



Asheville Restaurant Week Menu
Three-Course Dinner
\$30 per person

Course 1:

PEI Mussels, Charred Red Pepper Cream, Grilled Lemon, Dill, White Wine,
Pernod, Roasted Garlic, Baguette

or

Frisee, Roasted Beets, Orange-Fennel Goat Cheese Mousse, Mung Bean Sprouts,
Dried Figs, Fennel Seed, Citrus Vinaigrette

or

Deviled Baby Octopi, Crispy Pig's Ear, Fried Goat Cheese Grit Cake, Cauliflower
Puree, Thyme Oil

Course 2

Sweet Tea Brined Ashley Farms Fried Chicken, French Onion Broth, Chive Crema,
Toasted Cheddar Crumb

or

Seared Poached Pear, Grilled Napa Cabbage, Shoestring Sweet Potatoes, Mung
Bean Sprouts, Chili Flake Vinaigrette, Leeks, Charred Carrot Cream

or

The Junction Burger: Dry Aged House Ground Apple Brandy Farms Beef,
Meatloaf, Blue Cheese, Pickled Red Onions

Course 3

Pig's Ear, Honey Black Pepper Creme Anglaise, Toasted Wheat Berry

or

Mexican Chocolate Tart