

JACK ^{OF THE} WOOD PUB

Asheville RESTAURANT WEEK 2025

DINNER MENU

Served after 4:00pm

\$40 per person

FIRST COURSE

House-cured smoked salmon baguette
with dill chèvre & chive oil.

\$12 à la carte

SECOND COURSE

Guinness short ribs served with creamy
mushroom risotto, roasted Brussels
sprouts, carrots, & butter-braised onions.

\$26 à la carte

THIRD COURSE

House-made brownie topped with
white chocolate mousse, salted caramel
crisp, and a raspberry & blackberry coulis.

\$12 à la carte

Pair with Cycles Gladiator Pinot Noir,
Central Coast, CA, 2020

\$35 BTL

* Items containing ingredients like beef can be served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Regarding the safety of these items, written information is available upon request.

