

# VUE 1913

AN AMERICAN BRASSERIE



*Vue 1913 offers guests a comfortable and stylish setting for a leisurely meal designed with only the love of food in mind.*

## SIMPLY COOKED

Saffron Arancini 16

| Plant-forward |

lightly fried risotto, parmesan cheese, pomodoro, cherry tomato

Wagyu Tartare\* 32

| Peanut-free, Tree Nut-free |

truffle, shallot, gruyère fritter

Thirty-Six Hour Pork Belly 20

| Gluten-free, Soy-free, Peanut-free |

yuzu, sorghum, wilted greens

Featured Soup MKT

| Chef's Daily Selection |

seasonally driven

## ENTRÉE

Catch of the Day\* MKT

| Gluten-free, Soy-free, Peanut-free |

herb and mascarpone risotto, spinach, lemon beurre blanc

Seared Scallops\* 48

| Gluten-free, Soy-free, Peanut-free |

smoked bacon, roasted baby carrots, mint pea purée, lemon oil

Elk Tenderloin\* 78

| Soy-free, Peanut-free |

parsnip purée, new potatoes, seasonal vegetables, cardamom soil

Braised Short Rib 50

| Soy-free, Peanut-free |

locally sourced 18-hour braised short rib, grit cake, seasonal mushroom, rye bark

Foraged Mushrooms 36

| Plant-forward, Soy-free, Peanut-free |

chef's daily selection of foraged mushrooms, potato purée, bordelaise, seasonal vegetables

Chicken with Prosciutto & Sage 40

| Gluten-free, Peanut-free |

artichokes, capers, broccolini

## SIGNATURE COLD

Artisanal Cheese 30

| Chef's Daily Selections |

seasonal preserves, honeycomb, warm bread

Vanilla Poached Pear Salad 17

| Plant-forward, Gluten-free |

spinach, blue cheese, spiced pecans, hard cider vinaigrette

Beetroot Salad 17

| Plant-forward, Gluten-free |

kale and quinoa, goat cheese, berries, avocado, pistachio, yuzu vinaigrette

Deviled Eggs & Caviar\* 25

| Peanut-free |

crème fraîche, everything bagel topping, garlic, chives

## STEAK & POTATO

*steaks are served with potato purée, seasonal vegetables and rosemary balsamic reduction*

filet mignon\* 65

16 oz. dry-aged new york strip\* 80

wagyu filet\* 98

## ENHANCEMENTS

*can be added to an entrée of your choosing*

lobster MKT

scallops 28

pork belly 16

chefs mushroom blend 14

*\*These Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Items are served raw or undercooked (or may contain) raw or undercooked ingredients. Please notify us of any food allergy*



## Signature Cocktails

Pomegranate Margarita 15

El Jimador Reposado / Cointreau  
Pomegranate Juice / Lime Juice Rosemary

Pretty In Pink Martini 16

Hendrick's Gin / St. Germain  
Lemon Juice / Cranberry Juice

Grove's Private Select 32

Old Fashioned #3  
Maker's Mark Private Select  
Brown Sugar Simple / Cherry Bitters  
Aztec Chocolate Bitters

Hemingway Daiquiri 15

Mt. Gay Rum / Luxardo Maraschino  
Liqueur / Simple Syrup / Grapefruit  
Lime

Kentucky Mule 15

Jim Beam Straight Kentucky Bourbon  
Lime Juice / Rhubarb Bitters  
Ginger Beer

BASIL PEACH GIMLET 18

Cîroc Peach Vodka / Basil / Lime  
Simple Syrup / Peach Bitters

## Beer

8

Stella Artois, European Pilsner  
5.2% abv 30 ibu ~ Leuven, Belgium

Highland, Oatmeal Porter  
5.9% abv 35 ibu ~ Asheville, NC

French Broad, Kolsch  
5.3% abv 32 ibu ~ Asheville, NC

Blue Moon, Belgian White  
5.4% abv 9 ibu ~ Golden, CO

Catawba, White Zombie White Ale  
5.1% abv 7 ibu ~ Morganton, NC

Olde Hickory, Hefeweizen  
4.5% abv 10 ibu ~ Hickory, NC

New Belgium, Fat Tire, Belgian Amber  
5.2% abv 22 ibu ~ Fort Collins, CO

Pisgah, Pale Ale  
5.1% abv 37 ibu ~ Black Mountain, NC

Highland, Daycation  
4.9% abv 40 ibu ~ Asheville, NC

Angry Orchard, Crisp Apple Hard Cider  
5% abv ~ Walden, NY



## Wines by the Glass

	6oz.	9oz.	Split
Sparkling Wines and Champagne			
Cantine Maschio, Prosecco, Brut, Treviso, Veneto, Italy, 187ml .....			12
Jean-Luc Joillot, Brut, Crémant de Bourgogne, Burgundy, France .....	18		
Chandon, Brut Rosé, CA, 187ml .....			18

