



BRUNCH ENTREES

NC CHICKEN & FRENCH TOAST 16

sourdough french toast, joyce farms chicken breast
tennessee sorghum syrup, fresh berries

APPALACHIAN BAGEL 13

cedar smoked salmon spread, smoked NC trout caviar
dressed salad mix, served open faced

PANCAKE BREAKFAST* 14

choice of: bacon or sausage links
fruit or crispy potatoes, eggs your way

EGGS BENEDICT DU JOUR* 13

chef's selection, tossed baby greens

BREAKFAST A LA KING (v) 14

vegan beyond sausage, baby kale, sliced cherry peppers
crispy potatoes, cashew cream sauce

BISTRO HASH SKILLET* 13

crispy potato hash, bacon, sausage, sliced cherry peppers
scrambled eggs, sausage gravy

SOUP & SALADS

ISA'S FRENCH ONION SOUP 8

crostinis, bruleed gruyere cheese

ISA'S SALAD 13

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

BOTTARGA CAESAR 12

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

FALL SALAD (gf,v) 13

apple, pomegranate quinoa, shaved fennel
pecan dust, charred onion vinaigrette

salad additions:

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

SANDWICHES

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

PETE'S BURGER* 14

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

CROISSANT MADAME* 14

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

SIDES

ARTISAN TOAST (two slices) 4
sourdough, wheat, english muffin, gluten free +2

HOUSE CROISSANT 6

CRISPY POTATOES 3

FRESH FRUIT 4

APPLE TURNOVER 6

THREE PIECES OF BACON 3

TWO SAUSAGE LINKS 3

TWO PLAIN PANCAKES 6

BAGEL & CREAM CHEESE 6

FRENCH TOAST 6

TWO EGGS* 4

YOGURT PARFAIT 7

DESSERTS

LE CHOCOLATE CHAUD 8

parisian drinking chocolate, luxuriously thick, smooth, creamy,
french hot chocolate

MARQUISE AU CHOCOLAT (gf) 8

chocolat mousse cake, with a gluten free croquant

STRAWBERRY SHORTCAKE CRÈME BRÛLÉE 8

strawberry crème brulee, shortbread cookie

HOT APPLE TURNOVER 8

amarena cherry cordial ice cream

FRENCH COOKIE PLATE 8

madalines, palmiers, French butter cookie, orange dark chocolate

BREAD PUDDING WITH CUSTARD 8

luxardo, cranberry, orange, pistachio, dark chocolate

BLOODY MARY'S

ISA'S BLOODY MARY

charleston bloody mix, bacon
salt rim, house pickled vegetables

served with your choice of vodka:

house.....11

tito's.....13

absolut peppar.....13

grey goose.....14

MIMOSAS

ONE JUICE.....9

FLIGHT OF 3 JUICES.....13

orange
cranberry-grapefruit
lavender-lemon
pineapple
blood orange

WHITE & ROSÉ

Grenache Rosé, Domaine Houchart, Côtes 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, 2017.....	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 2014.....		99

COCKTAILS

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

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

Feu de Camp old overholt rye, maple syrup, burnt orange simple, chocolate bitters 13

Isa's Royale crème de cassis, lemon, lavender simple, topped with bubbles 12

Pear Mule gordon's gin, lime, ginger simple, muddled pear, ginger beer 13

La Vie En Rose tito's vodka, pama liqueur, lemon, demerara, rose water 14

Pear Mule evan williams bourbon, lemon, rosemary simple, egg white, hint of cherry 13

Wassail delicious cider with choice of bourbon or rum

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