

ASHEVILLE RESTAURANT WEEK 2022

3 courses// 30 dollars

choose one

CRISPY BRUSSELS SPROUTS steens, pickled carrots, three graces feta (V,G*)

CARROT BISQUE scallion, cashews, coconut-cilantro cream (V,G)

SHAVED ROMAINE fennel, apple, blue cheese, walnuts (V,G)

choose one

HNG FARM PORK TENDERLOIN* roman gnocchi, broccoli, maple-chipotle
gastrique

BLACKENED SCALLOP CROQUETTES seared shrimp, red pepper buttermilk,
old bay slaw, pickled celery

GNOCCHI spinach, three graces farm chevre, pomegranate, herbs, toasted
pistachio (V)

choose one

CAFÉ CON LECHE FLAN orange supremes (G)

POT de CRÈME candied pecans, housemade whipped cream (G)

*These items may be cooked to order. consuming raw or undercooked foods may increase your risk of foodborne illness.

V: Vegetarian G: Gluten-less G*: Gluten-less but fried in a gluten-contaminated fryer