

# 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."