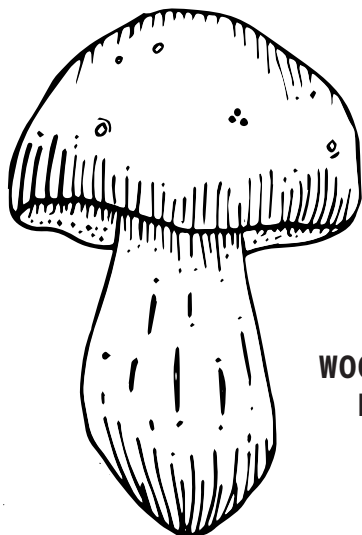


# SWITCHBACK

RELAIS & CHATEAUX

## PROVISIONS



## WOOD FIRED PIZZAS

<b>Bread Service</b>	<b>9</b>	<b>Leafy Green Salad</b>	<b>15</b>
butter, olive oil		yuzu pear, butternut squash, almonds, chèvre, shallot vinaigrette	
<b>Crudo</b>	<b>18</b>	<b>Fritto Misto</b>	<b>17</b>
hamachi, frying pepper, grapefruit, tamari, yuzu kosho, pistachio		calamari, sumac aioli	
<b>Duck Confit</b>			<b>21</b>
herb oil, pistachio milk, goat cheese			
<b>Funghi</b>			<b>22</b>
maitake, chanterelle, beech, mushroom bechamel, fingerling potato, parmesan			
<b>Diovala</b>			<b>18</b>
calabrian chili, spicy soppressata			
<b>Margherita</b>			<b>17</b>
tomato, basil, fresh mozzarella			
<b>Verde</b>			<b>17</b>
spring allium, spinach, arugula, burrata			

## MAINS

<b>Grazing Bowl</b>	<b>19</b>	<b>Cobb Salad</b>	<b>17</b>
quinoa, greens, tomato, avocado, cucumber, herbed cashew		chopped egg, blue cheese, cucumber, tomato, avocado <b>add</b> chicken, salmon, or shrimp 8	
<b>Shrimp and Grits</b>	<b>19</b>	<b>French Onion Grilled Cheese</b>	<b>17</b>
local red corn grits, tomato gravy		caramelized onion, gruyere, dark chicken jus, pommes frites	
<b>Smashburger</b>	<b>18</b>	<b>Hanger Steak Frites</b>	<b>32</b>
two Cataloochee beef patties, red onion, gruyère, pommes frites		bourdelaise	

## SWEETS

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

## DRINKS

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