

RESTAURANT WEEK LUNCH



First Course

Soup of the day

Vegetarian Butternut Squash

House Salad

Second Course

Pastrami Reuben

Fresh House Cured Pastrami, Sauerkraut, Thousand Island Dressing, House Made Rye Bread, Includes a House Salad.

BLT

House Cured Bacon, Heirloom Tomatoes, Bibb lettuce, Aioli, Includes a House Salad.

Smoked Turkey Sandwich

House Smoked Joyce Farms Turkey Breast, Warm Brie, Cranberry Mayo, Baby Arugula, Includes a House Salad.

Burger*

Hand Ground NY Strip and Chuck, Aged 2 Year Cheddar, 6 Hour Caramelized Onions, House Pork Belly, Mushrooms, Baked in-house Bun, Includes a House Salad.

Vegetarian Plate of the Day

Chefs Choice of the Day.

House Made Pot Pie

Daily Traditional Pot Pie, House Rolled Puff Pastry Top.

Meatloaf

Hand Ground NY Strip and Chuck, Whipped Potatoes, Garlic Green Beans.

Asheville Hot Brown

House Baked Bread, Thick Cut Turkey, House Bacon, Sliced Tomato, and Mornay Sauce.

Spinach Salad (GF)

Fresh Apples, Baby Spinach, Walnuts, Feta, Dried Cranberries, Orange Vinaigrette.

Cobb Salad (GF)

House Chopped Greens, Blue Cheese, Egg, Tomatoes, Red Onion, Smoked Turkey, Cured Bacon, Avocado, Red Wine Vinaigrette.

(GF)Gluten Free * Undercooked meats, poultry, seafood, or eggs served raw, undercooked, or cooked to order, contain (or may contain) raw or undercooked ingredients may increase your risk of food borne illness.

For parties of 8 or more there is a 20% auto gratuity