

Asheville Restaurant Week

JANUARY 18-27, 2019

3 for \$30

FIRST COURSE

(SELECT ONE)

SOUP OF THE DAY

BISTRO SALAD

SECOND COURSE

(SELECT ONE)

CHICKEN CITRON

citrus beurre blanc, baby kale, sweet drop peppers, capellini pasta

HICKORY NUT GAP PORCHETTA

adluh grits, natural jus

60 SOUTH SALMON*

cedar grilled with caramelized sorghum brussels sprouts & benton's bacon lardons

VEGAN CACCIATORE

beyond sausage, okra, pearl onions, tomato, mushrooms, peppers

DESSERT

(SELECT ONE)

BLOOD ORANGE TART

CHOCOLATE CARAMEL MOUSSE CAKE

Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS
may increase your risk of foodborne illness.

*Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients