



48 BILTMORE AVE  
828-575-2667  
CHESTNUTASHEVILLE.COM

DINNER  
Valentine's 2024

## STARTS - SALADS

**SCRATCH-MADE LOBSTER BISQUE** – Troy & Sons Oak Reserve Cream, Chives – 10

### TODAY'S SOUP

Created Daily, Garnished Smartly – 8

**HAND CUT TRUFFLE FRIES** – Parmesan-Rosemary Salt, White Truffle Oil, Herb Aioli – 10 (GF, V)

**STRAWBERRY & BURRATA SALAD** – White Balsamic Marinated Strawberries, Pickled Green Strawberries, Basil Rose Vinaigrette, Baby Arugula, Cinnamon Almonds, Balsamic Gastrique, Focaccia Toast Points – 17 (V)

**SPANISH CALAMARI SALAD** – Crispy Calamari, Local Kale, Grappa Currants, Marcona Almonds, Sherry Vinaigrette, Saffron Aioli, Grana Padano – 16

*Split Plates on Salads can be accommodated for a \$2 upcharge*

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## MEDIUM PLATES

**YELLOWFIN TUNA TARTARE\*** – Crispy Sushi Rice, Sriracha Aioli, Soy Glaze, Pickled Kumquats, Tobiko, Scallions – 23 (GF)

**LOBSTER ARANCINIS** – Lobster Claw & Knuckle Meat, Lemon Tarragon Risotto, Mozzarella, Vodka Sauce, Arugula Fennel Salad, Pecorino – 24

**SCALLOP LINGUINE** – House Made Pasta, Smoked Tomato Goat Cheese Mornay, Local Oyster Mushrooms, Herbed Bread Crumbs, Parsley Oil – 26

**VEGAN ROSEMARY "CHEESECAKE"** – Dare Vegan Cream Cheese, Maple Walnut Graham Crust, Balsamic Fig Relish, Baby Arugula, Port Wine Gastrique – 17 (GF, V+)

**STUFFED ARTICHOKE HEARTS** – Herb Goat Cheese, Parmesan-Panko Crust, Basil Salsa Di Noci, Caper Tapenade, Balsamic Glaze, Blistered Tomatoes, Micro Basil – 19 (V)

**PETITE FILET\*** (*really!*) – 4 oz, Butter Whipped Mashed Potatoes, Haricots Vert, Gaufrette, Red Wine Demi, Truffle Chive Butter – 29 | 58 (GF)

## ENTREES

**BEEF "WELLINGTON" FOR TWO** – 8 oz Filet Mignon, Puff Pastry, Truffle Mushroom Duxelle, Prosciutto, Fontina, Red Wine Demi Glaze, Winter Bitter Green Salad, Pickled Chard, Pecorino, Cherry Gastrique – 75

*Pairs well with...Château Pilet (Left Bank Red) - Bordeaux, France - 14 gl*

**VEGAN SUSHI ROLL** – Chili Glazed Sweet Potato, Ginger Red Cabbage, Avocado, Yuza Cucumbers, Nori, Miso Wasabi Aioli, Soy Glaze, Sesame Seeds, Cherry Caviar, Crispy Edamame, Pickled Shiitakes, Bok Choy Slaw – 34 (GF, V+)

*Pairs well with...Barnard Griffin Rose - Richland, WA - 10 gl*

**LOWCOUNTRY SEAFOOD PERLOO** – Carolina Gold Rice, Andouille, Benton's Bacon, Stone Crab Claw, PEI Icy Blue Mussels, NC Shrimp, Trinity, Preserved Lemon Compound, Charleston Sea Beans – 46 (GF)

*Pairs well with...Laurenz V. Sophie Singing Grüner Veltliner - Niederösterreich, Austria - 12 gl*

**SURF & SURF** – Maryland Style Crab Cake, Butter Poached Lobster Tail, Lemon Grilled Asparagus, Blood Orange Beurre Blanc, Tarragon Oil, Local Micros – 49

**BEELER'S PORK CHOP** – Parmesan Herb Polenta, Sherry Glazed Brussels, Port Wine Beurre Rouge, Brandied Cherry Mostarda – 41

*Pairs well with...C.V.N.E. "Cune" Rioja Crianza - Rioja, Spain - 12 gl*

**MARKET CATCH** – Chimichurri, Smash Fingerling Potatoes, Lemon Grilled Broccolini, Coconut Carrot Puree, Papaya Pico, Micro Cilantro – MP (GF)

*Pairs well with...Gorghi Tondi Grillo - Sicily, Italy - 11 gl*

*Split Plates on Entrees can be accommodated for a \$5 upcharge*

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## CHARCUTERIE & CHEESES

### CHARCUTERIE INCLUDES:

Cheeses, Meats, Pickled Crudités, Seasonal Jam, Lusty Monk Mustard, Rustic Ciabatta Crostini – 26

### THREE STYLES OF CHEESES

There is a longstanding tradition of cheese making in WNC. Three Graces Creamery, Sweet Grass Dairy, & Sequatchie Cove Cheeses are often highlighted.

