





STARTERS



SOUP DU JOUR 9



SEARED AHI TUNA*  21
avocado | soy, ginger & lime broth
fresh greens | crispy rice paper

SALADS

VEGAN TEMPEH BOWL  19
marinated black garlic tempeh | freekeh
english cucumber | pickled carrots | radish
fresh greens | sesame seeds

WINTER BEET SALAD   19
arugula | gorgonzola cheese | dried figs | roasted beets
pomegranate seeds | candied pecans
balsamic vinaigrette

CAFÉ SALAD   19
arugula | pickled baby carrots & red onions
english peas | feta cheese | toasted almonds
green goddess dressing

SPA BOWL   19
baby kale | roasted brussels sprouts
quinoa | pumpkin seeds | english cucumber
marinated artichokes | fresh herb vinaigrette

ADD-ONS

GRILLED CHICKEN 9


SEARED AHI TUNA* 13

TEMPEH  7


APPLEWOOD-SMOKED BACON 9




PANINIS

OPEN-FACE AVOCADO TOAST  19
sourdough bread | avocado | roasted tomatoes
pickled onions | balsamic syrup

TURKEY PANINI 20
house-smoked turkey breast | pear
applewood-smoked bacon | havarti cheese
fresh fig aioli | balsamic dressing

FUNGI MELT  20
mushroom | pickled onions | goat cheese | arugula
sriracha mayo | whole wheat tortilla

TANDOORI CHICKEN 20
grilled spiced chicken | arugula
tomato jam | naan bread

CAPRESE  19
fresh mozzarella | roasted tomatoes | basil pesto
sourdough bread

DESSERTS

LEMON BAR 10
mixed berries

VANILLA & CHOCOLATE MOUSSE  10

Gluten-friendly bread available upon request.

 Gluten-Friendly  Vegan  Vegetarian

*This item is served raw or undercooked 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.

SMOOTHIES

ADD PROTEIN 3

CLASSIC 11

banana | strawberries | orange

MANGO-LICIOUS 11

mango | strawberries | pineapple

PROTEIN SHAKES

BLUEBERRY BLAST 14

almond milk | blueberries | vanilla protein powder

PB&J 14

almond milk | strawberries | peanut butter
vanilla protein powder

FRESH JUICE

GREEN GODDESS 11

cucumber | apple | celery

GINGER ZINGER 11

carrot | lemon | apple | ginger

SPECIALTY COCKTAILS

ELIXIR BLOODY MARY 16

grey goose vodka | spicy bloody mary mix

SEASONAL SANGRIA 16

meiomi pinot noir | cointreau | fresh juice | fresh fruit

WINTER MULE 16

tito's handmade vodka | ginger beer
cranberry simple syrup | lime juice | rosemary

WOODFORD BERRY SOUR 16

woodford reserve bourbon | chambord
sour mix | fresh fruit

PEACH BELLINI 15

sparkling wine | peach nectar



BEER

DOMESTIC 8

bud light

micheob ultra

CRAFT 8

pisgah pale ale | black mountain, nc

shiva ipa | asheville, nc

mama's little yella pils pilsner | brevard, nc

stella artois | st. louis, mo

WINE

6oz | btl

LUNETTA

prosecco | italy (187mL | 750mL)

14 | 48

JEAN-LUC JOILLET

crémant de bourgogne sparkling
burgundy, france

18 | 80

LOS MONTEROS

cava brut rosé | spain

14 | 50

ZENATO

pinot grigio | italy

6oz | 9oz | btl

14 | 21 | 56

ROSE GOLD

rosé | france

16 | 24 | 64

DECOY BY DUCKHORN

sauvignon blanc | california

16 | 24 | 64

KENDALL-JACKSON VINTNER'S RESERVE

chardonnay | california

16 | 24 | 64

MEIOMI

pinot noir | california

16 | 24 | 64

BENZIGER

merlot | california

14 | 21 | 56

FRANCISCAN ESTATE CORNERSTONE

cabernet sauvignon | california

14 | 21 | 56