



Tonight's Menu

SMALL PLATES

Chilled Cold Water **OYSTERS** on the Half Shell
Meyer lemon-chili ice 12

Chilled **WHITE GAZPACHO SOUP** royal red shrimp
heirloom tomatoes + garlic chips + aged Pedro Ximenez sherry 9

Burrata **MOZZARELLA SALAD** asparagus + radish
pancetta vinaigrette 8

Fried **GREEN TOMATO & BLUE CRAB** shaved fennel
grilled peach + crème fraiche 13

BABY TOMATOES warm boursin bread pudding + basil
cucumbers + XO vinegar 8

Seared Hawaiian **YELLOWFIN TUNA** beluga lentils
tuna conserva + sea beans + charred cucumber 15

Baby **BEETS & SHAVED SERRANO HAM**
local baby lettuces + truffle emulsion 9

SMOKED PORK CROQUETTE soft poached egg
pickled celery hearts + crispy tarragon 10

PRINCE EDWARD ISLAND MUSSELS
chimichurri broth + grilled ciabatta 12

CHARCUTERIE & CHEESE artisanal meats and cheeses
raisin mostarda + truffle honey 17

ENTRÉES

Sunburst Farms **MOUNTAIN TROUT** couscous + zucchini + squash + almonds + smoky sweet potato reduction 23

Seared Georges Bank **SCALLOPS & PORK BELLY** citrus confit + grilled scallions 25

Pappardelle **PESTO PASTA** arugula pesto + olive oil poached tomatoes + corn emulsion 15

Anson Mills **FARRO "RISOTTO"** wild mushrooms + Vidalia onion soubise 15

Organic **CAROLINA CHICKEN BREAST** chicken coq au vin strudel + cipollini onion 17

Grilled **DUCK BREAST** frisee + duck confit + foie gras truffle butter 24

Grilled **BLACK ANGUS FILET** crispy olive oil whipped potatoes + grilled broccoli 28

Duane's Double **BURGER** pickled Vidalias + American cheese + sriracha aioli + crispy fingerling "fries" 11

Roasted **COLORADO LAMB** Loin toasted quinoa + merguez lamb sausage + arugula + feta + tzatziki 27

Sorghum-Glazed Heritage Farms **PORK CHOP** Benton's bacon + gigandes beans + pickled onions + watercress 23

FOR THE TABLE

snacks & sides

"BANG BANG" CAULIFLOWER 5

BENTON'S SMOKED BACON GOUGERES 6

GRILLED SUMMER VEGETABLES
olive oil + sea salt + fresh herbs 7

ROASTED MARCONA ALMONDS 5

CRISPY SMASHED FINGERLING "FRIES"
gruyere aioli 7

MARINATED CASTELAVENTRANO OLIVES 5

TRUFFLED POPCORN 5

*FDA Warning: All menu items are cooked to order and some may be served raw or undercooked.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

ISA'S BISTRO - ONE BATTERY PARK - ASHEVILLE, NC

4
0
3

The Wine

SPARKLING

Cava	Gran Bach Brut	Spain	6 - 24
Prosecco	Zardetto	Italy	10 - 38
Cava	Gran Sarao	Spain	31
Cremant	Jean Luc Joillot	Burgundy	45
Sparkling	J Vineyards	Russian River	60
Champagne	Veuve "Yellow Label"	France	110
Champagne	Laurant Perrier Brut Rose	France	95
Champagne	Laurent Perrier Brut (.375)	France	45

WHITE

Moscato	Villa Pozzi	Sicily NV	9 - 34
Riesling	Fritz Windish Kabinett	Germany 2011	8 - 30
White Blend	Elicio	France 2012	7 - 26
Vinho Verde	Vidonya	Portugal 2012	7 - 26
Verdejo	Volteo	Spain 2011	7 - 26
Albariño	Castell de Raimat	Spain 2011	8 - 28
Sauv Blanc	La Playa "Estate"	Chile 2012	8 - 28
Pinot Grigio	Alverdi	Italy 2012	7 - 26
Chardonnay	Natura (Organic)	Chile 2012	8 - 28
Chardonnay	Louis Latour "Grand Ardeche"	Burgundy 2011	9 - 34
Chardonnay	Paul Hobbs "Crossbarn"	Sonoma 2012	13 - 42

