



ASHEVILLE RESTAURANT WEEK MENU
JANUARY 21–27, 2019

Carolina Elk Hot Dog.....\$10

Dry Ridge Farm Beef Chili, Ashe County Cheddar, Shiitake Dusted Fries

Suggested Pairing: Cracker Jack Old Fashioned–Peanut Infused Bourbon, Burnt Caramel, Peanut Brittle.....\$12

Kale Artichoke Dip.....\$8

Local Kale, Sun Choke Béchamel, Crispy Sun Chokes & Fingerling Chips

Suggested Pairing: Sol de la Rua–RUA American Single Malt, Cynar, Honey, Lemon, Soda.....\$12

Tater Tot Poutine.....\$10

House Made Tots, HNG Farm Short Rib, Cheese Curds, Pan Gravy

Suggested Pairing: Dark City Negroni–Cardinal Barrel Rested Gin, Eda Rhyne Appalachian Fernet, Campari, Sweet Vermouth, Orange Bitters.....\$14

Boiled Peanuts.....\$6

House Chorizo, Lemon, Old Bay

Suggested Pairing: Haywood Handshake–New Belgium Day Blazer and a shot of Jim Beam Repeal Batch.....\$7

ASHEVILLE RESTAURANT WEEK BRUNCH

Sunday 1/27/2019 10 AM – 2 PM

EATS

Sunburst Farm Trout Dip- Fried Baguette, Doux South Pickles, Herbs.....	10
Warm Spinach Salad- Shallots, Pomegranate, Castinets, Bacon Dressing, Poached Egg.....	8
Pork & Cheddar Fondue- H.N.G Smoked Pork, Ashe Cheddar Fondue, Salt & Pepper Chips...	10
Breakfast Sandwich- Lady Edison Bacon, Three Graces Castinets Cheese, Fried Eggs, Smoked Tomato Ketchup, Pan de Mie, Home Fries.....	12
*Smoked Pork & Tot Poutine- Hand Made Tater Tots, HNG Smoked Pork, Cheddar Cheese, Poached Eggs, Pan Gravy, Green Tomato Chutney, Chives.....	10
*Biscuits and Gravy- Buttermilk Biscuit Egg In a Basket Black Pepper Sausage Gravy.....	10
Banana Pancakes- Banana Variations, Lady Edison Bacon, Rum Butter, Maple Syrup, Spiced Rum Whipped Cream.....	11
*Mountain Breakfast- Lady Edison Bacon, Over Easy Eggs, Home Fries, Buttermilk Biscuit Black Pepper & Sausage Gravy.....	14
Ham and Cheese- Shaved Ham, Griddled Cheese, Lusty Monk Dijonaise, Chips.....	14
Country Ham and Pimento Biscuit-	6
Two Buttermilk Biscuits- Butter & Jam.....	5
Buttermilk Biscuit- Black Pepper & Sausage Gravy.....	4
Lady Edison Bacon.....	3
Home Fries.....	4

DRINKS

Brunch Negroni - Aperol, Cocchi Americano, House Sparkling	10
Spicy Bloody Maria - Blanco Tequila, Ancho Reyes, Japanese Chili and Lime Bitters, House Bloody Mix.....	10
Horseradish Mary - Horseradish Infused Vodka, Yellow Tomato Bloody Mix, Salted Rim, House-made Pickles.....	10
Mimosa- House Sparkling, Hand Squeezed Orange Juice.....	8
"Good Morning, Vietnam" Hazel 63 Rum, Carolina Spiced Rum, Eda Rhyne Rustic Nocino, Crème de Cocoa, Penny Cup Cold Brew, Sweetened Condensed Milk....	10

ZERO PROOF

Penny Cup Drip Coffee.....	3
Orange Juice.....	2.50
Penny Cup Cold Brew.....	4
Asheville Tea Company- Earl Grey, G & Tea, Chamomile Lavender.....	4
Sparkling Mountain Valley Spring Water.....	3

**Consuming raw or undercooked food may increase your chances of food borne illness.*

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