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<http://www.kickbackdelivery.com>

# Chestnut

## ABOUT CHESTNUT

**A new American eatery for seasonal bites & homemade treats, Chestnut is a local favorite fine dining restaurant & bar by Westmoreland & Scully in downtown Asheville, NC.**

### DIEATARY KEY

GF = Gluten Free // V = Vegetarian // V+ = Vegan // \*May be cooked to order. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

### Beer Bottles

## STARTS AND SALADS

Scratch-made Lobster-Bisque	\$12.50
<i>troy &amp; son's oak reserve cream, chives</i>	
Todays Soup	\$10.00
<i>Created daily; Garnished smartly</i>	
Hand Cut Truffle Fries	\$12.50
<i>Parmesan Rosemary Salt, White Truffle Oil, Herb Aioli (GF, V)</i>	
Strawberry Rhubarb Salad	\$20.00
<i>Pickled Rhubarb, Fancy Greens, Fennel, Rhubarb, Basil Rose Vinaigrette, Cinnamon Almonds, Pink Peppercorn Ricotta (GF)</i>	
Mediterranean Quinoa Salad	\$20.00
<i>Fava Bean Hummus, Spinach, Pickled Red Onions, Asparagus Ribbons, Guernsey Feta, Mint Tahini Dressing, Pita Crisps, Sft Boiled Egg</i>	
Spinach Calamari Salad	\$20.00
<i>Crispy Calamari, Local Kale, Grappa Currants, Marcona Almonds, Sherry Vinaigrette, Saffron Aioli, Grana Padano</i>	
Charcuterie and Cheeses	\$32.50
<i>Three Styles of Cheeses and Three Styles of Meats. Includes Cheeses, Meats, Pickled Crudites, Seasonal Jam, Lusty Monk Mustard, Rustic Ciabatta Crostini. Cheese from Three Graces Creamery, Sweet Grass Dairy, &amp; Sequatchie Cove Cheeses are often highlighted. Three styles of locally sourced meats, mostly cured and smoked in the building. We also feature cured meats from our friends at American Butcher, combining the best of what we do, and the craft of our local farmers.</i>	

## ENTREES

Korean St. Louis Ribs	\$53.75
<i>Hickory Nut Gap, Korean BBQ, Gamja-jeon, Spicy Kimchi, Napa Radish Slaw, Sesame Seeds, Scallion Curls (GF)</i>	
Parmesan Crusted Trout	\$46.25
<i>Sunburst Farms, Truffle Spring Pea Puree, Scalloped Kohlrabi, Artichoke Watercress Salad, Ramp Creme Fraiche (GF)</i>	
Charleston-Style Fried Chicken	\$40.00
<i>Airline Breast, Carolina Gold Hoppin' John, Bourbon Sorghum Butter, Southern Braised Collards, Pickled Ramps</i>	
Crows Own Shrimp N Grits	\$37.50
<i>NC Tail on Shrimp, adluh cheddar grits, Benton's Bacon, Cherry Tomatoes, Arugula, Serrano Peppers, Peppercorn Cream Sauce</i>	
Crispy Tofu Pad Thai	\$40.00
<i>Gra Bong, Rice Noodles, Orange Tamarind Glaze, Mung Bean Sprouts, Snap Peas, Broccolini, Carrots, Just Egg, Baby Corn, Thai Basil Chili Puree, Peanut Nori</i>	

## MEDIUM PLATES

Tuna Tataki	\$26.25
<i>Sesame Crust, Yuzu Ponzu, Ginger Lime Sticky Rice, Wasabi Crema, Daikon Radish Slaw, Preserved Lemons, Crispy Edamame (GF)</i>	
Pickled Fried Green Tomatoes	\$21.25
<i>BBQ Tomato Jam, Smoked Gouda Pimento Cheese, Bourbon Sorghum Drizzle, Crispy Kale</i>	
Lobster Paella	\$35.00
<i>Butter Poached Lobster Tail, Saffron Bomba, Lobster Claw &amp; Knuckle Meat, Spanish Chorizo, Spring Peas, Preserved Lemons, Parsley Oil (GF)</i>	
Ramp Papardelle	\$22.50
<i>Fennel Garlic Sausage, House-Made Pasta, Creamy Ramp Pesto, Spring Peas, Butter Poached Radishes, Pecorino, Pine Nuts</i>	
Vegan Empanada	\$20.00
<i>Black Bean Chorizo, Dare Cream Cheese, Yukon Gold Mash, Guajillo Salsa, Chayote Slaw, Avocado Pico, Micro Cilantro (V+)</i>	
Harissa Lamb Meatballs	\$20.00
<i>Tabbouleh, Grilled Artichokes, Three Graces Dairy Guernsey Feta, Mint Lemon Yogurt, House Pita</i>	
Petite Filet	\$36.25
<i>4oz, Butter Whipped Mashed Potatoes, Haricots Vert, Gaufrette, Red Wine Demi, Truffle Chive Butter (GF)</i>	

## DESSERTS

Flourless Chocolate Torte	\$15.00
<i>Goat Cheese Mascarpone Cream, Pomegranate Curd, Roasted Pistachios, Cinnamon Tuile, Maldon Salt (GF)</i>	
Rum Cake	\$17.50
<i>Gold Rum Cake, Smoked Pineapple Chutney, Macadamia Nut Crunch, Warm Rum Glaze, Coconut Whipped Cream</i>	
Skillet Cookie Sundae	\$15.00
<i>Strawberry White Chocolate Cookie, Strawberry Ice Cream, Strawberry Sauce, Brown Sugar Oat Streusel</i>	
Spring Tiramisu	\$16.25
<i>Earl Grey Lady Fingers, Basil Lemon Curd, Lavender Mascarpone Cream, Raspberry Poppy Seed Meringue Crisp</i>	

## KIDS MENU

Kids Grilled Chicken Breast	\$13.75
<i>with choice of two sides: Haricot Verts, Hand Cut French Fries or Side Salad</i>	
Kids Chestnut PBB&H	\$13.75
<i>Peanut Butter, Banana, Local Honey on City Bakery Wheat, with choice of two sides: Haricot Verts, Hand Cut French Fries or Side Salad</i>	

*Crumble (GF, V+)*  
**House Smoked Duck Marsala** \$55.00  
*Sliced Duck Breast, Local  
Mushrooms, Creamy Farro Risotto,  
Fava Bean Pesto, Grana Padano,  
Asparagus Ribbons, Hazelnut  
Gremolata, Italian Wine\* Gastrique*

**Kid's Quesadilla** \$13.75  
*Cheese Quesadilla with choice of  
two sides; Haricot Verts, Hand Cut  
French Fries, or Side Salad*  
**Kids Chicken Tenders** \$13.75  
*Choose two; Haricot Verts, Hand  
Cut French Fries, Side Salad*  
**Fried Shrimp Plate** \$12.50  
*Crispy calamari on salad greens  
with Romesco*