RED

Carmenere	PRIMUS	Chile 2010	8 - 28
Côtes-du-Rhône	Charles Thomas	France 2011	9 - 34
Malbec	Finca El Origen	Mendoza 2011	8 - 28
Garnacha	Aletta	Spain 2011	7 - 24
Tempranillo	Vina Eguia "Reserva"	Spain 2007	10 - 38
Pinot Noir	Jargon	California 2010	9 - 30
Pinot Noir	Schug	Sonoma 2011	13 - 50
Merlot	Alias	California 2008	10 - 34
Zinfandel	Montevina	California 2010	8 - 28
Cabernet	Natura (Organic)	Chile 2011	8 - 28
Cabernet	James Mitchell Estate	Lodi 2010	12 - 42
Monastrell	Bodegas Juan Gil	Spain 2010	38
Tempranillo	Vina Alberdi "Reserva"	Rioja Alta 2006	45
Tinto Fino	Pesquera	Ribera Del Duero 2009	65
Malbec	Bodegas Catena	Mendoza ARG 2010	38
Malbec	Gratia	Argentina 2010	42
Barbera	Michele Chiarlo "le Orme"	Italy 2010	38
Chianti	Ruffino Ducale "Reserve"	Italy 2006	56
Nebbiolo	Rosso Di Rocca	Barbaresco 2011	40
Nero D'Avola	Altadonna	Sicily 2010	42
Super Tuscan	Poggio Verrano "Tre"	Tuscany 2009	48

Vouvray	Marc Bredif	France 2011	36
Verdicchio	Fazi Battaglia	Italy 2012	28
Viognier	Laurent Miquel "Nord Sud"	France 2011	36
Riesling	Chateau Ste. Michelle "Eroica"	Washington 2011	42
Gewurztraminer	Gundlach-Bundchu	Sonoma 2011	40
Torrontes	Crios	Argentina 2011	34
Pinot Blanc	Bethel Heights	Willamette Valley 2012	36
Pinot Grigio	Santa Margherita	Italy 2012	55
Sauv Blanc	Fiddlehead Cellars	Santa Barbara 2010	55
Sauv Blanc	Cloudy Bay	New Zealand 2012	58
Sauv Blanc	Grove Mill	New Zealand 2009	38
Sauv Blanc	Hippolyte Reverdy	Sancerre 2011	45
Sauv Blanc	Gratia	Argentina 2012	30
Chardonnay	Lincourt "Courtney"	California 2009	36
Chardonnay	Rombauer	Napa 2011	60
Chardonnay	Miramar Estate "La Masia"	Russian River 2010	67
Chardonnay	Groth	Napa 2010	74
Chardonnay	Patz & Hall "Hyde Vineyard"	Carneros 2010	95
Chardonnay	Latour-Giraud	Meursault 2009	90
Chardonnay	Bachelet - Monnot	Puligny-Montrachet 2011	99

ROSÉ

Syrah/Grenache	Le Coquille D'Oc	France 2012	30
----------------	------------------	-------------	----

