



Asheville Restaurant Week

January 20-24, 4pm-9pm

3 for \$30

PREMIERE

choice of one

FRIED MUSHROOMS

beer battered stuffed mushrooms, porcini crunch

WINTER SALAD (GF, VEG)

baby frisee & 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, snapped 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

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.