

Isa's

FRENCH BISTRO

PREMIERE

FRIED MUSHROOMS 10

beer battered stuffed mushrooms, porcini crunch

ESCARGOT & BONE MARROW 13

pistou puff pastry, bone marrow butter, parsley aioli, walnut bacon crumble

TRUFFLE MAC & CHEESE 13

cavatappi pasta, toska truffle cheese sauce

STEAK TARTARE* 13

sunny-side up quail egg, malt vinegar chips, horseradish mousse

BISTRO BOARD 16

thomasville tomme, asher bleu cheese
salmon rillettes, smoked almonds, brown mustard
everything lavosh, grape marmalade, pickles

"FAUX GRAS" PATE (v) 13

roasted mushroom & black lentil pate, socca flat bread

BRUSSELS SPROUTS 11

truffle honey, asher blue cheese

PEI MUSSELS 15

white wine, housemade butter, heavy cream
parisian gnocchi, focaccia bread

DUCK FRITES* 14

duck confit, truffle oil, scallions
pecorino, sunny-side up egg, tomme aioli

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

baby gem lettuce, grated bottarga
bread & butter croutons, shaved celery & radishes

SUMMER SALAD (gf,v) 13

grilled peaches, baby heirloom tomatoes, pecans
pickled red onions, charred onion vin

salad additions:

chicken 5, cedar grilled salmon* 10
scallops 12, vegan sausage 6

LUNCH

sandwich sides: fries, side salad, potato salad
truffle mac & cheese+2, french onion soup+2

FRENCH DIP 15

brasstown beef, le superb gruyere
horseradish tzatziki, french roll

CORDON BLEU SANDWICH 13

fried jf chicken breast, thomasville tomme, pit smoked ham
shredded lettuces, house bun, whole grain honey mustard

PETE'S BURGER* 14

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

COUNTRY CLUB 13

north carolina turkey breast, aged cheddar, sliced bacon
Lettuce, tomatoes, bean sprouts, pecan aioli, french batard roll

CROISSANT MADAME* 14

pit smoked ham, gruyere mornay
topped with a sunny side egg

GALLETE SAUCISSE (v) 12

grilled plant-based sausage, chickpea flour crepes
Dijon mustard and caramelized onions

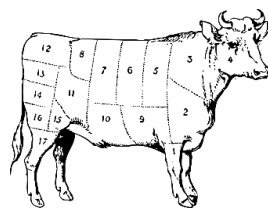
CHICKEN CITRON 16

joyce farms chicken cutlets, citrus beurre blanc
capers, wilted greens, peppadew peppers, angel hair

QUICHE DU JOUR 12

fresh and seasonal ingredients

STEAK FRITES



pommes frites
bistro steak sauce

8 oz FILET* 36

12 oz RIBEYE* 34

4 oz PETIT FILET* 19

DESSERTS

BRIOCHE & SORBET 8

house made brioche bundt, mango sorbet, ginger lime sorbet

MARQUISE AU CHOCOLAT (gf) 8

chocolat mousse cake, with a gluten free croquant

STRAWBERRY SHORTCAKE

CRÉME BRÛLÉE 8

strawberry crème brulee, Shortbread cookie

HOT PEACH TURNOVER 8

amarena cherry cordial ice cream

PISTACHIO CHOCOLATE ROULADE 8

chocolate and pistachio croissant spiral

WHITE & ROSÉ

Grenache Rosé, Domaine Houchart, Cotes de Provence, France 2018	11	42
Sauvignon Blanc, Domaine Fournier, Vin de Pays de Loire, France 2019	11	42
Chenin Blanc, Champalou, Vouvray, Loire Valley, France 2018	15	58
Alsatian Blend, Meyer-Fonné 'Edelzwicker', Alsace, France 2016	11	42
Chardonnay, Schug., Sonoma County, California, 2016	13	50
Chardonnay, Henri Perrusset, Mâcon Villages, France 2018	14	54
Roussane Blend, Ferraton Samorens Blanc, Cotes du Rhone, France 2017	9	34

SPARKLING

Glera, Bisol 'Jeio' Prosecco, Valdobbiadene, Veneto, Italy	12	46
Charles Bove, Loire Valley, France	11	42
Pinot Noir, Lucien Albrecht Brut Rosé, Crémant d'Alsace, France NV	14	54
Tattinger Brut Champagne, Reims, France NV 375ML	for 2	30
Palmer and Co. Brut Reserve Champagne		88

RED

Red Blend, 1448 Jeff Runquist, Amador County	11	42
Pinot Noir, King Estate Inscription, Willamette Valley, Oregon	12	46
Gamay, Christophe Pacalet, Beaujolais, France, 2018	15	58
Malbec, Knom, Cahors, France 2018	11	42
Cab Franc, Patrick Lambert Gourmandise, Cravant-les-Coteaux France 2017	13	50
Super-Tuscan, Querciabella 'Mongrana', Maremma, Tuscany, Italy 2015	15	58
Cabernet Sauvignon, Sean Minor, Paso Robles, California 2017	9	34
Merlot, Chateau de Parenchere Bordeaux Superieur, Bordeaux, France 2016	10	38
Pinot Noir, Joseph Drouhin, Gevrey-Chambertin, Burgundy, France 2017		99

COCKTAILS

Asheville Iced Tea our twist on the long island iced tea 13

Isa's 75 gordon's gin, burnt orange simple, lemon, topped with prosecco 12

Hillside Car christian bros, triple sec, lemon, blackberry puree 12

Hibiscus Gimlet gordon's gin, lime, hibiscus 14

Cucumber Cooler titos, lillet, ruby grapefruit, honey simple, cucumber 14

Chef's Manhattan noilly rouge, courvoisier, grand marnier, stirred never shaken 13

Peach Coupe domaine de cantón, peach puree, honey simple, sparkling wine 11

Bourbon on Battery evan williams, st. germain, lemon, ginger beer 13

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.