BEEF CHILI

*smoked gouda, jalapeño corn muffin*

OR

#### SPINACH QUESO DIP

*pita chips*

OR

#### TRUFFLE FRIES

*pecorino, chives*

### ENTRÉES

#### CHOPPED SALAD

*bibb, radicchio, endive, tomatoes,  
bacon, cucumber, avocado, egg,  
Green Goddess dressing*

OR

#### FISH AND CHIPS

*porter battered Icelandic cod, fries*

OR

#### HERB ROASTED CHICKEN

*roasted brussels, crispy potatoes,  
lemon rosemary oil*

OR

#### OYSTER PO BOY

*gambino's bread, lettuce, cajun remoulade*

### DESSERT

#### WARM APPLE CRISP

*cinnamon ice cream*

OR

#### GREYSTONE BUTTERMILK PIE

*brown sugar sauce, amaretto whipped cream*



We kindly ask our guests not to make substitutions.

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**Asheville Restaurant Week**  
3 for \$30

(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

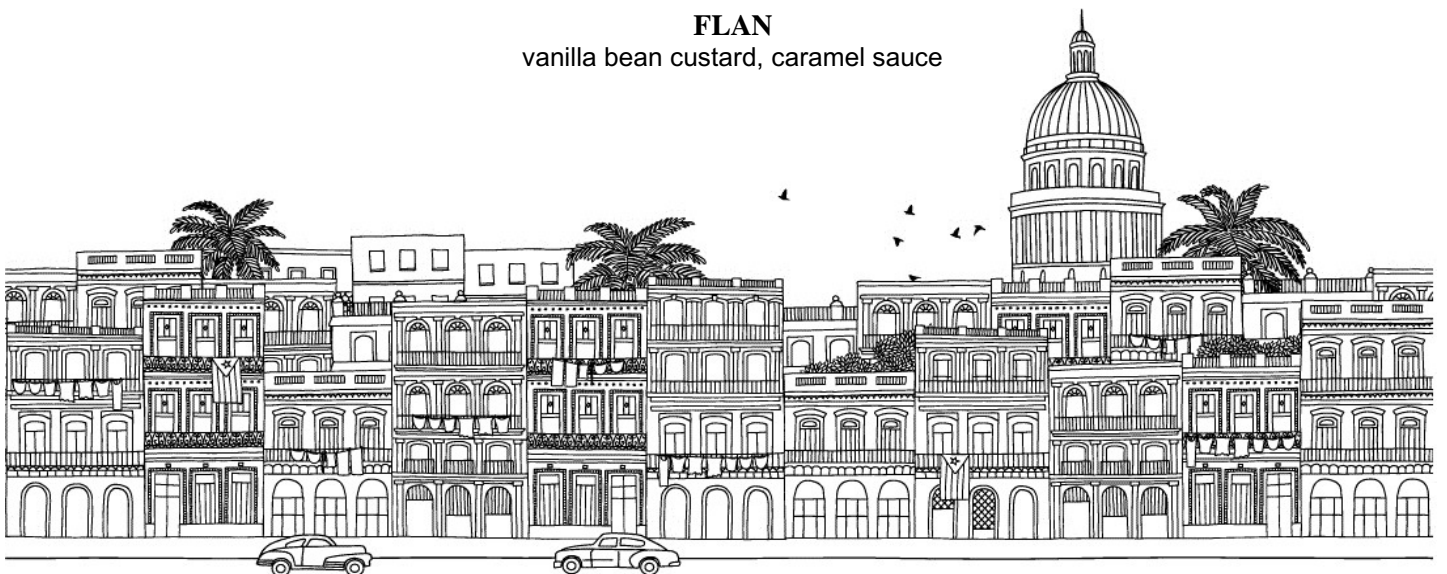
**VACA FRITA**  
pan fried shredded skirt steak,  
garlic mojo, fresh lime, onions

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

**CUBAN VEGETABLE SAMPLER**  
tostones with cucumber tomato salsa,  
asparagus, 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

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 PORK ROULADE

old mill grits, bacon jam

### 60 SOUTH SALMON\*

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

### BEYOND SAUSAGE RATATOUILLE

smoked plant-based sausage, braised tomato  
pearl onions, mushrooms, butternut squash, eggplant, red onion

