



48 BILTMORE AVE  
828-575-2667  
CHESTNUTASHEVILLE.COM

**DINNER**  
Restaurant Week 2025

# RESTAURANT WEEK 2025!

## 15% OFF DINNER MENU ITEMS

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

### STARTS - SALADS

**SCRATCH-MADE LOBSTER BISQUE** – Troy & Sons Oak Reserve Cream, Chives - ~~H 9.35!~~

**TODAY'S SOUP** – Garnished Smartly - ~~8 6.8!~~

**TRI COLOR CAESAR SALAD\*** – Radicchio, Kale, Arugula, Caesar Dressing, Mini Croutons, Parmesan Crisp (EGF) - ~~H 11.9!~~  
Add Chicken +5 4.25, Add Shrimp +6 5.10,  
Add 4 Fried Oysters +10 8.5.

**WINTER BEET SALAD** – Local Greens, Roasted Beets, Pickled Golden Beets, Darë Vegan Cashew Cheese, Lemon Vinaigrette (GF/V+) - ~~H 13.60!~~

**PIMENTO CHEESE TATER TOTS** – Green Tomato Chow Chow, Smoked Jalapeno Remoulade, Bourbon Sorghum (GF) - ~~H 10.20!~~

**CHESTNUT'S CALAMARI SALAD** – Crispy Calamari, Local Kale, Grappa Currants, Toasted Almonds, Vinaigrette, Preserved Lemons, Romesco - ~~H 14.45!~~

---

### MEDIUM PLATES

**PETIT FILET\* (REALLY!)** – 4 ounce, Butter Whipped Mash, Haricot Verts, Potato Gaufrette, Red Wine Demi, Chive Butter (GF) - ~~29 24.65!~~ / ~~49.30 for 8 oz.~~

**BUTTERNUT SQUASH "LASAGNA"** – HNG Beef Bolognese, Basil Ricotta, Chiffonade Kale, Parmesan Goat Cheese Bechamel, Hazelnut Gremolata (GF) - ~~H 16.15!~~

**CRISPY FRIED BRUSSELS** – Glazed Brandied Cherries, Toasted Almonds, Darë Vegan Cashew Cheese (GF/V+) - ~~H 16.15!~~

**CHIPOTLE CHORIZO MUSSELS\*** – Roasted Poblano, Grilled Corn, Baguette, Micro Cilantro, Cotija, Pepitas (EGF) - ~~H 17.85!~~

**FRIED GREEN TOMATOES** – Pickled & Cornmeal Crusted, Pimento Cheese, Barbecue Tomato Jam, Crispy Kale, Bourbon Sorghum (GF) - ~~H 14.45!~~

**PORK GYOZA** – House Made Dumplings, Sesame Bok Choy Slaw, Chinese Black Vinegar, Cashew Crumble - ~~H 15.30!~~

### BIG PLATES

**BRAISED SHORT RIBS** – Parmesan Risotto, Broccolini, Confit Tomato, Garlic Chips, Pine Nut Gremolata (EGF) - ~~H 35.7!~~

**VERLASSO SALMON\*** – Brown Butter Basted, Maple Butternut Puree, Crispy Brussels, Apple Cider Glaze, Bourbon Walnut Crumble (GF) - ~~38 32.3!~~

**SUMAC ROASTED HALF CHICKEN** – Springer Mountain Farms, Mint Pesto Orzo, Harrissa Hummus, Honey Glazed Carrots, Feta - ~~32 27.2!~~

**MOLE BRAISED HNG PORK SHANK** – Cilantro Lime Rice, Calabacitas, Pepitas, Cotija, Micro Cilantro (GF) - ~~39 33.15!~~

**CROW'S OWN SHRIMP & GRITS** – NC Tail on Shrimp, Cheddar Grits, Benton's Bacon, Cherry Tomatoes, Arugula, Serrano Peppers, Peppercorn Cream Sauce (GF) - ~~30 25.5!~~

**MAITAKE MUSHROOM RAMEN\*** – Soba Noodles, Asian Veggies, Miso Shitake Broth, Tamari Soft Boiled Egg, Radish, Scallions (EV+) - ~~29 24.65!~~

**PECAN CRUSTED NC TROUT** – Sunburst Farms, Goat Cheese Squash Quinoa Cake, Fall Greens, Apple Bourbon Butter, Crispy Parsnips (GF) - ~~37 31.45!~~

---

### 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:  
[www.swannanoafans.org](http://www.swannanoafans.org)



EXECUTIVE CHEF BRIAN CROW | GF = Gluten Free, EGF = Easily Gluten Free, V = Vegetarian, V+ = Vegan.

\*These items are served raw or undercooked, or contain/may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.

# CHESTNUT



## 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.

### What makes Chestnut different?

We change our menu often. Sure, a handful of items stay on such as the Calamari & Kale Salad 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 a menu launch, we host all of our staff for a "tasting" of the dishes to come. 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**

**Served Daily 10 am - 2:30 pm**