### THREE STYLES OF MEATS

Rotating on a regular basis. Three styles of locally sourced meats, mostly cured and smoked in this building. We also feature cured meats from our friends at American Butcher, combining the best of what we do, and the craft of our local farmers.



CHEF DE CUISINE ASHLEY HELMS | GF = Gluten Free, V = Vegetarian, V+ = Vegan.

*\*May be cooked to order. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.*



**NOW OPEN FOR BRUNCH**  
SATURDAY & SUNDAY 10:00 AM TO 2:30 PM

## THE BACK STORY

**1924 WAS THE YEAR** that this building came into being. If you look at Chestnut from the outside, you will notice that there are four essentially identical buildings all attached along this stretch of the south slope of Biltmore Avenue. Edward Dilworth Latta came to Asheville in 1923 and helped spur the real estate boom of the early 1920's. He built these four nearly identical buildings. Unfortunately he passed away less than a year after 48 Biltmore came into being.

As with many downtown areas during the depression and post WWII, Asheville saw it's urban center fall into obscurity. By the time the 1990's came around, these lovely old structures could be had for a song. That's a good thing, because the amazingly creative citizens of Asheville got busy. Places like Blue Moon Bakery (now City Bakery) and Blue Spiral Gallery (powered by the great visionary, John Cram), took their place alongside old stalwarts, like Top's For Shoes and created an environment for growth. Along with those folks Oscar Wong decided that a "micro-brewery" was just the thing. He was the first to recreate 48 Biltmore, establishing Highland Brewing in 1994 in the basement of this building. Oscar and his brewery became second only to Budweiser for beers on tap in WNC. After Highland Brewing left for bigger quarters, this lovely building became available. Enter Kevin, Joe and the rest of the Westmoreland & Scully team...

We opened Corner Kitchen in February of 2004. Needless to say this kept us all pretty busy for the first few years. As Corner Kitchen (CK, to our regular guests) grew and took its place in the burgeoning Asheville food scene, we started to get calls from real estate people near and far. They all thought it would be a great idea for us to put a restaurant in their building/listing. True to form, Joe Scully wanted to entertain all possibilities. Kevin Westmoreland however, was more circumspect; analysing the feasibility and the finances. This was good because it kept us out of trouble. The process of looking gave us a lot of experience writing business plans, so when this building came up, we managed to quickly decide that we were ready to take the plunge. Again.

### What makes Chestnut special?

We are truly handcrafting your food. All the desserts, even the sorbet and ice cream are made right here. We produce our own Demi-Glace (amazing sauce!), we cut our own French Fries, make our own pickled vegetables and do a lot of smoking of fish and meats, as well as simple charcuterie. We buy products from a host of local growers, ranchers, cheese makers and dairies. We don't make a big deal out of it but it is kind of a big deal!

### What makes Chestnut different?

We change our menu often. Sure, a handful of items stay on such as the Calamari & Kale Salad, Charcuterie and Scratch-Made Lobster Bisque. But the majority of menu items rotate off and that keeps us on our toes. It allows the Chef to foster a creative kitchen and keeps it exciting for the front of house staff who sell our food to YOU. A couple of days before the end of the month we host all of our staff for a "tasting" of the following month's menu. It's awesome!

We are delighted to have you here and hope your experience at Chestnut will be as good as ours has been. Craft Food and Cocktails. That's Chestnut in a nutshell.

### WE FEATURE LOCALLY-SOURCED INGREDIENTS FROM:

**Hickory Nut Gap Farm, Brasstown, Haw Creek Honey, Imladris Farm, Eat More Bakery, City Bakery, Sospiro Ranch, Farm to Home Creamery, Manchester Farms, Round Mountain Creamery, Fork Mountain Farms, Cane Creek Valley Farm, American Butchery, and a slew of Craft Breweries.**



Join Us For  
**BRUNCH**

**Saturday & Sunday 10 am - 2:30 pm**



CHEF DE CUISINE ASHLEY HELMS - TASTE ASHEVILLE AT WESTMORELANDSCULLY.COM

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