## DESSERT

### DAILY CHEF'S CHOICE

## FEATURED WINE \$8

Riesling - J Christoph  
Merlot - Chateau de Parenchere

LAUGHING SEED CAFÉ  
RESTAURANT WEEK MENU

Vegan Option Available

CUBAN LUNCH \$15

Sweet potato, lime, cilantro, and shaved onion salad

Grilled Cuban Sandwich with black bean spread, Swiss cheese, mojo pulled jackfruit, house pickles, house made mustard, and sweet potato 'ham' on an organic Cuban roll

Coconut Lime Rice Pudding

FRENCH CAFÉ DINNER \$30

Cheese and Fauxcutterie Plate

An assortment of local cheeses with pickled, smoked, and cured vegetable fauxcutterie served with house made gluten free crackers

Cauliflower Steak and Frites

Marinated cauliflower steak seared in a pink peppercorn crust, finished with cognac cream sauce. Served with hand-cut fries and blistered tomatoes

Cherry Almond Pot Au Creme

35 Patton Avenue  
Asheville, NC 28801



828-350-0505  
[www.the lobster trap.biz](http://www.the lobster trap.biz)

\$35 Per Person

### Oysters

#### Cold Water Oysters\*

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

### Mookie Blues, ME

### Island Creek, MA

### Pleasant Bay, MA

### Second Course

Choose one

#### **Bibb Salad**

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

#### **Scallop**

Scallop, house pappardelle noodle, lemon- thymè butter

#### **Steam Bowl of 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**

Sauteed 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 and served with a piece of baguette.

\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, espically if you have certain medical conditions. We use eggs, wheat, soy, nuts, peanut oil and shellfish in this establishment. Contains raw ingredients

# Restaurant Week Menu

## Lunch

One Entree, one Dessert \$15

## Dinner

One Appetizer, two Entrees, one Dessert \$45

Choose from these

### Appetizers

Mexican street corn  
charred green beans  
chorizo Stuffed Avocado

Choose from these

### Entrees

Carne Asada  
Chipotle Red Snapper  
Chimichanga  
Beef or chicken Enchiladas



Mountain Madre  
Mexican Kitchen & Agave Bar  
13 Walnut Street  
Asheville NC 28801  
mountainmadreavl.com  
828.251.8879

*Rosana*

# ASHEVILLE RESTAURANT WEEK 2020

January 21st - 26th

I

Mushroom Bisque | local mushroom varieties, truffle oil  
Hamachi Crudo | blood orange gel, Meyer lemon kosho, cilantro, petite radish  
Siano Stracciatella | Clems organic beets, candied walnuts, citrus suprême  
Kale Salad | Three Grace Dairy manchego-style cheese, currants, pumpkin seeds,  
Theros olive oil, lemon  
Duck liver mousse | luxardo pearl onion, cranberry jam, croutons, Spanish sea salt  
HNG Pork Meatball | sun-dried tomato, roasted garlic, cream

II

HNG Pork Belly | scallops, crooked creek hoecake, plum mostarda, smoked garlic puree  
Sunburst Trout | chicories, celery root puree, brown butter bagna cauda  
Revier Farms Beef Tenderloin | chive creme fraiche potatoes, broccoli rabe, lobster butter  
Magret Duck Breast | navy bean cassoulet, HNG andouille, balsamic gastrique  
Wild Boar Ragu | fusili, butter, parmesan, mirepoix, parsley  
Cornmeal-Crusted Tofu | sweet potato, mole, cashew queso, pickled salsify

III

Vietnamese Coffee Panna Cotta | biscotti cremeux, biscotti crumbles, sweet cream foam  
Dark and Stormy | rum spice cake, ginger mousse, lime curd, gingersnap  
Almond Pot de Creme | almond brittle, orange gel, mint crumble

\$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™*





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## Asheville Restaurant Week Lunch Menu

2 Courses for \$15

Choose Appetizer and Entrée

*Appetizer*

**LOCAL GREEN SALAD**

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

**WINTER SQUASH SOUP**

Crème Fraiche, Pumpkin Seeds

**HOUSE MADE COUNTRY PATE**

Heritage Pork, NC Chicken, Pistachios, Pickled Shallots, Cornichons, Frisee

*Entrée*

**PAN-ROASTED SALMON**

Mushroom Farro, Brussels Sprouts, Almond Pesto

**HICKORY NUT GAP MEATLOAF**

Smashed Red Potatoes, Asparagus, Mushroom Gravy

**CHICKEN CHOPHOUSE SALAD**

Smoked Chicken, Baby Greens, Blue Cheese, Heirloom Cherry Tomato, Marcona Almonds, Dates, Buttermilk Herb Dressing

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.



