

Asheville Restaurant Week

January 17 - 28

2 for \$30 entree selections

Accompanied by your choice of two roux signature sides

scottish salmon* | 18

bbq rubbed and sauced OR grilled/seared with poppy seed fennel slaw

frenched chicken | 17

pan seared with crimini marsala sauce

hickory nut gap bone-in pork chop | 20

grilled with citrus rosemary butter

crab cakes | 18

roasted red pepper remoulade

local sunburst farms trout | 18

toasted almond pesto

ahi tuna | 18

blackened or grilled with ginger tomato jam

vegetable plate | 14/17

choice of 3 or 4 roux signature sides

6 oz filet* or 12 oz hickory nut gap ribeye | 26

add ons: mushrooms | 2

blue cheese | 3

lump crab | 4

house steak sauce; choice of two signature sides

signature sides

3

Mash o' Day

Cheddar Grits

NC Fingerling Sweet Potatoes

Sauteed Rainbow Chard with Bacon

4

Grilled Asparagus

Crispy Brussels

Sherry Mushrooms

5

Quinoa Tabbouleh

Cuban Style Black Bean Stew

Roasted Butternut Squash and Beets

chef's favorites

Flash Fried Calamari over Linguini Fra Diavolo | 21

crispy fried calamari served on linguini tossed in our spicy house made marinara sauce

Springer Mountain Farms Chicken Pot Pie | 17

All Natural Chicken slow cooked in our creamy chicken broth with peas, potatoes, and carrots; topped with a flaky puff pastry shell

*may contain raw or undercooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness, especially if you have certain medical conditions. GF= Gluten Free.