

copper crown

RESTAURANT WEEK DINNER

1st course: choice of--

10 mile farms mixed greens with sorghum vinaigrette, peanuts, three graces farms feta, apples and radish

crispy brussels sprouts with steens cane syrup, house pickled carrots and three graces farms feta

gnocchi with pumpkin, chevre, caramelized onions, microgreens

HNG farms braised pork cheek with candied yam puree, gingersnap glaze, salt & vinegar and pickled apples

sunburst farms smoked trout cakes with shaved vegetables, citrus, carrot apple butter and trout roe

2nd course: choice of--

local beets & turnips with radish, olive oil, rosemary and citrus

NC blackened catfish over jambalaya with braised greens and honey-crystal butter

HNG pork tenderloin with stewed barley, braised winter greens, grapefruit, pepito and brown-butter mojo

bbq shrimp with potato croquettes, marinated beets, turnip puree

8 oz hangar steak with potato-parsnip hash, roasted carrots, chimichurri

3rd course: choice of –

pot de crème, coconut biscotti, whipped cream

citrus panna cotta, rosemary, olive oil, roasted grapes

butterscotch crème brulee

*menu items subject to change due to availability

www.coppercrownavl.com // 828-505-7531