## Asheville Restaurant Week Dinner Menu

3 courses for \$35

### *Starters*

#### **LOCAL GREEN SALAD**

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

#### **SHRIMP AND CAULIFLOWER**

Atlantic White Shrimp, Lobster Cream, Marinated Cauliflower

#### **POTATO & BEER SOUP**

Bacon & Chives

#### **CHILI GLAZED BRUSSELS SPROUTS**

House Smoked Bacon, Pumpkin Seeds, Cilantro, Red Radish

### *Entrée*

#### **SUNBURST MOUNTAIN TROUT**

Logan Mill Grits, Sautéed Mushrooms, Roasted Garlic Broth

#### **SC QUAIL**

Sweet Potato Puree, Braised Local Greens, Apple Butter Demi Sauce

#### **BRASSTOWN BEEF SIRLOIN**

Mashed Potatoes, Grilled Asparagus, Dates & Cocoa Demi Sauce

### **\$15 Supplemental**

#### **PAN SEARED JUMBO SEA SCALLOPS**

Black Rice, Saffron Butter, Haricot Verts

#### **CERTIFIED ANGUS BEEF FILET MIGNON**

Parsnip & Yukon Mash, Grilled Asparagus, Pink Peppercorn Steak Sauce

### *Dessert*

#### **PEANUT BUTTER PIE**

#### **BLACK FOREST LAVA CAKE**

#### **WESTERN NORTH CAROLINA APPLE CRISP**



Pan Mediterranean

Savor • Spice ■ Love

## Dinner Menu Winter 2019

3 Courses for \$38-  
Ala Carte Items Available

### One:

<b>Egyptian Hand Ground Falafels:</b> Chickpea Hummus, Harissa Tahini, Sumac Plum Salad	\$7- <sup>GF/VEGAN</sup>
<b>Creamy Lobster Bisque:</b> Crab Salad, Kefir Lebneh, Toasted Peanut Dukkah	\$12-
<b>Sicilian Beef &amp; Pork Meatballs:</b> Marinara, Capers, Dried Cherries, Black Olive Tapenade	\$10-
<b>Chickpea Battered Mahon Cheese:</b> Raspberry Date Jam, Harissa Honey	\$8- <sup>GF/VEG</sup>
<b>Roasted Vegetable Spanakopita:</b> Spinach, Goat Feta, Carrot Brunoise, Tomato Sugo	\$10- <sup>VEG</sup>
<b>Baharat Spiced Cauliflower:</b> Roasted Garlic Thoum Sauce, Sumac Onions, Herb Za'atar	\$8- <sup>GF/VEG</sup>

### Two:

<b>Warm Radicchio Salad:</b> Napa Cabbage, Red Onion, Beet, Apple, Egyptian Granola, Bacon Vinaigrette	\$12- <sup>GF</sup>
<b>Red Grapefruit:</b> Candied Red Beets, Smoked Goat Cheese, Dukkah, Saffron-Sherry Vinaigrette	\$12- <sup>GF/VEG</sup>
<b>Charred Broccoli Rabe Caesar:</b> White Anchovy, Parmesan, Artichoke Heart, Caper, French Onions	\$12- <sup>GF</sup>
<b>Parisian Gnocchi:</b> Heirloom Carrots, Sweet Pea, Parmesan, Balsamic, Shaved Radish, Mushrooms	\$12- <sup>VEG</sup>
<b>Seared Spanish Octopus:</b> Sweet Potato Salad, Smoked Harissa, Pomegranate-Tahini Dressing	\$14- <sup>GF</sup>
<b>Syrian Salad:</b> Baharat Cauliflower, Lettuce, Shaved Carrot, Sumac Onion, Cumin Vinaigrette, Garlic Thoum	\$11- <sup>GF/VEG</sup>
<b>Lebanese Moujadra:</b> Wild Rice, Black Lentils, Caramelized Onions, Curried Potato Kibbeh, Pine Nuts	\$13- <sup>VEGAN</sup>

