



**PROVISIONS**

**WOOD FIRED  
PIZZAS**

|                                 |           |   |           |
|---------------------------------|-----------|---|-----------|
| <b>Fritto Misto</b>             | <b>17</b> | <b>Leafy Green Salad</b>  | <b>15</b> |
| calamari, sumac aioli           |           | yuzu pear, butternut squash, almonds, chèvre, shallot vinaigrette |           |
| <b>Charcuterie &amp; Cheese</b> | <b>32</b> |   |           |
| seasonal accoutrements          |           |   |           |

|  |           |
|--|-----------|
| <b>Duck Confit</b>                           | <b>24</b> |
| herb oil, pistachio milk, goat cheese        |           |
| <b>Cataloochee Oxtail</b>                    | <b>22</b> |
| cabbage, horseradish crème fraîche, 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> |
| talleggio, local greens, béchamel            |           |

**MAINS**

|   |           |   |           |
|---|-----------|---|-----------|
| <b>Cobb Salad</b>   | <b>17</b> | <b>Smashburger</b>  | <b>18</b> |
| chopped egg, blue cheese, cucumber, tomato, avocado<br>add chicken, trout, or shrimp 8      |           | two Cataloochee beef patties, red onion, gruyère, pommes frites |           |
| <b>Grazing Bowl</b>   | <b>19</b> | <b>French Onion Grilled Cheese</b>                              | <b>17</b> |
| quinoa, greens, tomato, avocado, cucumber, herbed cashew<br>add chicken, trout, or shrimp 8 |           | caramelized onion, gruyère, dark chicken jus, pommes frites     |           |

**SWEETS**

|  |           |  |           |
|--|-----------|--|-----------|
| <b>Strawberry Charlotte Russe</b>  | <b>14</b> | <b>Carrot Cake</b>   | <b>14</b> |
| mascarpone and strawberry mousse, Marcona almonds, almond joconde              |           | brown butter maple frosting, raisin gastrique and salted candied walnuts |           |
| <b>House Made Ranch Cookie</b>   | <b>6</b>  | <b>House Made Ice Cream or Sorbet Du Jour</b>                            | <b>12</b> |
| brown butter chocolate chip or gluten free macadamia chocolate mudslide cookie |           | ask about today's flavors, two scoops                                    |           |

**DRINKS**

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

\*\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, Especially If You Have Certain Medical Conditions.