

lunch

RESTAURANT WEEK 2017

Please make one selection from each of the courses:

1. LOCAL **LETTUCES**, pumpkin butter, aged gouda, granola

TEN MILE FARM ROOTS **SOUP**, garlic, salsa verde

2. **FALAFEL PITA**, tatziki, cucumber, tahini
(choice of fries or salad)

SUNBURST **TROUT**, NC grits, black kale

HANGER **STEAK FRITES**, house steak sauce

all ingredients are sourced locally
& sustainably when possible.

all cured, fermented, butchered
& baked items are prepared
in house by our staff.



48 College St.
Downtown Asheville
828.254.8980
tableasheville.com

* this item may be served raw or undercooked ** this item contains raw eggs
Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish,
or EGGS may increase your risk of foodborne illness.

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