### Three:

<b>Moroccan Tajine:</b> Fregola, Preserved Lemon, Ginger, Cauliflower, Chickpea, (Tempeh, Chicken or Shrimp)	\$24-
<b>Braised Boneless Short Rib:</b> Red Wine Jus, Potato Beignets, Grilled Asparagus, Roasted Garlic Aioli	\$25-
<b>Vegan Risotto:</b> Roasted Butternut, Shiitake Mushrooms, Cashew Butter, Grilled Broccoli Rabe	\$22- <sup>GF/VEGAN</sup>
<b>NC Chicken Confit:</b> Braised Thigh Chasseur, Wild Mushroom, Demi-Glace, Roasted Carrots, Bacon	\$25- <sup>GF</sup>
<b>Grilled Pork Chop:</b> Harissa Brine, Crispy Brussels, Butternut-Tahini Puree, Cranberry-Pomegranate Compote	\$25- <sup>GF</sup>
<b>Seared Mountain Trout:</b> Israeli Rice, Fennel Jam, Dolma, Swiss Shard Sultana, Lemon-Tahini Picatta	\$23- <sup>GF</sup>
<b>Corsican Chestnut Tagliatelle:</b> Rabbit Confit, Bacon, Marinara, Smoked Gorgonzola, Crispy Artichoke	\$24-
<b>Spanish Paella:</b> Red Shrimp, Scallops, PEI Mussels, Bomba Rice, Aioli, Pea, Sofrito, Chorizo, Tapenade	\$25- <sup>GF</sup>
<b>Vegan Ravioli:</b> Roasted Butternut & Cashew Ricotta, Swiss Chard, Cauliflower Fonduta, Ginger Snap	\$22- <sup>VEGAN</sup>
<b>Lamb Moussaka:</b> Feta Béchamel, Eggplant, Potato, Butternut Squash, Swiss Chard, Pomegranate	\$24-
<b>*Roasted Beef Tenderloin:</b> Sweet Potato Puree, Broccoli Rabe, Walnut-Bacon Crumble, Veal Demi-Glace	\$29- <sup>GF</sup>

### For the Table:

<b>Rezaz Mezze Dips:</b> Syrian Muhamarra, Smoked Goat Cheese Babaganoush, Hummus, Warm Pita	\$12-
<b>Steamed PEI Mussels:</b> Marinara, White Wine, Demi Baguette	\$13-
<b>Crispy Calamari &amp; Shrimp:</b> Sweet & Sour, Napa Cabbage, Chickpea, Toasted Sesame, Green Onion	\$11- <sup>GF</sup>
<b>Chef Laura's Bread Service:</b> House Baked Selection, House Butter, Spanish EVOO	\$5-
<b>Mixed Olives &amp; House Za'atar:</b> Spanish, Sicilian, Moroccan & Greek	\$7- <sup>GF</sup>

**Local Farms We Support:** Vandele Farm, Sospiro Ranch, Springer Mountain, Joyce Farms, Asheville Spice Co, Three Graces Dairy, Smiling Hara, Mills River Creamery

Please no substitutions and we politely decline to split plates. \*May Contain Raw or Undercooked Product – Consuming raw or undercooked meat, poultry and seafood can cause food borne illness



