

TUESDAY TABLE MARCH 7TH, 2023

TASTE OF MADEIRA



Chef/Owner John Fleer lovingly created this menu based on love for the Portuguese island of Madeira -- considered to him to be an Asheville surrounded by the Atlantic Ocean: friendly people, lots of mountains and outdoor activities, and delicious native food. Tonight we'll share versions of some of the exciting food that he has enjoyed in "the island of eternal springtime."

SNACKS

BOLO DO CACO Madeiran Sweet Potato Bread, Herb Spread, 'Nduja

FRUTOS DO MAR Shellfish Medley, Garlic-Parsley Butter

FEIJOADA DE POLVO Octopus and White Bean Stew

BLACK BASS MADEIRENSE AND MILHO FRITO Banana, Passion Fruit, Fried Polenta

ENTREE.....

ESPETADA MADEIRENSE AND MIGAS Grilled and Skewered Pork with Bay and Garlic

DESSERT.....

BOLO DE MEL Madeiran Honey Cake with Figs and Apples

ADULT \$48 per person

UNDER 10s \$20

COCA-COLA, DIET COKE, SPRITE 2.75 UNCLE SCOTT'S ROOT BEER 4 FEVER TREE Ginger Beer, Ginger Ale, Tonic 4

ASHEVILLE TEA COMPANY BREWED ICED TEA 2.75 WAYNESVILLE SODA JERKS Plum-Lime or Strawberry-Rhubarb 4 MOUNTAIN VALLEY SPRING WATER Still or Sparkling (1L) 8

R-BAR COCKTAILS

ASHEVILLE GREY FOG Earl Grey Gin, Almond Orgeat, Oat Milk 13 PARADISE LOST Vodka, Pomegranate Liqueur, Ginger-Sage Syrup, Lemon, Black Pepper Tincture, Cava THE FULL MONTE Tequila, Montenegro, Mezcal, Grapefruit Cordial 13 KEY LIME PIE DAIQUIRI White Rum, Lime, Licor 43, Graham Cracker Cordial 13 GINGERSNAP MULE Rye Whiskey, Lemon, Gingersnap Spices, Ginger Beer 13 R-BAR OLD FASHIONED Four Roses Bourbon, Demerara, Angostura, Lemon Peel 12	13
WINES BY THE GLASS	
FEATURED RED	
TRISAETUM, Pinot Noir, Willamette Valley, Oregon 2019	18
BUBBLY CLARA VIE, Brut Nature, Mauzac, Limoux, Languedoc, France NV	13
ROSÉ	10
MAS DE JANINY, C'est Bien Comme Ça!, Grenache-Cinsault, Languedoc, France 2021 WHITE	11
DOMAINE BEAUSEJOUR, Sauvignon Blanc, Touraine, Loire Valley, France 2021	13
MATTEO BRAIDOT, Pinot Grigio, Friuli-Venezia Giulia, Italy 2020	11
ZOE , Roditis-Moscofilero, Peloponnese, Greece 2021	10
CHATEAU DE CHAINTRE, Chardonnay, Macon-Chaintre, France 2020	13
BOUNDARY BREAKS, Riesling, Finger Lakes, New York 2021	11
ORANGE	
KLET BRDA, Krasno, Rebula-Sauvignonasse-Malvasia, Brda, Slovenia 2020	13
RED	
BODAN ROAN, Pinot Noir, California, USA 2018	12
LUBERRI, Seis, Tempranillo, Rioja, Spain 2020	13
LE CALLE, Campo Beo, Sangiovese, Maremma, Tuscany, Italy NV	11
CLOVIS, Grenache-Syrah, Côtes-du-Rhône, France 2021	12
FAMILIA SCHROEDER, Saurus, Malbec, Patagonia, Argentina 2020	12
HERON, Cabernet Sauvignon, Paso Robles, California 2020	14

BEER ON TAP

ALLAGASH BREWING BELGIAN TRIPEL (10 OZ)
Portland, ME – 9% ABV 8
BURIAL 'WE MUST ALL BE SO AMUSED BY NOW'
HAZY IPA Asheville, NC $- 6.8\%$ ABV 8
SIERRA NEVADA 'CELEBRATION' WINTER IPA
Asheville, $NC - 6.8\% ABV$ 7
OLDE HICKORY HEFEWEIZEN Hickory, NC -4.5% ABV 7
ARCHETYPE 'UNRULY MYSTIC' COFFEE PORTER
Asheville, $NC - 5.8 \% ABV$ 6
DSSOLVR 'BURN WITH ME' HONEY BOCK
Asheville, NC – 4.2% ABV 8
FLAT ROCK 'CHERRY POPPINS' CIDER $\mathrm{NC}-6\%~\mathrm{ABV}$ 6
FONTA FLORA 'SUPPER TABLE' SWEET POTATO ALE
Nebo, NC – 5.2% ABV 8

BOTTLES & CANS

BLACKBERRY FARM CLASSIC SAISON $TN - 6.3\%$ ABV 6	
OSKAR BLUES 'MAMA'S LITTLE YELLA' PILSNER $\rm NC-4.7\%ABV$ 6	
FOOTHILLS 'JADE' IPA $NC - 7.4\% ABV$ 7	
HIGHLAND GAELIC ALE $NC - 5.5\% ABV$ 6	
HIGHLAND OATMEAL PORTER $NC - 5.9\% ABV$ 6	
MILLER HIGH LIFE $WI - 4.6\% ABV$ 4	
MILLER LITE WI-4.4% ABV 4	
BOTANIST AND BARREL 'LE SENTIMENT BLEU' BLUEBERRY	
ROSÉ CIDER NC – 8% ABV 21 375ml	
PARTAKE 'PALE' NON-ALCOHOLIC FL 5	
ATHLETIC BREWING 'ALL OUT DARK' NON-ALCOHOLIC CT 5	

*ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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