2016 Asheville Restaurant Week Lunch Menu

2 Courses for $15 | 11:30am-2:30pm

Choose Appetizer and Entrée *or* Entrée and Dessert

STARTERS

LOCAL GREEN SALAD
Local Leaf Lettuce, Baby Kale, Frisée, Fines Herbs, Roasted Fennel Vinaigrette

WINTER SQUASH SOUP
Spiced Crème Fraîche, Local Apple Compote

HOUSE MADE COUNTRY PATÉ
Heritage Pork, NC Chicken, Pistachios, Pickled Shallots, Cornichons, Frisée

ENTRÉE

SUNBURST MOUNTAIN TROUT
Winter Squash, Kohlrabi, Braised Local Greens, Marcona Almond Brown Butter

HICKORY NUT GAP MEATLOAF
Yukon Gold Potatoes, Mushrooms, Caramelized Onion Gravy

CHICKEN CAESAR SALAD
Marinated Grilled Chicken, Romaine Lettuce, Croutons
Shaved Parmigiano-Reggiano, Anchovy Vinaigrette

DESSERT

CHOCOLATE CHEERWINE LAVA CAKE
Nearly Baked Chocolate & Sweet Cherry Cake
Dark Chocolate Sauce, The Hop's Buttermilk Ice Cream

SEASONAL CHEESE CAKE
Vanilla Anglaise

ESPRESSO POT AU CRÈME
Vanilla Whipped Cream, Cinnamon, Chocolate-Hazelnut Biscotti

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