



CARMEL'S

kitchen & bar

{STARTERS & SHARING}

Plenty of perfect ways to begin your meal

- TOMATO GOAT CHEESE BISQUE OR SOUP OF THE DAY** 5/Cup 7/Bowl

- PORK SPRING ROLLS (3)**
Pulled pork and shredded cabbage, Cheerwine bbq sauce 10

- CAROLE'S FRIED PICKLES**
 - 🔪 Chili-spiked sweet bread & butter pickles and
 - 🔪🔪🔪 Smokey-maple fire pickles 7

- PIMENTO CHEESE**
Our housemade blend of cheeses with jalapeños, garlic crostini 9

- CRAB CAKE**
Broiled Maine crab cake, shaved fennel, horseradish remoulade 12.5

- FRIED GREEN TOMATOES**
Fried tomatoes, fresh mozzarella, arugula, balsamic vinaigrette, bacon, basil aioli 10

- MAC & CHEESE**
Penne pasta baked with white cheddar, Brie, parmesan, mozzarella, parmesan-tasso crust 9.75

- BREAD BASKET**
Corn bread & baguette 3

{GREENS & MORE}

All our salad dressings are made from scratch

- CARMEL'S KALE SALAD**
Chopped fresh kale, grilled corn, red onion, heirloom tomato, guacamole, chili-lime dressing 9/12

- BLT SALAD**
Heart of romaine, pecan-smoked bacon, tomato, Gorgonzola cheese & buttermilk ranch dressing 6/9.5

- CAESAR SALAD**
Classic tossed romaine with croutons, parmesan cheese, housemade caesar dressing 6/9.5

- SPINACH SALAD**
Chiffonade of spinach & romaine tossed with blueberry stilton, spicy walnuts, pear, olive oil, balsamic reduction 7/10

- SEASONAL HOUSE SALAD**
Roasted red & golden beets, mixed greens, pumpkin seeds, dried cranberries, bleu cheese, blood orange vinaigrette 9/12

- ★ **MAKE IT A MEAL!** Add to any salad:
 4 oz. or 8 oz. Grilled or Blackened Salmon* 6/12
 Grilled or Blackened Chicken 6.5
 Grilled or Blackened Shrimp 8.5
 Crab Cake 12

CARMEL'S IS PROUD TO BE A PART OF ASHEVILLE SINCE 2006

Owners Carole and Melissa revel in creating this contemporary Southern Kitchen. Friends, who's names smashed together make "Carmel's", have been dedicated to their craft since 1991. "Our goal is to bring our guests a great experience combining food, service, and atmosphere." So whether you are enjoying a beer on the patio or a four course dinner, relax and enjoy. We love this community, thank you for being our guest. Cheers!

{SIGNATURE SANDWICHES}

Original & tasty

- CATFISH REUBEN**
Fried catfish, buttermilk slaw, swiss cheese, thousand island on Annie's griddled rye 13.50

- CARMEL'S BURGER***
8 ounces of prime ground chuck, cheddar, lettuce, tomato, onion 13
Add – fried egg* or pecan-smoked bacon 2.5

- FGT**
Fried green tomatoes, spinach, red onion, cheddar, remoulade sauce on griddled sourdough 12
Add – fried egg* or pecan-smoked bacon 2.5

- BLT**
A classic! Pecan-smoked bacon, lettuce, tomatoes & Duke's mayo on grilled wheatberry bread 11
Add – Salmon* 6 Add – Avocado 2.5

- GRILLED CHEESE ON SOURDOUGH**
Choose two cheeses: American, swiss, goat, gorgonzola, cheddar, mozzarella, or pimento cheese 9.5
Add – Pecan-smoked bacon, avocado, or fried green tomatoes 2.5

- PORK BBQ**
Slow roasted pork butt, Cheerwine BBQ sauce, tangy fennel cabbage slaw, brioche bun 12

- CHICKEN SANDWICH**
Fried or grilled, house-made pickles, lettuce, Lusty Monk honey-mustard BBQ, brioche bun 12

- ★ **Choice of one side with Signature Sandwiches**
Sweet potato fries, waffle fries or cole slaw
Substitute a small caesar salad 2

*These items may be cooked to temperature. Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical problems.

{SIGNATURE ENTREES}

Cooked to perfection with only the finest ingredients

- CRAB CAKES**
Jumbo lump and backfin crab cakes, roasted corn cream, shaved fennel slaw, mustard seed vinaigrette 28

- LOCAL TROUT**
Pecan crusted local trout, herbed potato cake, seasonal fresh vegetables, bourbon butter sauce 26

- SHRIMP & GRITS**
Sautéed shrimp, andouille sausage, bell peppers, spicy creole sauce, cheddar grits 22

- FRIED CHICKEN & GRIT CAKE**
Springer Mountain Farms fried free-range chicken breast over cheesy, country ham grit cakes, collard greens, bourbon butter, chipotle-infused honey drizzle 19

- SWEET TEA GLAZED RIBS**
Baby back ribs – half slab – mac & cheese, collards 21

- HAND-CUT STEAK***
Server will describe today's selection Daily Special

- CARMEL'S MEATLOAF**
A blend of locally sourced free-range beef and pork, mushroom demi-glace, seasonal fresh vegetables, mashed potatoes 18

{GRILLED PIZZAS}

We make our own dough and hand toss it every day

- CANDIED TOMATO & BRIE**
Brie, candied tomatoes, spinach, sundried tomato pesto, mozzarella & rosemary oil 14

- MUSHROOM PIZZA**
Confit of mushrooms, fontina cheese, mozzarella, caramelized onions, drizzle of balsamic reduction, arugula 14

- CAROLINA BBQ CHICKEN**
Grilled chicken, red onion, pecan-smoked bacon, Lusty Monk mustard bbq sauce, smoked mozzarella 12

- BBQ PULLED PORK**
Pulled pork, red onion, cilantro, mozzarella, Cheerwine bbq sauce, habaero relish, hint of lime 12

- CHEESE PIZZA** 10
Add – Mushrooms, red onion, tomato, spinach 1.5/each
Add – Pepperoni, chicken, bacon, extra cheese 2.5/each

- MEAT LOVERS PIZZA**
Classic marinara, pepperoni, Hickory Nut Gap sausage, bacon, mozzarella cheese 13

- GLUTEN-FREE CRUST** 3