

## ONE. snacks to share

oysters** on the half shell, house hot sauce, grilled lemon, "old bay" saltines, ginger mignonette, smoked horseradish cream (gf no saltines, lf no cream, tnf)	\$18/\$34
apple fritters, rosemary, crème fraiche, whey (tnf)	\$6
house assortment of cured meats**, lusty monk mustard, house-made accompaniments (varies)	\$12
regional cheese plate, house preserves and pickles, rye-herb crackers, sorghum pecan brittle (tnf no brittle, gf sub gf crackers)	\$18
brown butter skillet corn bread, chicken butter, seasonal jams (tnf)	\$5

## TWO. individual bites

grilled oyster**, tallow, tomato jam, fried garlic (lf, tnf)	\$4
"deviled egg" corn sabayon, sunburst smoked trout gravlax**, pimenton (gf, tnf)	\$4
"caesar salad" jicama shell, parmesan crisps, croutons, spanish anchovy** (gf no croutons, lf no cheese/croutons, tnf) no anchovy \$3	\$5
steak tartare**, dry aged apple brandy beef, feuille de brick cone, smoked horseradish cream (lf no horseradish cream, tnf, gf no cone)	\$3

## THREE. small plates

parsnip & pear soup, green cardamom oil (gf, tnf)	\$6
sumac roasted carrots, sunflower burnt honey tahini, za'atar (tnf, gf, lf)	\$9
roasted winter squash, miso apple butter, shiso (tnf, lf)	\$8
smoked golden beets, duck fat vinaigrette, crispy chicken skins, ricotta salata (gf, tnf)	\$8
stuffed quail, muscadine jus, popcorn grits, daikon salad (tnf)	\$14
sautéed farms greens, lardons, pickled vidalia onion, poached egg**, cornbread crumble (tnf, lf & gf no cornbread, v no egg no lardons no cornbread)	\$9
grilled 'hen of the wood' mushrooms, sesame oil, fish sauce, orange zest, garlic cream (gf, lf no garlic cream, tnf, v option available)	\$11
sweet breads, scuppernong, cauliflower (tnf, gf)	\$12
cavatelle, short rib bolognese, zesty bread crumbs (tnf)	\$10
seasonal fish, sunchokes, cowpeas, sauce americaine (gf, tnf)	\$16
apple brandy beef & benton's bacon burger** (tnf), appalachian cheese**, house pickles, lusty monk mustard, maitake mayonnaise**, grit brioche bun, french fries, rocket sauce** ~add fried egg \$2	\$18
grilled steak**, daily cut of dry-aged apple brandy beef, pecan & roasted red pepper sauce (gf, tnf no sauce)	mkt
house-made french fries, rocket sauce** (tnf, lf, v no rocket sauce)	\$4

## FOUR. desserts

molten cola cake, black pepper ice cream, muscadine (gf, tnf)	\$9
peach pecan tart, buttermilk ice cream, brown butter streusel (gf)	\$9
butternut cheesecake, ginger mousse, elderflower, Italian meringue (tnf)	\$9
citrus panna cotta, fennel sorbet, orange (gf, tnf)	\$9

*Ask your server to create a small plate experience for you! They're great at what they do, and can tailor to any palate or preference!*

*\* please alert your server of any allergies or dietary restrictions before placing your order. gf: gluten free, lf: lactose free, tnf: tree nut free, v: vegan  
\*\* this menu item contains raw or undercooked meats, poultry, seafood, shellfish, or eggs. consuming raw or undercooked food may increase your risk of foodborne illness.*

## New This Season / \$13

"I Have Been Known on Occasion to Howl at the Moon":

### Quotes from Bull Durham

#### Hit 'em Where They Ain't

vodka, pimm's #1, pimiento pepper, corn, lemon, salt

#### The Player to be Named Later

vodka or holland's gin, muscadine grape soda

#### We All Deserve to Wear White

american dry gin, benedictine, anise hyssop, lemon

#### A No-No With Umpires

barrel-aged holland's gin, cocchi americano, yellow chartreuse, chamomile

#### He Called it the Bermuda Triangle

pineapple rum, ancho chili, paw-paw, warming spice, lime

#### Show Us Your Million Dollar Arm

jamaican pot still rum, pecan, sweet potato, warming spices, lemon

#### Respect the Streak

blanco tequila, serrano chili, coriander, basil, lime, salt

#### Fear and Arrogance

mezcal, cream sherry, orange, chestnut, orange bitters, bubbles

#### What's All This Molecule Stuff

bonded bourbon, peanuts, cola spices, salt, angostura bitters

#### Limitless Limpid Jets of Love

10yr bonded bourbon, amaretto, fig, orange, lemon, angostura bitters

#### Come On, Meat

bonded rye, raisin, sultanas, currant, ginger, almond, apple cider

#### Bring Me the Gas

bonded rye, crème de cacao, walnut, orange

#### The Ballparks Are Like Cathedrals

japanese whiskey, yuzu, pear, warming spice, figgy pudding bitters

#### You Get a Dying Quail

blended scotch, antique formula vermouth, currants, orange bitters

#### We Want You to Mature the Kid

bonded apple brandy, pineau de charentes, barolo chinato

## Draft Beer

### On Draft

<b>Fullsteam Humidity Pale Ale</b> 6%	\$5
floral, citrus nose, lightly hazy, tropical	
<b>Clown Shoes Wagon Wheel IPA</b> 6.5%	\$8
new england style IPA, big on hops	
<b>Pisgah Brewing Brown Ale</b> 5.9%	\$5
malt forward, medium caramel body	
<b>Westbrook White Thai</b> 5%	\$5
coriander, lemongrass, ginger root	

## Craft Draft Sodas / \$5

-Grape

-Apple Cider

ask your server about our non-alcoholic beverages

# NIGHTBELL

32 South Lexington Avenue  
Asheville, North Carolina 28801  
(828) 575-0375

*True to the spirit of Appalachian cooking, our focus is on preserving seasonal food to eliminate waste. At Nightbell, we source food and cocktail ingredients from small, local farms whenever possible. Through our nose-to-tail beef butchery program, in partnership with Cúrate, we use lesser-known, more sustainable cuts. We preserve many products, in collaboration between chefs and bartenders, by creating our own bitters, sausage, jams, and more. Through these practices, we reduce food waste and help support a sustainable local food system.*

## Our Farms

Aardvark Farms. Alan Muskat. Apple Brandy Beef. Benton's. Boxcarr Handmade Cheese. Creasman Farms. French Broad Chocolates. Flying Cloud Farm. Gaining Ground Farm. Geechie Boy Market & Mill. Green Toe Farm. Honey & the Hive. Ivy Creek Farm. KC Gardens. Looking Glass Creamery. Maple View Milk Dairy. McConnell Farm. Olivette Farms. Nature's Sunrise Dairy. Rayburn Farm. Sequatchie Cove Creamery. Sunburst Chef & Farmer. Sunburst Trout Farms. Three Graces Dairy. Vandele Farms. Clammer Dave. Deal Family Farms