

Appetizers

Calamari Fritto - spicy marinara sauce	7
Crab Cake - red pepper juice <i>Three Graces Dairy</i> ginger chevre cream	8
Fried Oysters - white anchovy remoulade	7
Seasonal Soup - from farm to table	5

Greens

Mista - spring greens champagne vinaigrette bleu cheese	4
French Country - yellow beets asparagus candied walnuts fried egg sherry vinaigrette	11
Savoy Chicken Caesar - substitute shrimp for \$4 or scallops for \$6	10
Eric's Chopped Cobb - romaine tomato avocado blue cheese egg grilled chicken bacon	11
Duck Salad - arugula dried figs white balsamic bleu cheese vinaigrette	11

Pasta

The Savoy Lasagna - house-made daily	9
Penne alla Vodka - a Savoy Classic; pancetta scallions garlic red onion vodka cream sauce	9
Mediterranean Pappardelle - kalamata olives capers red onions cherry tomatoes herb vinaigrette	10
Grilled Shrimp Skewers - roasted cherry tomatoes artichoke cous cous apricot gastrique	12

Menu ingredients are seasonal and subject to change

Sandwiches

Vietnamese Shredded Chicken - parsnip carrot rice vinegar cilantro	8
"The Grilled Cheese" - manchego cheddar montasio local wild mushrooms wheatberry bread	9
Muffaletta - mortadella sopressata salami provolone olive salad	9
Grilled Portabella - marinated in balsamic roasted red peppers grilled red onion provolone spring greens	8
Kobe Burger - 8 oz. certified Kobe Beef roasted shallots brie truffle oil applewood bacon fries	13

All come with house made potato chips...substitute regular fries for \$2

Plates

Mojo Pork Tenderloin - mole smashed sweet fried plantains	11
Roasted Chicken Quarter - maple thyme glazed carrot parsnip "fries"	11
BBQ-Mustard Meatloaf - crispy onions garlic mashed potatoes	10
Chicken Piccata - asparagus garlic mashed potato lemon caper sauce	11
Fresh Fish - line caught off of the coast or flown in daily never frozen	mkt
Flatbread of the day - our chef's creation	10

Sweets

Ricotta Zeppole - chambord ganache	7
Kamm's Custard - seasonal fruit	5
Summer Shortbread Biscuit - <i>friends of honeybees</i> tulip poplar honey	8
Crème Brûlée - seasonal fruit	8

		<u>beer</u>			
chimay blue	9	Heiniken	4	highland gaelic ale	4
sam smith oatmeal stout	5	birra moretti	4	sierra nevada	4
michelob ultra	3	ommengang abbey ale 750m	14	warsteiner n/a	3

wines by the glass

	<u>glass</u>	<u>bottle</u>
Louis Perdrier Rose • Cote d'Or, France	8	28
Castellblanch Cava Brut NV • Spain	7	24
Acacia Chardonnay '05 • Carneros, California	11	40
DeLoach Russian River Chardonnay '05 • Sonoma, California	10	36
Mantel Y Blanco Sauvignon Blanc '06 • Rueda, Spain	9	32
Formentini Pinot Grigio '04 • Venezia, Italy	9	32
Columbia Winery Cellarmasters Riesling '06 • Columbia Valley, Washington	8	30
Crios de Susana Balbo Torrantas '06 • Cafayate, Argentina	10	36
Hermanos Lurton Rueda '06 • Rueda, Spain	9	34
De Loach White Zinfandel '06 • California	8	28
Clos Du Val Cabernet Sauvignon '04 • Napa, California	14	54
Felipe Rutini Cabernet Sauvignon '04 • Mendoza, Argentina	10	36
Foppiano Petite Syrah '04 • Russian River Valley, California	12	44
Fife Mendocino Uplands Zinfandel '04 • Mendocino, California	11	40
Ferrari-Carano Merlot '04 • Sonoma, California	10	36
Montinore Estate Pinot Noir '06 • Willamette Valley, Oregon	13	46
Crios de Susana Balbo Syrah/Bonarda '06 • Mendoza, Argentina	10	36
Atteca "Old Vines" '05 • Calatayud, Spain	11	40
Hegarly Chamans No.2 Minervois'03 • Languedoc-Roussillon, France	12	43

lunch at...



**a gathering place designed for one
to enjoy food with wine**

“regret nothing in life in matters of love and food”

e. scheffer

641 merrimon avenue asheville, nc 28804 www.savoyasheville.com 828-253-1077