

ASHEVILLE RESTAURANT WEEK 2021

at



3 Courses for \$33

PLEASE CHOOSE ONE DISH FROM EACH CATEGORY

First

LOCAL GREENS

Gaining Ground Farms Vegetables, Apple Cider Vinaigrette, Calvander Cheese

FRIED GIZZARDS

Sweet Sour Sauce, Hot Sauce, Pickles

PEA & BACON SOUP

House Crème Fraiche, Rye Croutons

Second

ROASTED CHICKEN

Sweet Potato, Piri Sauce

SUNBURST TROUT

Spice & Rye Crust, Catfish Chowder, Puffed Dill

SHRIMP CAESAR SALAD

Smoked Trout Dressing, Garlic Croutons, Kale, Collard Greens

Dessert

KITCHEN PEPPER CARROT CAKE

Sweet Potato Cake, Toasted Pecan Coconut, Spiked Sweetened Condensed Milk, Cocoa Nib

BOURBON CHOCOLATE BREAD PUDDING

Bourbon Butter Sauce