



Asheville Restaurant Week

Starter

Sweet Potato Bisque

cilantro, crème fraîche

Local Apple and Goat Cheese Salad

arugula, walnuts, maple-chipotle vinaigrette

Grilled Georgia Quail

sweet potato puree, purple cape beans, pecan pesto,
hot sauce vinaigrette

Entrée

Grilled NY Strip

sunchoke puree, Swiss chard, crispy oyster mushrooms,
confit tomatoes, beef jus

Confit Local Pork Shoulder

foie gras soubise, pickled mustard seeds, roasted apple,
Swiss chard, cider jus

Grilled Carolina Triggerfish

Sea Island red peas, Benton's bacon, tomato jam,
mustard greens, fennel nage

Dessert

Strawberry Panna Cotta

Blackberry Cobbler

Warm Fudge Brownie

\$30 per person

executive chef Owen McGlynn