

Isa's

FRENCH BISTRO

lunch

PETIT 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

SOUP & SALADS

FRENCH ONION SOUP 8

french bread, le superb gruyere

ISA'S SALAD 13

grilled artichokes, shaved red onion, pistachios, fried green tomato
croutons, goat cheese, honey champagne vinaigrette

BOTTARGA CAESAR 12

field greens, grated bottarga, bread & butter croutons
shaved radishes & celery, parmesan

PICKLED PEAR & BLEU CHEESE 12

candied walnuts, vertical roots lettuce
asher bleu cheese, charred red onion vinaigrette

salad additions:

chicken 5, 60 south salmon* 10, scallops 12, vegan sausage 6

SANDWICHES

sandwich sides: fries, side salad, french onion soup,
soup du jour, collard greens

DYNAMITE BRISKET SANDWICH 14

coffee & chocolate braised beef, onion rings
lusty monk tzatziki, champagne pickles, potato kaiser

JOYCE FARMS CHICKEN SANDWICH 13

joyce farms chicken breast, house mozzarella
sundried tomato pesto aioli, benton's bacon,
field greens, sourdough

BISTRO BURGER* 14

two beef patties, american cheese, peppadew aioli
shaved red onions, pickles, shredded lettuces, housemade bun

CROQUE MADAME* 12

benton's country ham, gruyere,
texas toast, topped with a sunny side egg

D.L.T 14

duck confit, duck aioli, fried green tomato,
vertical roots lettuce, hydroponic tomato relish, texas toast

ENTREES

CHICKEN CITRON 16

joyce farms chicken cutlets, citrus beurre blanc
capers, sweet peppers, capellini

STEAK FRITES* 34

seared butter basted 10oz. ny strip, house cut fries
cherry pepper steak sauce

BEYOND SAUSAGE RATATOUILLE 18

smoked plant-based sausage, braised tomato
pearl onions, mushrooms, butternut squash, eggplant, red onion

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 Fontsaite '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 Baixas, 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

Asheville Iced Tea 11

our twist on the long island iced tea

Spring Envy 11

cathead honeysuckle vodka, lime, honey, prosecco

Mango Uprising 11

mango, courvoisier vs, triple sec, lemon, sugar, orange twist

Black Balsam Punch 11

vodka, st-germain, raspberry, lemon, soda

Isa's House Bloody Mary 11

lukusowa potato vodka, charleston bloody mix, porter, bacon salt rim

Smoky Hibiscus 10

vida mezcal, hibiscus syrup, lime, soda

Highland Blackberry 12

famous grouse scotch, lemon, blackberry, red wine, lemon twist

El Hombre 11

espolón reposado, domaine de canton, lime, jalapeño, habanero shrub

It's Thyme 12

chemist gin, blood orange, thyme, lemon

Haywood Vieux Carre 10

rye whiskey, brandy, vya vermouth, angostura, peychaud's, lemon twist

Espresso Martini 12

espresso, stoli vanilla, kahlua

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.