

*Isa's*  
FRENCH BISTRO

dinner

**SOUP & SALADS**

**FRENCH ONION SOUP 8**  
french bread, le superb gruyere

**ISA'S SALAD 13**  
grilled artichokes, shaved red onion, fried green  
tomato croutons, goat cheese, roasted pistachios  
honey champagne vinaigrette

**BOTTARGA CAESAR 12**  
field greens, grated FL bottarga, bread & butter croutons  
shaved parmesan, radishes & celery

**PICKLED PEAR & BLEU CHEESE 12**  
candied walnuts, vertical roots lettuce, asher bleu cheese  
charred red onion vinaigrette

**PETTIT PLATES**

**FRIED MUSHROOMS 10**  
beer battered stuffed mushrooms,  
porcini crunch, summer truffle

**ESCARGOT 12**  
bacon bechamel, honey sherry vinaigrette  
puff pastry shell

**GRATIN DE MACARONI 9**  
old fashioned baked macaroni & cheese

**BRASSTOWN BEEF TARTARE\* 13**  
lusty monk mustard, pickled farm eggs, sherry reduction  
nc purple potato chips, salt & malt vinegar chips

**BISTRO BOARD 15**  
benton's country ham, chef's mozzarella,  
pickled vegetables, salmon rillettes  
fried marcona almonds, lavosh crackers

**CHICKEN PATE 10**  
joyce farms chicken liver pate, grape marmalade, rye toast

**BRUSSELS SPROUTS 11**  
truffle honey, asher blue cheese

**PEI MUSSELS 14**  
white wine, housemade butter,  
heavy cream, purple potato gnocchi

**ENTREES**

\* **PLAT DU JOUR** \*

**TUESDAY**  
**BISTRO BURGER\* 10**  
two beef patties, american cheese  
peppadew aioli, shaved red onions pickles  
shredded lettuces, homemade bun

**WEDNESDAY**  
**HALF \$ WINE BOTTLES**  
up to \$80

**THURSDAY**  
**SCALLOPS AU POIVRE 23**  
peppercorn sauce, potato aligot

**FRIDAY & SATURDAY**  
**12 OZ PRIME RIB\* 34**  
pommes puree, seasonal vegetables  
ready at 5pm, limited availability

**SUNDAY**  
**STEAK TIPS\* 14**  
asher blue cheese, truffle honey

**COUNTRY CORDON BLEU 19**  
joyce farms chicken, gruyere cheese  
hickory nut gap farm ham, dirty popcorn rice, fava bean puree

**BEYOND SAUSAGE RATATOUILLE 18**  
smoked plant-based sausage, braised tomato  
pearl onions, mushrooms, butternut squash, eggplant, red onion

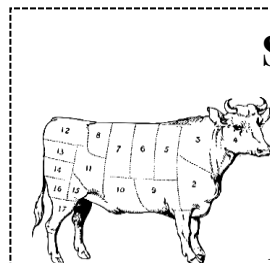
**SEARED SCALLOPS 28**  
housemade carotene fettucine, buttermilk ricotta  
craisins, blood orange foam

**PORK ROULADE 23**  
hickory nut gap farm pork loin & sausage, smoked gouda  
lusty monk mustard over old mill grits & bacon jam

**CHICKEN CITRON 19**  
joyce farms chicken cutlets citrus beurre blanc, capers  
wilted greens, peppadew peppers, angel hair

**CEDAR SALMON\* 24**  
cedar grilled 60 south salmon, spring vegetables

**DUCK CASSOULET 26**  
amarena duck confit, collard greens  
white bean cavatelli, pearl onions, red beans



**STEAK FRITES**

pommes frites, steak butter,  
signature steak sauce

**8 OZ FILET\* 36**  
**12 OZ RIBEYE\* 32**  
**10 OZ NY STRIP\* 34**

**DESSERTS**

**CHERRY CLAFOUTIS 8**  
warm custard cake, cream

**FLOURLESS ESPRESSO CAKE 8**  
pickled pear, espresso whipped cream

**SPICED CREME BRÛLÉE 8**  
sable cookie, candied citrus peel, whipped cream

**HOT APPLE TURNOVER 8**  
caramel ice cream

**ASSORTED PETIT FOURS 6**

**WHITE & ROSÉ**

Grenache Gris Rosé, Domaine de Fontaine 'Gris de Gris', Corbières, France 2018	11	42
Sauvignon Blanc, Domaine du Salvard, Cheverny, Loire Valley, France 2017	11	42
Pinot Grigio, Mezzacorona, Trentino-Alto Adige, Italy 2017	9	34
Chenin Blanc, Champalou, Vouvray, Loire Valley, France 2018	12	46
Alsatian Blend, Meyer-Fonné 'Edelzwicker', Alsace, France 2016	10	38
Albariño, La Caña, Rias Biexas, Spain 2017	11	42
Chardonnay, Henri Perrusset, Mâcon-Villages, Burgundy, France 2017	13	50
Roussane Blend, Ferraton Samorens Blanc, Cotes du Rhone, France 2017	10	38

**SPARKLING**

Glera, Bisol 'Jeio' Prosecco, Valdobbiadene, Veneto, Italy	10	38
Vouvray, Charles Bove, Loire Valley, France	12	46
Pinot Noir, Lucien Albrecht Brut Rosé, Crémant d'Alsace, France NV	14	54
Chateau Palmer Brut Reserve Champagne		88

**RED**

Pinot Noir, Chemistry by Chehalem, Willamette Valley, Oregon 2017	11	42
Malbec, Altos las Hormigas 'Clásico', Luján de Cuyo, Mendoza, Argentina 2017	10	38
Tempranillo, Sierra Cantabria 'Crianza', Rioja, Spain 2015	11	42
Syrah, Domaine Faury, Collines Rhodaniennes, Northern Rhône, France 2017	15	58
Super-Tuscan, Querciabella 'Mongrana', Maremma, Tuscany, Italy 2015	14	54
Cabernet Sauvignon, Vasse Felix 'Filius', Margaret River, Australia 2015	12	46
Gamay, Christophe Pacalet, Beaujolais, France, 2018	13	50
Merlot, Chateau de Parenchere Bordeaux Superieur, Bordeaux, France 2016	11	42
Pinot Noir, Joseph Drouhin, Gevrey-Chambertin, Burgundy, France 2014		99

**COCKTAILS**

<b>Asheville Iced Tea</b> our twist on the long island iced tea	11
<b>Spring Envy</b> cathead honeysuckle vodka, lime, honey, prosecco	11
<b>Mango Uprising</b> mango, courvoisier vs, triple sec, lemon, sugar, orange twist	11
<b>Black Balsam Punch</b> vodka, st- germain, raspberry, lemon, soda	11
<b>Isa's House Bloody Mary</b> luksusowa potato vodka, charleston bloody mix, porter, bacon salt rim	11
<b>Smoky Hibiscus</b> vida mezcal, hibiscus syrup, lime, soda	10
<b>Highland Blackberry</b> famous grouse scotch, lemon, blackberry, red wine, lemon twist	12
<b>El Hombre</b> espolón reposado, domaine de canton, lime, jalapeño, habanero shrub	11
<b>It's Thyme</b> chemist gin, blood orange, thyme, lemon	12
<b>Haywood Vieux Carre</b> rye whiskey, brandy, vya vermouth, angostura, peychaud's, lemon twist	10
<b>Espresso Martini</b> espresso, stoli vanilla, kahlua	12

Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your risk of foodborne illness. \*Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.