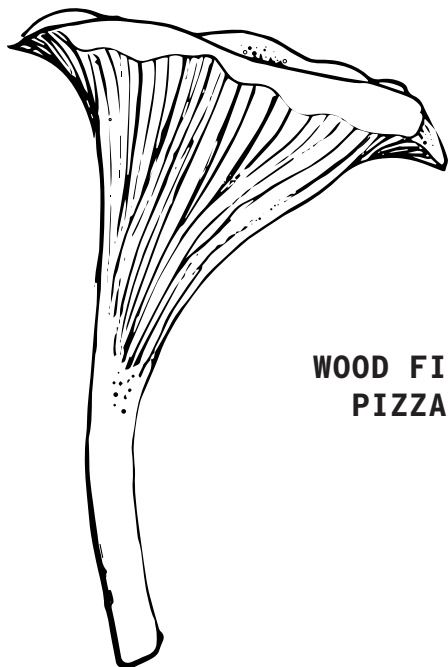


SWITCHBACK

RELAIS & CHATEAUX



PROVISIONS

WOOD FIRED PIZZAS

Bread Service butter, olive oil	9	Grilled Carolina Peaches leafy greens, spiced pecan granola, pickled red onion, yogurt dressing	14
Crudo hamachi, frying pepper, grapefruit, tamari, yuzu kosho, pistachio	18	Fritto Misto calamari, sumac aioli	17
Duck Confit herb oil, pistachio milk, goat cheese			21
Funghi maitake, chanterelle, beech, mushroom bechamel, fingerling potato, parmesan			22
Diovala calabrian chili, spicy soppressata			18
Margherita tomato, basil, fresh mozzarella			17
Verde spring allium, spinach, arugula, burrata			17

MAINS

Burger gruyère, LTO, pommes frites	18	Grazing Bowl quinoa, greens, tomato, avocado, cucumber, herbed cashew	19
Hanger Steak Frites	32		
Shrimp and Grits local red corn grits, tomato gravy	19	Cobb Salad chopped egg, blue cheese, cucumber, tomato, avocado	17

SWEETS

Espresso Chocolate Mousse Torte flourless chocolate cake, dark and milk chocolate mousse, espresso chocolate sauce	14	House Made Ranch Cookie brown butter chocolate chip or white chocolate macademia nut with cherries	6
Summer Sweet Corn Crème Brûlée local farm eggs and caramel popcorn (gluten and nut free)	14	House Made Ice Cream or Sorbet Du Jour ask about today's flavors, two scoops	12

DRINKS

Spirit-Free Iced Tea, Lemonade, Soda	3	Beer 7 clans chestnut brown athletic run wild n/a ipa boojum hounds of helles lager burial pilsner frog level frogger lager glutenbuerg blonde ale (GF) heineken zero highland gaelic ale highland lower falls ipa highland trailbound new belgium fruit smash seltzers noble dry crisp cider satulah sunset saison	8
Juice <i>apple, orange</i>	5		
Milk, Chocolate Milk	4		
Mountain Valley Water <i>sparkling, still</i>	5		
Mocktail Special <i>ask about today's offering</i>	12		
Asheville Tea Company Tea <i>Pisgah Breakfast, Asheville Grey, Jasmine Gold, Chamomile Lavender, Blue Ridge Mint</i>	3		
Hot Chocolate	4		
Latte or Cappucino	4.5		