Stable Café Dinner Menu South Terrace Concert Evenings 2019

Enjoy a delicious, three-course dinner in a one-of-a-kind setting. This 19th-century stable next to Biltmore House has been transformed into a fascinating café where guests dine in renovated horse stalls. Dinner is priced based upon entrée selected at the time of your visit. Advanced reservations are highly recommended.

First Course

Chef's Summer Soup of the Day

Strawberry and Heirloom Tomato Salad estate-raised artisan greens, local tomatoes and berries, shaved red onion, white balsamic vinaigrette

Main Course

Jumbo Lump Crab Cake

Cajun remoulade, creamed cauliflower and summer corn, sautéed spinach 45

Carolina Bison Hanger Steak

blistered tomatoes, jalapeño, blue cheese, fried potatoes and sautéed spinach 48

Grilled Bone-In Pork Chop

Heritage Farms pork chop, pickled mustard seeds, bourbon glaze, fried potatoes and broccolini 46

Carolina Shrimp & Grits

tomato butter pan sauce, Anson Mills grit cake, broccolini 47

Summer Puttanesca Pasta

summer vegetables, tomatoes, olives, spaghetti (vegan) 36

Herb Roasted Chicken

half rotisserie roasted chicken, creamed cauliflower and summer corn, broccolini, chicken gravy 38

Dessert

Cream Cheese Tart summer berry compote

Peach Cobbler salted caramel ice cream

Chocolate Cake chocolate mousse