



Tuesday-Sunday
11am-4pm thru November 14
Then open EVERY NIGHT of WINTER LIGHTS

Hearty Sandwiches Full \$9 Half \$5

*Served on Locally Baked Bread
Gluten Free Available*

- Chef's Choice Seasonal Hand Chopped Chicken Salad served with Seasonal Add-Ons
- All Natural Smoked Turkey Breast with True South Pimento Cheese & Seasonal Add-Ons
- Deviled Egg Salad made with Local Chow-Chow & Local Mustard, with Seasonal Add-Ons
- Assorted Fresh Seasonal Veggies with Locally Made Hummus
- Appalachian "Reuben" with Either Pulled Pork or BBQ Local Tempeh (both in Local Apple Butter Sauce), with Swiss Cheese & Chow-Chow Dressing
- Grilled True South Pimento Cheese with or without Candied Bacon and Seasonal Add-Ons
- Kid's Old School Grilled Cheese (cheddar) or Plain Jane All Natural Smoked Turkey **\$5.00**

Soup of the Day starts at Cup \$5 Bowl \$7

*All scratch made in Asheville.
Served with bread of the day
(gluten free available).*

Handmade Quiche Starting at \$7.50

Handmade with creative seasonal fillings. Served with small green salad

Fresh handmade Sides (8oz) \$4 each

Made in house daily!
Check special board for today's offerings

Fresh House Salads FULL/HALF

All Hand Chopped. Served with local bread (gluten free available)

- Colorful Salad with Seasonal Veggies, Local Cheese and House Vinaigrette or Local Whole Fat Buttermilk Ranch **\$8/\$4**
 - Southern Caesar Salad featuring Local Smoked Trout Infused Dressing & Daily Special Croutons **\$6/\$3**
 - Appalachian Rubeen Salad...Pulled Pork or BBQ Local Tempeh, Swiss Cheese, Chow-Chow, Apple Butter, and Local Mustard **\$10/\$5**
- Add 4oz Turkey, BBQ Tempeh, Pulled Pork or Chicken Salad **\$4***

Local Stuff to Share, serves 4 \$14

With NC Crackers and Seasonal Fruit or Veggies (gluten free crackers available)

- **Local Snack Board** Chef's Choice of Assorted Local Cow's Milk, Local Goat's Milk & Local Pimento Cheese. Local Roots Hummus. With Candied Nuts
- **Carolina Charcuterie** Chefs Choice of Assorted Local Salamis, Jerky and Smoked Trout, Local Pickles, Mustard, Chow-Chow, and Toasted Local Bread

Beverages \$2.50 each

- Assorted Coke Products
- Dynamite Roasting Company (Regular & Decaf)
- Hot Teas
- Lemonade & Tea
- Complimentary Blue Moon Water, self-serve in dining room

Beer & Wine

We offer a selection of fun wines and local beers
Come have a cold one on the patio!



**Tuesday-Sunday
11am-4pm
Thru November 15
THEN EVERY NIGHT OF WINTER LIGHTS**

Bent Creek Bistro is located atop the trails and gardens of the North Carolina Arboretum.

All of our menu items are prepared by hand using local and seasonal ingredients as much as possible. Along with our standard menu, we offer daily specials as well as high quality assorted locally curated treats, snacks and sweets.

We offer guest seating within the grand atrium of the Education Building with views onto the Bent Creek Watershed, as well numerous tables nestled in a lovely walled patio.

**100 Frederick Law Olmsted Way
Asheville North Carolina 28806
828.412.8584**

**Locally Made Snacks & Sweets...
Great for the Trail**

Check specials for other offers!

True South Pimento Cheese (8oz)

Local Roots Hummus (8oz)

Asheville Pretzel Company Pretzels

Roots & Branches Crackers

Handmade Sweets

Local Ice Cream Treats



Bent Creek Bistro if operated by
The Colorful Palate Inc

For sixteen years the Colorful Palate has been providing delicious food and gracious service to venues and events all over Western North Carolina.

With a mission to feed our neighbors' bodies so that they can feed each other's minds and spirits, we are thrilled be able to offer our culinary comforts to the members and guests of the North Carolina Arboretum, as well as our amazing catering clients.

For more info on our full-service catering contact us

colorfulpalate.com
828.684.7470