

CAVIAR SERVICE

White Sturgeon 80
Sterling Caviar, California

Siberian 95
Adamas Caviar, Lombardy, Italy
capers, red onion, crème fraîche,
Mother AVL brioche



SEAFOOD TOWERS*

Grande 125
whole chilled lobster,
12 oysters, 4 clams, trout dip,
5 poached shrimp, ceviche

Petite 85
12 oysters, 4 clams, trout dip,
5 poached shrimp, ceviche

BEGINNINGS

- Kampachi Ceviche* passion fruit leche de tigre, chili, potato chips 23
Oysters Bienville baked oysters, shrimp, pecorino, cremini mushrooms 22
Jumbo Shrimp Cocktail poached shrimp, cocktail sauce, creole remoulade 22
Steak Tartare* olives, capers, chilis, trout roe, potato chips 23
Mussels & Ramps creme fraîche, creole mustard, bread 22
Smoked Trout Dip chives, lemon, crostini 15
Crispy Clam Strips “Chubby” Woodman’s - from essex, mass. 16
Grouper Cheeks harissa, herbs, lemon, olive oil 16
Bread Service Mother AVL sorghum-pink peppercorn bread, whipped butter, sea salt 8
add trout roe \$10 / black anchovies \$5

GARDEN

- Beet Salad hazelnuts, watercress, brebis 15
Caesar Salad radicchio, anchovy, bread crumbs, pecorino 15
Greens & Herbs fancy lettuce, fresh herbs, strawberry, radish, bistro vinaigrette 12

VEGETABLES

- Crispy Lion’s Mane Mushroom romesco, chive, lemon 16
Charred Broccoli anchovy, Calabrian chili, crispy garlic 12

FISH & SHELLFISH

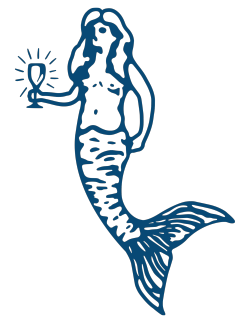
- Spanish Octopus a la Plancha potato puree, rapini, castelvetro olive 28
Francina’s Crab Cakes gribiche, SC asparagus, lemon 33
Striped Bass caramelized carrot, peas, oyster mushrooms 33
Seared Scallops long cooked grits, mushrooms, morcilla, red wine jus 32
Whole Roasted Branzino herb salad, crispy potatoes, mojo verde 36
Bouillabaisse fish, shellfish, tomato and fennel broth, potatoes, bread, rouille 34
Fish & Chips fresh cod, light and crispy beer batter, fries 26
Shrimp Po’ Boy leidenheimer bread, dressed all the way, fries 19
substitute fried oysters \$4

FARM

- Steak Frites* 8oz. flat iron steak, french fries, sauce Marchand du Vin 36
Jettie Rae’s Double Cheeseburger american cheese, lettuce, tomato, fries 16

SWEETS

- Key Lime Pie 8
Flourless Chocolate Torte 9
Strawberry Ice Cream, Olive Oil Cake 9



HONEST FOOD DONE WELL

* Oysters, clams and ceviche are served raw. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

A 3% Kitchen Appreciation Fee is added to all bills. This fee is split directly with all hourly kitchen staff to help sustain their lives in Asheville.

If you have any questions, please ask for the manager.