

# Asheville Restaurant Week

## Dinner Menu

\$40 before tax & tip



### **small plates. (1 of each included)**

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#### **POTATO & LEEK SOUP**

lemongrass, leeks, chili oil

#### **BREAD SERVICE**

house focaccia, compound butter, fruit

#### **ARUGULA SALAD**

local apples, shaved fennel, pickled red onions, goat cheese, apple cider vinaigrette, candied hazelnuts

### **choose 1 entree.**

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#### **CRISPY CHICKEN**

carolina gold rice middlins, braised collards, gochujang, scallions, benne seeds

#### **FLAT IRON\***

grass fed flat iron steak, roasted fingerling potatoes, black garlic aioli, chimichurri

#### **MUSSELS**

nduja sausage, garlic cream, baby kale, lemon, herbs, baguette

\*items served raw or undercooked

"consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."