



PRIX FIXE 44

APPETIZER

***Oyster Amuse**

single oyster on the half shell
with cilantro lime mignonette

1ST COURSE

Choice of:

Bibb & Herbs

apple, dill, parsley, chive

Caesar Salad

radicchio, anchovy, bread crumbs, pecorino

2ND COURSE

Choice of:

BRAISED BEEF SHORTRIB

red wine mushroom sauce, rapini with garlic

FRANCINA'S CRAB CAKES

roasted asparagus, sauce gribiche

3RD COURSE

Key Lime Pie

lime zest

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.

*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.