



## RESTAURANT WEEK MENU

**LUNCH \$15**

**MAIN**

**CHORIZO MEATLOAF PATTY MELT**

Ashe County Gouda, Roasted Turnips and Greens, Korean Chili Aioli

~OR~

**SEARED ENDIVE SALAD**

Candied Walnuts, Roasted Butternut Squash, Apples, Pomegranate, Grana Padano, Shakerag Blue  
Roasted Persimmon Vinaigrette

OR

**CHICKEN CONFIT AND SWEET POTATO HASH**

Roasted Shallots, Swiss Chard, Sunny Egg  
Smoked Paprika Aioli

**WITH CHOICE OF SIDE**

Bliss Pumpkin Soup with Sumac Yogurt, Spiced Hazelnuts

~OR~

Salad of Hearty Greens, Shaved Fennel and Pickled Citrus, Satsuma-Benne Vinaigrette

**DESSERT**

**CINNAMON SWEET POTATO CAKE**

Cider Poached Apples

~OR~

**DARK CHOCOLATE BROWNIE**

Big Spoon Peanut Butter Ice Cream, Payday Sauce



## RESTAURANT WEEK MENU

**DINNER \$35**

### **FIRST COURSE**

#### **LAMB SUGO PAPPARDELLE**

Garlic Confit, Swiss Chard, Mint, Ricotta

~OR~

#### **SHRIMP AND SMOKED TROUT FRICASSEE**

Hot Water Cornbread, Copper Penny Carrot Slaw

~OR~

#### **SEARED ENDIVE SALAD**

Candied Walnuts, Satsuma, Pomegranate, Grana Padano  
Persimmon Vinaigrette

### **SECOND COURSE**

#### **HERITAGE CHICKEN AND PORK CASSOULET**

Confit Chicken, Grilled House Garlic Sausage, Milk Braised Osso Bucco,  
Crispy Brussels Sprouts and Chicken Skin, Sage Pig Bread

~OR~

#### **PORCINI AND BUCKWHEAT GNOCCHI**

Rosemary-Chili Braised Tuscan Kale, Wood Roasted Oyster Mushrooms  
Curried Bliss Pumpkin Sauce

~OR~

#### **GRILLED SC KING MACKEREL**

Salsa Verde Polenta, Green Romesco, Aji Panca  
Warm Mustard-Coriander Slaw

### **DESSERT**

#### **GRAPEFRUIT CUSTARD PIE**

Roasted Grapefruit, Pine Nut Crunch

~OR~

#### **CHOCOLATE BUDINO**

Cocoa Nib-Sorghum Brittle, Roasted White Chocolate Ice Cream

~OR~

#### **LOOKING GLASS CHEESE PLATE**

*Ridgeline* and *Chocolate Lab* with Dried Fruit Mostarda,  
Chapata Toast