



TUESDAY TABLE

SEPTEMBER 20, 2022

FARMER TO TABLE

Each dish will focus on and feature one of our beloved farm partners. They are also joining us for dinner and might just be at the table next to yours!

SNACKS.....

- ARUGULA AND KALE SALAD** Roasted Squash and Apples, Honey Vinaigrette
Black Earth Farms
- CHARRED BROCCOLI SALAD** Peanuts, Pickled Chiles, Cilantro
The Culinary Gardener
- WHIPPED FROMAGE AND SMOKED TROUT 'BAGEL'** Trout Roe Crème Fraiche
Sunburst Trout Farms, Looking Glass Creamery
- WILD MUSHROOM TAMALES** Fall Squash Molé
Living Abundance

Rotem & Mounir Saouma, Inopia, Rhône White Blend, Côtes-du-Rhône, France 2018 16
Clovis, Grenache-Syrah, Côtes-du-Rhône, France 2021 12

ENTREE.....

PLEASE CHOOSE ONE FOR THE TABLE

- BRISKET AND BISCUITS** Miso-Potato Salad, Assorted Pickled Vegetables, Alabama White Sauce
Apple Brandy Beef
Luberri, Seis, Tempranillo, Rioja, Spain 2020 13
- SWEET PEPPER PANADE** Charred Chicories
Gaining Ground Farm
Klet Brda, Krasno, Rebula-Sauvignonasse-Malvasia, Brda, Slovenia 2020 13

DESSERT.....

- JARRED GRAPE PIE** Grilled Figs, Buttermilk Chantilly
McConnell Farms
Chateau Pajzos, 5 Puttonyos, Tokaji Aszú, Hungary 2016 11

ADULT \$48

Add suggested pairings for all 3 courses for \$32

UNDER 10s \$20

R-BAR COCKTAILS

RIND & DINED Vodka, Watermelon, Lemon, Cava, Pickled Watermelon Rind **13**

VIOLET BAUDELAIRE Gin, Crème de Violette, Lemon, Black Pepper, Lavender Bitters, Ginger Ale **13**

Drink Local: Substitute Chemist Gin 3

WHAT'S UP DOC Tequila, Dry Curaçao, Carrot, Lemon, Madras Curry, Cinnamon **13**

SOTOL, Y'ALL Sotol, Genepy des Alpes, Linie Aquavit, Lime, Nepitella Mint **13**

ZELDA'S DAIQUIRI Dark Rum, Lime, Demerara, Giffard Banane de Bresil, Angostura Bitters **13**

R-BAR OLD FASHIONED Four Roses Bourbon, Demerara, Angostura, Lemon Peel **12**

Drink Local: Substitute Southern Star Double Rye 2

WINES BY THE GLASS

FEATURE

ROTEM & MOUNIR SAOUMA, *Inopia*, Rhône White Blend, Côtes-du-Rhône, France 2018 16

BUBBLY

CLARA VIE, *Brut Nature*, Mauzac, Limoux, Languedoc, France NV 13

ROSÉ

ELICIO, Grenache-Syrah, Méditerranée IGP, France 2021 11

WHITE

DOMAINE BEAUSEJOUR, Sauvignon Blanc, Touraine, Loire Valley, France 2021 13

MATTEO BRAIDOT, Pinot Grigio, Friuli-Venezia Giulia, Italy 2020 11

CANTINA COFFELE, *Soave Classico*, Garganega-Trebbiano, Castel Cerino, Italy 2021 10

CHATEAU DE CHAINTRÉ, Chardonnay, Macon-Chaintré, 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

FINCA DECERO, Malbec, Mendoza, Argentina 2018 12

HERON, Cabernet Sauvignon, Paso Robles, California 2020 14

BEER ON TAP

ALLAGASH BREWING BELGIAN TRIPEL (10 OZ)

Portland, ME – 9% ABV **8**

DSSOLVR 'COMPUTERS ARE EVERYTHING' DDH IPA

Asheville, NC – 7.6% ABV **9**

BURIAL 'SURF WAX' IPA Asheville, NC – 6.8 % ABV **8**

ARCHETYPE 'COWBOY POET' LAGER

Asheville, NC – 4.8 % ABV **6**

OLDE HICKORY HEFEWEIZEN Hickory, NC – 4.5% ABV **7**

BURIAL 'CULTURE KEEPERS' FESTBIER

Asheville, NC – 5.8% ABV **8**

SIERRA NEVADA 'SUNNY LITTLE THING' CITRUS

WHEAT ALE Asheville, NC – 5.0% ABV **6**

URBAN ORCHARD 'GINGER CAMPAIGN' CIDER

Asheville, NC – 6.5% ABV **8**

BOTTLES & CANS

BLACKBERRY FARM CLASSIC SAISON TN – 6.3% ABV **6**

OSKAR BLUES 'MAMA'S LITTLE YELLA' PILSNER 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**

NOBLE 'STANDARD BEARER' HARD CIDER NC – 6% ABV **7**

BOTANIST AND BARREL SPARKLING STRAWBERRY CIDER NC – 8% ABV **21 375ml**

PARTAKE 'PALE' NON-ALCOHOLIC FL – NA **5**