# ASHEVILLE RESTAURANT WEEK 2020

## FIRST.....

PLEASE CHOOSE ONE PER DINER

**NS GOAT CHEESE TARTINE** Red Onion Jam, Crispy Shallots, Marinated Apples

**GG POTATO FRICO** YB Cheddar, Marinated Radicchio, Sherry-Mustard Vinaigrette, Fried Oregano

**BCF PORK MEATBALLS** Caramelized Onion Soubise, Crispy Collards

## ENTREE.....

PLEASE CHOOSE ONE PER DINER

**BEER-BRAISED BEEF CHEEKS** Farm and Sparrow Cateto Corn Polenta, Pilacca Fried Cabbage, Horseradish Cream, Beef Jus

**PAN-SEARED SUNBURST TROUT** Sweet Potato-Sage Hashbrown, Sweet Garlic Kale, Winter Savory Pistou

**CRACKED F&S WHEAT HOPPIN' JOHN** Pinchito Roasted Cauliflower, Field Pea Gravy, Herb Salad, Bay Oil

## DESSERT.....

PLEASE CHOOSE ONE PER DINER

**TEXTURES OF CHOCOLATE** FBC Dark Chocolate Ganache, Chocolate Cake, Caramelized White Chocolate, Cocoa Nib Ice Cream

**BSR PEANUT BUTTER PIE** Candied Celery Root Cream, Peanut Brittle, Cinnamon Root Chips, Smoky Bourbon Ice Cream

 | **RHUBARB**  
7 SW PACK SQ  
ASHEVILLE, NC 28801

Dinner Wednesday – Monday starting at 5pm  
please call (828) 785-1503 or visit [RhubarbAsheville.com](http://RhubarbAsheville.com) for reservations!

CLOSED TUESDAYS



26 All Souls Crescent  
Asheville, NC 28803  
828.398.6200

## Asheville Restaurant Week Menu

WINTER EDITION  
JANUARY 17-26, 2020

*enjoy a complete meal that includes a starter, entrée, personal side dish and dessert*

**STARTERS:** potato leek soup with bacon dust | cranberry mixed green salad  
caesar salad\* | steak house salad

**entrée 35**

6oz bistro filet with crispy onions\*  
barbecued shrimp  
stuffed chicken breast  
filet medallions au poivre\*

**entrée 45**

8oz petite filet\*  
12oz ny strip\*  
12oz ribeye\*  
king salmon\*  
crab cakes

**ENTRÉE COMPLEMENTS:** bleu cheese crust +5 | bbq crab +15  
3 shrimp +6 | oscar style +15 | au poivre +5

**SIDES:** creamed spinach | garlic mashed potatoes  
southwestern mac 'n' cheese | cream of sweet corn

**DESSERT:** chocolate cheesecake with berries & sweet cream

### perfectly paired with

**EOS CHARDONNAY, PINOT NOIR, OR CABERNET SAUVIGNON**

glass | 8

bottle | 30

**FOLEY JOHNSON CABERNET SAUVIGNON**

glass | 18

bottle | 70

*-There will be a \$10 fee for all shared entrees*

\*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.

## 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*

#### REUBEN PANINI

*Served on Pumpernickel Rye Bread with house made Corned Beef, Sauerkraut, Fontina and Russian Dressing*

#### GRAIN-FREE GARDEN BOWL 🍷

*Riced Cauliflower sauteed with grilled marinated Portobello Mushrooms, Green Peas, Broccoli, Grape Tomatoes and Roasted Garlic Oil.*

### 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.

## 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

#### VEGAN BOLOGNESE 🍷

Beyond Meat Vegan Ground Beef sautéed with Carrots, Onion, Celery, Garlic, Gluten Free Red Lentil Pasta, 3-Wine Blend and Plum Tomato Sauce

#### SHORT RIB TROTTOLE BOLOGNESE 🍷

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

### 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.



# ASHEVILLE RESTAURANT WEEK

DINNER

*Prix fixe - \$30 per person*

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## APPETIZERS

### DEILED EGGS

diced pickled jalapeños & carrots over a spinach & pecan salad

### FRIED OKRA

hand-battered and fried okra, carolina white dipping sauce

### FAMOUS FRIED GREEN TOMATOES

panko-crusted fried green tomatoes, basil, roasted red pepper sauce,  
served over stone-ground goat cheese grits

## ENTREES

### HONEY-DUSTED FRIED CHICKEN

choose from white or dark meat, sprinkled with our signature 'bee dust',  
served with stone-ground goat cheese grits and collards with bacon

### BOURBON PEPPERCORN-GLAZED MEATLOAF

pasture-raised beef & chorizo, slow-roasted in a large muffin tin,  
served with basil & butter green beans and stone-ground goat cheese grits

### TUPELO HONEY SHRIMP & GRITS

sustainable wild-caught gulf shrimp, peperonata, scallions, stone-ground goat cheese grits,  
served with five-ingredient rustic bread, grilled lemon

### SHOO MERCY SWEET POTATO PANCAKES

a stack of scratch-made sweet potato pancakes topped with buttermilk fried  
"forever free" chicken, apple cider bacon, spiced south carolina pecans,  
powdered sugar, two fried eggs\*

