

HAYWOOD COMMON

seasonal fare

RESTAURANT WEEK MENU

Pick 1 dish from each category - \$30 -

SMALL

CRISPY PORK BELLY (gf)

Cauliflower mouse, thin sliced pickled radish, charred green onion, sherry gastrique.

HAND CUT BEEF or BEET TARTARE (vg/v/gf)

Shaved cured egg yolk, Lusty Monk mustard, herbed crème fraiche, grilled crostini.

MUSSELS IN A CREAMY TARRAGON SAUCE (gf)

Bacon, herbs, tarragon oil, torn lorraine sourdough.

LARGE

CHICKEN + WAFFLE

Buttermilk fried chicken, thai buffalo sauce, pickled slaw, avocado ranch, garam masala waffle.

FISH AND GRITS

Fried catfish, grilled bok choy, preserved lemon rind, red pepper romesco sauce.

WINTER VEGETABLE GRAIN BOWL (vg/v/gf)

*Crispy tofu, quinoa, roasted baby carrots, beets + radish, pickled raisins, almonds,
feta, mint, ginger maple vinaigrette.*

SWEET

LEMON THYME PANNA COTTA

Meyer lemon granita, kaffir lime & blackberry, graham cracker crumbs.

BROWNIE WITH ICE CREAM

Fair trade French Broad Chocolate brownie, seasonal ice cream. Ask your server for the flavor!

FRENCH MACARON (gf)

Locally sourced from Beeswax & Butter.