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