

**Asheville Restaurant Week
Ivory Road Cafe & Kitchen Special Menus**

\$15 TWO-COURSE LUNCH/BRUNCH MENU

Reservations not required. Includes one non-alcoholic beverage per person.

- 1 - Choose: **Homemade Tomato Pie** made with flaky pie crust, sharp cheddar, local Mills River Creamery buttermilk, basil horseradish custard and a touch of balsamic glaze. Served with caesar salad. *(GF option available with 24 hour notice!)*

Bootsie's Biscuit - Our homemade sweet potato biscuit toasted and smeared with bacon jam then topped with an egg, spinach, and melty gouda. Served with roasted potatoes and fresh fruit.

- 2 - Choose: **Decadent Chocolate Cake** Layered with Ganache, Pretzels & Dulce de Leche
Earl Grey Pannacotta, served with berries *(GF!)*

\$30 THREE-COURSE DINNER MENU

Reservations required. Includes one non-alcoholic beverage per person.

- 1 - Choose: **Charred Eggplant Dip** - Served with baguette & veggies. *(GF!)*

Butternut Squash and Sage Soup - Served with baguette. *(GF!)*

- 2 - Choose: **Homemade Tomato Pie** made with flaky pie crust, sharp cheddar, local Mills River Creamery buttermilk, basil horseradish custard and a touch of balsamic glaze. Served with caesar salad. *(GF option available with 24 hour notice!)*

Creole-Seared Pork Chop or **Corn Puddin' Crab Cakes** served with brown butter leeks, roasted potatoes and an arugula salad. *(GF!)*

- 3 - Choose: **Decadent Chocolate Cake** Layered with Ganache, Pretzels & Dulce de Leche
Rooibos-Infused Creme Brûlée, served with berries *(GF!)*



1854 Brevard Road, Arden
(828) 676-3870 // www.IvoryRoadAVL.com
Jill@IvoryRoadAVL.com