

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

Warm Brussels Caesar 15
Shaved brussels sprouts, baby kale, lardon, grana padano, cornmeal-crisped white anchovy

Hudson Valley Foie Gras PB&J 31
Brambleberry buttermilk biscuit, raspberry gelée, peanut butter powder

Saffron Arancini 16
Lightly fried risotto, pomodoro, pecorino, cherry tomato

Maine Lobster Bisque 24
Butter-poached lobster, sherried chantilly, chives

Southern Fried Quail 16
Cornbread pumpkin waffle, maple-balsamic glaze, pumpkin butter, toasted pepitas

Grilled Mozzarella 18
Prosciutto, swiss chard, heirloom tomato, fennel, basil, extra virgin olive oil, tomato water

SIGNATURE COLD

Wagyu Tartare* 31
House made butter saltine, truffle, quail egg, dijon, capers

Deviled Eggs And Caviar* 25
Crème fraîche, everything bagel topping, garlic, chives

Asheville Harvest 15
Hydro bibb, radicchio, butternut squash, almonds, pickled cherries, smoked feta, maple dijon vinaigrette

The Garden 13
Arcadian harvest greens, pickled red onion, tomato, radish, cucumber

ENTRÉE

Benne Seed Crusted Sea Bass MKT
Field peas, okra, sweet corn, sweet pepper, uni butter

Roasted Joyce Farms Chicken 30
Toasted farro, sweet potato, root vegetable, arugula, roasted grape, caramelized onion jus

Vegetable Risotto 28
Chef's daily creation

Carolina Gold Braised Short Rib 50
Honey & goat cheese grits, benton's bacon, braised kale, honey mustard jus

Filet Mignon* 65
Potato purée, seasonal vegetables, rosemary-balsamic reduction

Lobster Conchiglie 55
House made conchiglie pasta, three cheeses, sweet peas, lemon essence, gruyère streusel

Wagyu Filet* 98
Wild mushroom duxelles, foie gras powder, pancetta crisp, whipped potatoes, rosemary jus, puff pastry

Elk Tenderloin* 78
New potatoes, parsnip purée, cardamom soil, seasonal vegetables, demi-glace

Berkshire Pork Tenderloin* 40
Spiced apple, honey roasted carrots, toasted almond, parsnip potato purée, brown butter demi-glace

ENHANCEMENTS

can be added to an entrée of your choosing

Lobster	MKT
Scallops	26
Foie Gras	25
Chef's Mushroom Blend	12

**This item contains (or may contain) raw or undercooked ingredients.
Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.
Please notify us of any food allergy.*