



RESTAURANT WEEK MENU

LUNCH \$15

MAIN

CHORIZO MEATLOAF PATTY MELT

Ashe County Gouda, Roasted Turnips and Greens, Korean Chili Aioli

~OR~

SEARED ENDIVE SALAD

Candied Walnuts, Roasted Butternut Squash, Apples, Pomegranate, Grana Padano, Shakerag Blue
Roasted Persimmon Vinaigrette

OR

CHICKEN CONFIT AND SWEET POTATO HASH

Roasted Shallots, Swiss Chard, Sunny Egg
Smoked Paprika Aioli

WITH CHOICE OF SIDE

Bliss Pumpkin Soup with Sumac Yogurt, Spiced Hazelnuts

~OR~

Salad of Hearty Greens, Shaved Fennel and Pickled Citrus, Satsuma-Benne Vinaigrette

DESSERT

CINNAMON SWEET POTATO CAKE

Cider Poached Apples

~OR~

DARK CHOCOLATE BROWNIE

Big Spoon Peanut Butter Ice Cream, Payday Sauce



RESTAURANT WEEK MENU

DINNER \$30

FIRST COURSE

LAMB SUGO PAPPARDELLE

Garlic Confit, Swiss Chard, Mint, Ricotta

~OR~

SHRIMP AND SMOKED TROUT FRICASSEE

Hot Water Cornbread, Copper Penny Carrot Slaw

~OR~

SEARED ENDIVE SALAD

Candied Walnuts, Satsuma, Pomegranate, Grana Padano
Persimmon Vinaigrette

SECOND COURSE

HERITAGE CHICKEN AND PORK CASSOULET

Confit Chicken, Grilled House Garlic Sausage, Milk Braised Osso Bucco,
Crispy Brussels Sprouts and Chicken Skin, Sage Pig Bread

~OR~

PORCINI AND BUCKWHEAT GNOCCHI

Rosemary-Chili Braised Tuscan Kale, Wood Roasted Oyster Mushrooms
Curried Bliss Pumpkin Sauce

~OR~

GRILLED SC KING MACKEREL

Salsa Verde Polenta, Green Romesco, Aji Panca
Warm Mustard-Coriander Slaw

DESSERT

GRAPEFRUIT CUSTARD PIE

Roasted Grapefruit, Pine Nut Crunch

~OR~

CHOCOLATE BUDINO

Cocoa Nib-Sorghum Brittle, Roasted White Chocolate Ice Cream

~OR~

LOOKING GLASS CHEESE PLATE

Ridgeline and *Chocolate Lab* with Dried Fruit Mostarda,
Chapata Toast