## White & Rosé Wines

Saint M, Riesling, Pfalz, Germany .....	12	18	
Whitehaven, Sauvignon Blanc, Marlborough, New Zealand.....	14	21	
Les Hauts Plateaux, Rosé, Alpes de Haute Provence .....	12	18	
Kris, Pinot Grigio, "Artist Cuvee", Delle Venenzie, Italy.....	12	18	
Marcel Servin, Chablis, Burgundy, France .....	20	29	
Kendall-Jackson, Chardonnay, "Vintner's Reserve", CA .....	14	21	
CrossBarn by Paul Hobbs, Chardonnay, Sonoma Coast, CA.....	18	27	

## Red Wines

Elk Cove Vineyards, Pinot Noir, Willamette Valley, OR .....	18	27	
Meiomi, Pinot Noir, Monterey-Santa Barbara-Sonoma Counties, CA .....	16	24	
Charles Smith Wines, Syrah, "Boom Boom!", Columbia Valley, WA.....	12	18	
Broadside, Merlot, "Margarita Vineyards", Pasa Robles, CA.....	15	20	
Chateau Grand Francais, Superieur Grand Cuvee, Bordeaux, France.....	24	34	
Domaine Bousquet, Malbec, "Reserve", Mendoza, Argentina.....	13	19	
Grgich Hills, Merlot, Napa Valley, CA.....	28	40	
Louis M. Martini, Cabernet Sauvignon, Sonoma County, CA .....	14	21	
Drumheller, Cabernet Sauvignon, Columbia Valley, WA .....	13	19	
Justin, Cabernet Sauvignon, Paso Robles, CA.....	20	29	
Stag's Leap, Red Blend, "Hands of Time", Napa Valley, CA.....	27	37	
The Calling, Cabernet Sauvignon, Alexander Valley, CA.....	25	35	
Plungerhead, Zinfandel, "Old Vine", Lodi, CA.....	13	19	

## Desserts

### Coffee Cake 12

sour cream coffee cake, milk chocolate coffee cream, warm latte amaretto broth

### Vanilla Brûlée 12

blueberry pudding, fresh fruit, caramelized quinoa nougatine

### Dark Chocolate Mousse 14

praline cream, hazelnut crispy, raspberry sauce, lemon cream, cocoa crumble

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## Liquid Dessert

### Brandy Alexander 15

b&b brandy, dark crème de cacao, cream

### Espresso Martini 17

kahlúa coffee liquor, belvedere vodka, crème de cacao

### Sunset Mountain Coffee 15

bailey's irish cream, Frangelico, kahlúa coffee liquor

### Chocolate Martini 15

ketel one, godiva chocolate liquor, dark crème de cacao, cream

## After Dinner Pours

Sandeman Founder's Reserve Porto 13

Smith Woodhouse Porto, LBV 30

Dow's 20 Year Tawny 20

Taylor Fladgate 10 Year Tawny 14

Quady, "Elysium", Black Muscat 14

Dumangin Ratifia Champenois 15

R.L. Bueller Tokay 14

Jackson Triggs, Vidal, Ice Wine 13

Inniskillin, Vidal, Ice Wine 22

Dolce Late Harvest, Far Niente 30

Château Gravas, Sauternes 18

Domaine St Vincent, Sauternes 15

Eda Rhyne, Appalachian Fernet 14

Eda Rhyne, Amaro Flora 13

Eda Rhyne, Rustic Nocino 15

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## Bourbon

Basil Hayden 16

Yellowstone 20

Booker's 22

Angel's Envy 16

Makers private Select 25

Four Roses 14

Woodford Double Oak 20

Jefferson's Ocean 26

## Scotch

Laphroaig 10 20

Macallan 12 20

Macallan 15 30

Macallan 18 80

Johnnie Walker Blue 65

Johnnie Walker Black 14

Monkey Shoulder 14

The Balvenie 12 18

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## Cognac

Remy Martin 1738 18

Courvoisier VS 12

Remy Martin VSOP 16

Hennessy VS 14

Remy Martin XO 45

Louis XIII 0.5oz | 270 1oz | 485 1.5oz | 725