



Dinner

Restaurant week 2017

Pantry

Butternut Squash Soup

Beet Salad

Roasted Beets, Goat Cheese, Beet Reduction

Steamed PEI Mussels

Corn and Pimento served in a Garlic-Herb White Wine Broth

Winter Squash Bershetta

Diced Squash, Cranberries, Apples, Sage, Balsamic reduction

Farm

Grilled Joyce Farms Poulet Rouge Chicken (GF)

Grilled ½ Chicken, Oven Roasted Corn Grits, Buttered Lima Beans, Grilled Carrots, Lemon Chicken Demi.

Cold Smoked Heritage Pork Chop Schnitzel

Pan Seared Heritage Pork Chop, Herb Spaetzle, Saluted Kale, Mushroom Cream*

Seafood Pirlau

Crispy Rice Cake, House Made Andouille, Peppers, PEI Mussels, Crawfish, NC Shrimp, Spiced Tomato Broth.

Vegetarian Wellington

Seasonal Vegetable Stuffed Filo Dough, Spiced Pecans, Figs, Spinach, Whipped Potatoes, Jalapeno Cherry Sauce.

*Chef Mike Reppert worked extensively in Boston, MA before moving to Asheville. He also teaches at AB-Tech.
(GF)Gluten Free * Undercooked meats, poultry, seafood, or eggs served raw, undercooked, or cooked to order, contain (or may contain) raw or undercooked ingredients may increase your risk of food borne illness. There is a 20% auto gratuity on all checks.*

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