

Asheville Restaurant Week 2022
Ivory Road Cafe & Kitchen Special Menus

\$15 TWO-COURSE LUNCH/BRUNCH MENU (AVAILABLE ALL WEEK)

Reservations not required. Includes iced tea, lemonade, coffee, or canned soda.

1 - Choose: Shiitake, Leek and Parmesan Reggiano Quiche made with homemade flaky pie crust and served with a winter salad of mixed greens, braised radicchio, toasted pumpkin seeds and pomegranate. (GF option available w/ 24 hr notice!)

Boogie's Biscuit - Our homemade sage biscuit toasted, smeared with bacon jam, and topped with arugula, one egg and provolone cheese. Served with fresh fruit and roasted potatoes.

The Franklin - Our homemade pimento cheese with tomato, bacon, and avocado on local sourdough, pressed til melty. Served with butternut squash & sage soup.

2 - Choose: Cherry Matcha Cheesecake with Honey Whipped Cream (GF!)

S'mores Tart - Graham Cracker Crust, Chocolate Ganache, Toasted Homemade Marshmallows

\$33 THREE-COURSE DINNER MENU (AVAILABLE JANUARY 21 & 22)

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

1 - Choose: - Charred Eggplant Dip - Served with baguette and veggies. (GF!)
- Butternut Squash and Sage Soup - served with baguette. (GF!)

2 - Choose: - Miso Salmon served with Leek Jam, Kale Slaw, Sweet Potato Quinoa
- Lump Crab, Scallion and Cherry Tomato Mac & Cheese, with Kale Slaw
- Lusty Monk Seared Pork Chop served with Sherry Mushrooms, Sweet Potato Mash

3 - Choose: - Cherry Matcha Cheesecake with Honey Whipped Cream (GF!)
- S'mores Tart - Graham Cracker Crust, Chocolate Ganache, Toasted Homemade Marshmallows