Shiraz	Mollydooker "The Boxer"	Australia 2011	45
Shiraz	Turkey Flat Vineyards	Barossa Valley 2008	74
Pinot Noir	Elk Cove	Oregon 2009	55
Pinot Noir	Lange	Oregon 2011	74
Pinot Noir	Artesa	Carneros 2010	45
Pinot Noir	Etude	Carneros 2010	68
Pinot Noir	Byron Kosuge "The Habitat"	Sonoma Coast 2010	80
Pinot Noir	Dumol	Russian River 2010	125
Pinot Noir	Vincent Girardin "La Fussiere"	Burgundy 1er Cru 2009	78
Pinot Noir	Rene Leclerc	Gevrey Chambertin 2010	90
Zinfandel	Three Wine Company	California 2011	42
Zinfandel	Robert Biale	Napa 2011	70
Zinfandel	Predator "Old Vines"	Lodi 2011	48
Merlot	Barlow	Napa 2007	64
Cab/Zinfandel	Jeff Cohn "The Imposter"	California 2010	48
Cabernet	Montes	Chile 2010	32
Cabernet	Millbrandt "Traditions"	Washington 2011	38
Cabernet	Ramsay	North Coast 2011	45
Cabernet	Gundlach-Bundshu "Mt. Cuvee"	Sonoma 2010	38
Cabernet	Aquinas	Napa 2011	40
Cabernet	Merryvale "Starmont"	Napa 2009	56
Cabernet	Jordan	Alexander Valley 2009	90
Cabernet	Burly	Napa 2006	105
Chateauf-neuf-du-Pape	Domaine du Vieux Lazeret	France 2009	65
Bordeaux	Chateau Simard	France 2003	60

Beers

4
0
3

DRAFT

- Pisgah Summer, Black Mountain 5
- Southern Appalachian IPA, Hendersonville 5
- Brown Bear Brown Ale, Morganton NC 5
- ABC Fire Escape, Asheville 5
- Weihenstephaner Hefeweizen, Germany 5
- Old Speckled Hen Pub Ale, U.K. 6

STANDARDS

- Budweiser, Milwaukee 4
- Bud Light, Milwaukee 4
- Coors Light, Golden, CO 4
- Corona, Mexico City 5
- Miller Lite, Milwaukee 4
- Michelob Ultra, St. Louis, MO 4

AMERICAN CRAFT

- Duck Rabbit Milk Stout, North Carolina 5
- Highland Kashmir IPA, Asheville 5
- Highland Gaelic Ale, Asheville 5
- Ommegang Abbey Ale, New York 7
- Sierra Nevada Pale, California 5
- New Belgium Fat Tire, Colorado 5
- Asheville Brewing Ninja Porter, Asheville 5
- Anchor Porter, San Francisco 5
- Dragon's Milk Bourbon Barrel Stout, Michigan 9
- Southampton Burton IPA, Southampton NY 6
- Dales Pale 19oz, Brevard 7
- ABC Shiva IPA, Asheville 5

OLD WORLD

- Tilburg's Dutch Brown Ale, Holland 7
- Heineken, Holland 5
- Amstel Light, Holland 5
- Magner's Cider, England 5
- Samuel Smith's Oatmeal Stout, England 7
- Guinness Stout, Ireland 5
- König Pilsener, Germany 5
- Chimay Red Label Trappist Ale, Belgium 10
- Delirium Tremens Blonde Trippel, Belgium 10
- Duvel Ale, Belgium 9
- Lindeman's Framboise Lambic, Belgium 10
- Stella Artois Lager, Belgium 5
- Corsendonk Dubbel Brown, Belgium 9
- Paulaner Hefeweizen, Germany 5

Cocktails

CLASSICS

THE HEMINGWAY

rum, grapefruit, Luxardo Maraschino, lime

MOSCOW MULE

vodka, lime, ginger beer

WHISKEY SMASH

bourbon, mint, lemon, soda

PEACH SANGRIA

wine, fresh fruit, brandy, Georgia peaches

WITH A TWIST

RUE ST. GERMAINE

St. Germaine, limoncello, sparkling wine,
soda splash, Angostura bitters

THE ALAMO

tequila, blood orange, Dom. Canton ginger liquor, lime

THE CHARLESTON

sweet tea vodka, lemonade, iced tea

ELDERFLOWER GIN FIZZ

gin, St. Germain, citrus, kiss of cream

SWEET THE STING

Cachaca, Moruga Scorpion infused honey, ginger beer