



# Dinner



· charcuterie plate ·

house cured bresaola, chicken liver pate,  
pickles, marinated beans, ferments

or

fire roasted romaine ceasar

garlic, sausage, kale, mozzarella

pizza

or

brussels, butternut squash, zataar, mozzarella

pizza

(available on polenta crust)

apple strudel, honey vanilla ice cream

ALL SOULS PIZZA IS COMMITTED TO USING FRESH SEASONAL INGREDIENTS. WE MILL OUR OWN FLOURS AND POLENTA FROM REGIONALLY SOURCED ORGANIC GRAINS, MANY OF WHICH ARE TRADITIONAL VARIETIES. WE SOURCE OUR MEAT AND PRODUCE AS CLOSELY TO HOME AS POSSIBLE. OUR BREAD COMES FROM FARM & SPARROW BAKERY.

ALL SOULS PIZZA  
175 CLINGMAN AVE. ASHEVILLE NC 28801  
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