

Restaurant Week Lunch



Drinks & Libations

Hot Tea... 3 Fresh Squeezed Orange Juice...3
Cranberry...4 Milk...2 Abita Root Beer...3
Pellegrino Sparkling Water...3.5 Coca-Cola Products...2.5

French Press for 1 4
French Press for 2 8
24hr Gold Brew Coffee 3

All Small Batch Artisan Roasted. Certified Fair Trade and Organic. Dynamite Roasting Company, Black Mountain, NC

Blackbird Lemonade

Tito's Vodka, Blackberry Preserves, Lemonade, Seltzer 8
V&T

Byrrh Grand Quinquina, Vichy Tonic 8

John Daly

Deep Eddy Lemon Vodka, Iced Tea, Lemonade 8

Aperol Spritz

Lemon Aperol, Prosecco, Seltzer 10

Course 1

House Salad

House cut Greens, Cherry tomatoes, pickled onions, Red Wine Vinaigrette

Arugula Salad (GF) (VG)

Baby Arugula, Red Wine Poached Pear, Pickled Red Onions, Spiced Pecans, Blue Cheese, Pear Vinaigrette, Balsamic Reduction.

Soup of the day

Course 2

Shrimp Po-Boy

North Carolina Shrimp (Fried Or Grilled), Remoulade, Shaved Lettuce, Tomato & Pickles House Made French Roll.

Pastrami Reuben

Fresh House Cured Pastrami, Sauerkraut, Thousand Island Dressing, House Made Rye Bread,

BLT

House Cured Bacon, Lettuce, Tomato,

Smoked Turkey Sandwich

House Smoked Turkey Breast, Warm Brie, Cranberry Mayo, Baby Arugula,

House Made Pot Pie

Daily Traditional Pot Pie, House Rolled Pie Top, Served in a Cast Iron.

Creole Shrimp and Grits (GF)

Sautéed Shrimp, Creole Cream Sauce, Peppers & Onions, Stoneground Grits Served in a Cast Iron.

Chef Mike Reppert worked extensively in Boston, MA before moving to Asheville.

*(GF)Gluten Free * These items can be cooked to order. Consuming raw or undercooked ingredients may increase your risk of food borne illness. For parties of 8 or more there is a 20% auto gratuity.*