



**COPPER CROWN**  
**RESTAURANT WEEK MENU**  
**JAN 20-28<sup>th</sup>, 2016**  
**3 COURSES FOR \$30**

**COURSE ONE:**

Gnocchi w/ brown butter, rutabaga, collard greens, buttermilk curd

Smoked HNG farms pork Shoulder w/ steens cane syrup, Carolina rice grits, pickled green tomato relish

Crispy gulf Shrimp w/ jambalaya, tabasco honey butter

**COURSE TWO:**

7 oz HNG farm NY strip steak w/ scallion-potato cake, roasted shitake relish, port

Sunburst farms trout w/ whipped potatoes, butternut-crawfish succotash, brown butter vinaigrette

Barbequed Smiling hara tempeh w/ hoppin john, local greens, crispy onions

**COURSE THREE:**

Chocolate torte w/ whipped peanut butter, pretzel crumble

Bread pudding w/ chevre, sour cherries, rum sauce

1011 TUNNEL ROAD ASHEVILLE, NC  
828-505-7531  
coppercrownavl.com  
coppercrownavl@gmail.com