

DINNER

RESTAURANT WEEK 2017

Please make one selection from each of the three courses:

1. LOCAL **LETTUCES**, pumpkin butter, aged gouda, granola

LOA CHICKEN & RICE **SOUP**, cilantro, coconut milk

2. SUNBURST **TROUT**, sweet potato, peanut potlikker greens, fermented chili

MUSHROOM **RAGOUT**, NC wheatberry salad, pecorino, black kale

HANGER **STEAK**, black lentil, Ten Mile carrots, parsnip, parsley butter, garam masala

3. **KOUIGN AMMAN**, mango chutney, creme fraiche

BRULEED **BANANA**, chocolate sorbet, peanut brittle

CHOCOLATE **BUDINO**, whipped vanilla crème

all ingredients are sourced locally
& sustainably when possible.

all cured, fermented, butchered
& baked items are prepared
in house by our staff.



48 College St.
Downtown Asheville
828.254.8980
tableasheville.com

* this item may be served raw or undercooked ** this item contains raw eggs
Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish,
or EGGS may increase your risk of foodborne illness.

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