Asheville Restaurant Week
January 20-24, 4pm-9pm

3 for $30

**PREMIÈRE**
choice of one

**FRIED MUSHROOMS**
beer battered stuffed mushrooms, porcini crunch

**WINTER SALAD (GF, VEG)**
baby frisée & kale, pomegranate quinoa, roasted squash
watermelon radish, clementine, goat lady snow camp cheese
smoked pecan vinaigrette

**ENTRÉE**
choice of one

**COUNTRY CORDON BLEU**
springer mountain farms chicken, gruyere cheese
benton’s country ham, butter bean ragout

**SCALLOPS AU POIVRE**
new bedford scallops, peppercorn sauce, grits aligot

**SALMON NICOISE (GF)**
cedar grilled 60 south salmon, roasted baby heirloom tomatoes
potatoes, snipped green beans, artichokes, niçoise olives, sunchoke puree

**BEYOND SAUSAGE RATATOUILLE (GF, V) **
plant-based sausage, tomato jam, fall squash
sweet potato, red onion, apple

**DESSERT**

**CHEF’S CHOICE**

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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.