## DESSERTS

### HEAVENLY BANANA PUDDING

### BROWN BUTTER PECAN PIE







# ASHEVILLE RESTAURANT WEEK

LUNCH

*Prix fixe - \$20 per person*

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## ENTREES

### **MOUNTAIN HARVEST BOWL**

roasted sweet potatoes, baby carrots & red onion, drizzled with a fresh herb sauce.  
topped with fresh arugula & kale, spiced pecans and white balsamic dressing.  
served over quinoa and scratch-made cauliflower rice

### **'OLD SKOOL' BREAKFAST BOWL**

two fried eggs\*, parmesan & rosemary potato cracklins, salsa, black-eyed peas,  
cheddar cheese, bacon & sausage crumbles, served over stone-ground goat cheese grits

### **FRIED CHICKEN SOUTHERN COBB SALAD**

fried chicken, romaine lettuce, tomatoes, apple cider bacon, hard-boiled egg,  
cheddar cheese, avocado, scratch-made garlic buttermilk ranch

### **CHARLESTON CHICKEN SANDWICH**

cranberry mayonnaise, melted havarti cheese, lettuce, organic health nut bread,  
served with collards with bacon

## DESSERTS

**HEAVENLY BANANA PUDDING MINI MASON JAR**

**PEANUT BUTTER MOUSSE MINI MASON JAR**

**ATLANTIC BEACH LEMON CUSTARD MINI MASON JAR**



# VIVIAN

## Restaurant Week: Three Courses for \$30

*\*price is per person, no sharing or substitutions; tax and gratuity, not included\**

### First Course

*your choice of:*

#### **Salad de Saison**

*local greens, smoked breadcrumbs,  
hornbacher cheese, vinaigrette piquante*

#### **Mousse à Volaille**

*creamy chicken liver mousse, port wine gelée*

#### **Smoked Oysters**

*three oysters, lightly smoked, chimichurri mignonette*

### Second Course

*shared seafood midcourse*

#### **Moules du Navigateur**

*PEI mussels, curry cream sauce, carrot, onion, OWL baguette*

### Third Course

*your choice of:*

#### **Flounder Grenobloise**

*sautéed fish filet, caper & brown butter sauce, local veg*

#### **Steak Frites**

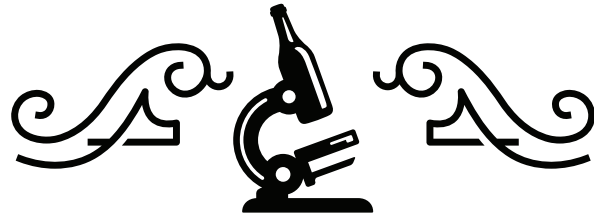
*seared hanger steak, french fries, sauce béarnaise*

### Lemme Upgrade You

*1.5 oz seared foie gras atop your steak - 8*

*substitute bacon wrapped filet mignon - 15*

*dollop of hackleback caviar atop your fish - 8*



**WHITE  
LABS<sup>®</sup>**

**KITCHEN & TAP**





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


WOOD-FIRED PIZZA &  
16oz WHITE LABS  
DRAFT BEER FOR \$12

**172 SOUTH CHARLOTTE STREET, ASHEVILLE, NC 28801**

[WHITELABSKITCHENTAP.COM](http://WHITELABSKITCHENTAP.COM)

 @WhiteLabsTapAVL

 @WhiteLabsTapAVL

 White Labs Kitchen & Tap

# Zambra

## Restaurant Week Tapas 2020

5 For \$30

Pumpkin-Coconut Soup, Vadouvan Granola, Herbs

House Gnocchi, Three Graces Chevre, Nigella Seeds, Sage Oil

Tortilla Espanola, Yukon Gold, Market Greens, Aioli

Ensalada Rusa, Smoked Trout, Beet, Yukon Gold, Boiled Egg, Peas

Roasted Cauliflower Catalan, Saffron Yogurt, Pine Nuts, Raisins, Sherry

Semolina Crusted Calimari, Romesco, Preserved Lemon, Aleppo Pepper, Parsley

Paella Croquetas, Saffron Aioli

Charred Gulf Shrimp, Piquillo Bisque, Crispy Garlic

House Lamb Sausage Flatbread, Feta, Sun Dried Tomato, Dill

Kalimoxto Braised Beef Short Rib, Whipped Roots, Brussels Gremolata