



## PROVISIONS

<b>Pommes Frites</b> with Sumac Aioli	12
<b>Beets Salad</b> arugula, fried goat cheese, toasted pistachio, yuzu apples	14
<b>Saffron Arancini</b> local arugula, fennel salad, warm pomodoro sauce	16
<b>Cheese Board</b> international & local cheeses, selection of three	28

## WOOD FIRED PIZZAS

<b>Margherita</b> tomato, basil, fresh mozzarella	17
<b>Verde</b> fresh mozzarella, local greens, béchamel	17
<b>Diovala</b> calabrian chili, spicy soppressata	18

## MAINS

<b>Cobb Salad</b> chopped egg, blue cheese, cucumber, tomato, avocado <b>add</b> chicken, trout, or shrimp 9	17
<b>French Onion Grilled Cheese</b> 17 caramelized onion, gruyère, dark chicken jus, pommes frites	
<b>Smashburger</b> 18 two Cataloochee beef patties, red onion, gruyère, pommes frites	

<b>Grazing Bowl</b> quinoa, greens, tomato, avocado, cucumber, herbed cashew <b>add</b> chicken, trout, or shrimp 9	19
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## SWEETS

<b>Warm Sticky Toffee Pudding</b> 14 warm toffee sauce, mascarpone mousse, walnut crumble (GF)	
<b>House Made Gelato or Sorbet Du Jour</b> 12 two scoops	

<b>Almond Citrus Chiffon Cake</b> 14 orange curd, cream cheese frosting, dark chocolate ganache, salted almonds	
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## DRINKS

<b>Iced Tea, Lemonade, Soda</b>	3
<b>Juice</b> apple, orange	5
<b>Milk, Chocolate Milk</b>	4
<b>Mountain Valley Water</b> sparkling, still	5

<b>Mocktail Special</b> <i>ask about today's offering</i>	12
<b>Asheville Tea Company Tea</b> <i>Pisgah Breakfast, Asheville Grey, Jasmine Gold, Chamomile Lavender</i>	3
<b>Hot Chocolate</b>	5
<b>Latte or Cappuccino</b>	6