



48 BILTMORE AVE
828-575-2667
CHESTNUTASHEVILLE.COM

BRUNCH
Winter 2025

STARTS

SCRATCH-MADE LOBSTER BISQUE – Troy & Sons Oak Reserve Cream, Chives - ~~H~~ 9.9!

TODAY'S SOUP

Created Daily, Garnished Smartly - ~~8~~ 7.2!

TRI COLOR CAESAR SALAD* – Radicchio, Kale, Arugula, Caesar Dressing, Mini Croutons, Parmesan Crisp (EGF) -~~14~~ 12.6!
Add Chicken +~~5~~ 4.5, Add Shrimp +~~6~~ 5.40,
Add 4 Fried Oysters +~~10~~ 9.

STEEL CUT OAT & QUINOA BRULEE – Fresh Berries, Greek Yogurt (GF/V+)-~~9~~ 8.1!

FRENCH BROAD PANTRY PASTRY – Something from the Very Best Local Pastry Chef, (If you can't beat 'em, serve 'em) -~~8~~ 7.2!

PIMENTO CHEESE TOTS – Green Tomato Chow Chow, Jalapeno Remoulade, Bourbon Sorghum Drizzle (GF/V) -~~12~~ 10.8!

BISCUITS AND GRAVY – Scratch Made Biscuits, Black Pepper HNG Sausage Gravy, Chives -~~H~~ 9.9! Add Egg* +~~2~~ 1.8!

GOLDEN MALTED WAFFLE – Fresh Berries, Maple Syrup, Devonshire Cream -~~12~~ 10.8!

ENTREE SALAD

COOL GRILLED CHICKEN SALAD – Chilled Lavender-Marinaded Grilled Chicken Breast, Pickled Red Onions, Cherry Tomatoes, Walnuts, Local Greens, Herbed Goat Cheese, Apple Vinaigrette, Grilled Pesto Ciabatta Bread (EGF) -~~18~~ 16.2! (CK)

KALE & BEET SALAD – Roasted Beets, Pickled Golden Beets, Darè Vegan Cashew Cheese, Lemon Vinaigrette (GF/V+) -~~16~~ 14.4!
Add Chicken +~~5~~ 4.5, Add Shrimp +~~6~~ 5.40,
Add 4 Fried Oysters +~~10~~ 9.

FRIED OYSTER SALAD – Gulf Select, Baby Arugula, Bleu Cheese Crumble, Bacon, Spiced Pecans, Cherry Tomatoes, Apple Vinaigrette, Lusty Monk Honey Mustard (GF) -~~20~~ 18! (CK)

PAY IT FORWARD \$25 OR \$50

Chestnut supports Friends of Neighbors of Swannanoa through our Sweets for a Cause program. Parts of Swannanoa were badly damaged by Hurricane Helene. If you want to help, here's how: Purchase a \$25 or \$50 gift card and we'll donate it to Friends and Neighbors of Swannanoa who will distribute these cards to those who lost so much as well as those working tirelessly to rebuild homes, provide mental health support, and assist with recovery efforts in our community.

For more information about FANS, visit: swannanoafans.org

SANDWICHES

PORTOBELLO MELT – Balsamic Roasted Portobellos, Melted Brie Cheese, Baby Arugula, Roasted Red Peppers, Pickled Red Onions, Focaccia (EGF/V) -~~17~~ 15.3! (CK)

BILTMORE VILLAGE REUBEN – House Cooked Corned Beef, House Braised Sauerkraut, Melted Swiss, 1000 Island Dressing, Griddled City Bakery Rye (EGF) -~~17~~ 15.3! (CK)

HNG BURGER* – 8 oz. Local Beef, American Cheese, Smoked Bacon, Local Lettuce, Pickled Red Onions, Special Sauce, Brioche Bun (EGF) -~~19~~ 17.1! / Egg* +~~2~~ 1.8! (CK)

SMOKED SALMON BAGEL* – Joey's Everything Bagel, Smoked Atlantic Salmon, Cream Cheese, Red Onions, Capers, Baby Arugula -~~18~~ 16.2! (CK)

BREAKFAST SANDWICH – Quasi New York Style... Brioche Bun, Scrambled Egg, American Cheese, HNG Sausage Patty (EGF) -~~16~~ 14.4! Substitute Vegetarian Sausage

SIDES: Rosemary-Garlic Brunch Potatoes, Seasoned Fries, Cheese Grits, Basil & Lime Fruit Salad, Bacon Pea Salad, Sub House Salad - +~~2~~ 1.8!

BRUNCH ENTREES

CROW'S OWN SHRIMP & GRITS – NC Tail on Shrimp, Cheddar Grits, Benton's Bacon, Cherry Tomatoes, Arugula, Serrano Peppers, Peppercorn Cream Sauce (GF) -~~25~~ 22.5!

BENEDICT DU JOUR* – Chef's Whim, Hollandaise, Brunch Potatoes, or Cheese Grits (EGF) - MP

HOUSE MADE CORNED BEEF HASH* – A homage to Joe's dad, so it's gotta be good. Red Bliss Potatoes, Poached Eggs, Horseradish Aioli, Chives, Rye Toast (EGF) -~~17~~ 15.3! (CK)

BILTMORE BASIC* – Two Eggs Any Style, Applewood Bacon, Choice of Brunch Potatoes or Cheese Grits, Toast or House Biscuit -~~16~~ 14.4! | Add Extra Egg +~~2~~ 1.8! (CK)

HUEVOS TOSTADAS* – Crispy Corn Tortillas, Chipotle Black Bean Puree, Two Over Medium Eggs, Rancheros Sauce, Avocado Puree, Radish Pico, Cotija, Micro Cilantro, Brunch Potatoes (GF) -~~18~~ 16.2! / Substitute Vegetarian Sausage for Eggs (CK)

RESTAURANT WEEK 2025! 10% OFF BRUNCH MENU ITEMS

Does not include dessert, non-alcoholic & alcohol beverages. Please note, takeout and split plates are not eligible for this discount. Menu is subject to change based on availability.



EXECUTIVE CHEF BRIAN CROW | GF = Gluten Free, EGF = Easily 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.



BRUNCH
10:00 AM TO 2:30 PM

BRUNCH COCKTAILS!

STANDARDS

Bloody Mary....

*Weldon Mill's Vodka, House Bloody Mix,
Pickled Veggie Skewer - 12
Bacon Infused Vodka + 2*

Mimosa....

*Orange Juice, Cranberry or Grapefruit
Glass - 9, Half Liter - 16, Full Liter - 28*

HOUSE CONCOCTIONS

Dirty Greek....

*Smirnoff, Pepperoncino Brine, Aromatic Bitters,
Cracked Pepper, Olive Oil - 11*

Homage to Lily....

*Lunazul, Borghetti, Demerara Syrup,
Coffee Extract, Chocolate & Orange Bitters,
Cream, Cinnamon - 13*

Vanderbilt Martini....

*Rain Cucumber Vodka, St. Germaine,
Pineapple, Lime, Sage - 14*

All 'Choked Up....

*Gin, House-made Ginger Syrup. Lime,
Cynar Float, Club Soda - 12*

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 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.



Join Us For
DINNER
Everyday 5 pm - 9 pm

