

LIGHT BITES

COURTYARD MARKET

Specializing in gourmet hot dogs and sausages and other lunch selections. At Biltmore House.

BAKE SHOP

Enjoy freshly baked pastries, muffins, and gourmet coffee, or choose sandwiches and picnic lunches to go. At Biltmore House.

ICE CREAM PARLOR

Hand-scooped ice cream, rich milkshakes, sundaes, cold beverages, and other delicious treats. At Biltmore House.

CONSERVATORY CAFE

Light snacks, small plates, and Biltmore wines. Back patio of the Conservatory. Open seasonally, weather permitting.

THE KITCHEN

Organic coffee and specialty teas, plus baked goods, house-made soups, salads, and gourmet sandwiches for breakfast and lunch to go. At Village Hotel on Biltmore Estate.



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Your guide to ESTATE DINING

EXCEPTIONAL CUISINE SERVED
IN AN EXTRAORDINARY SETTING



BILTMORE®

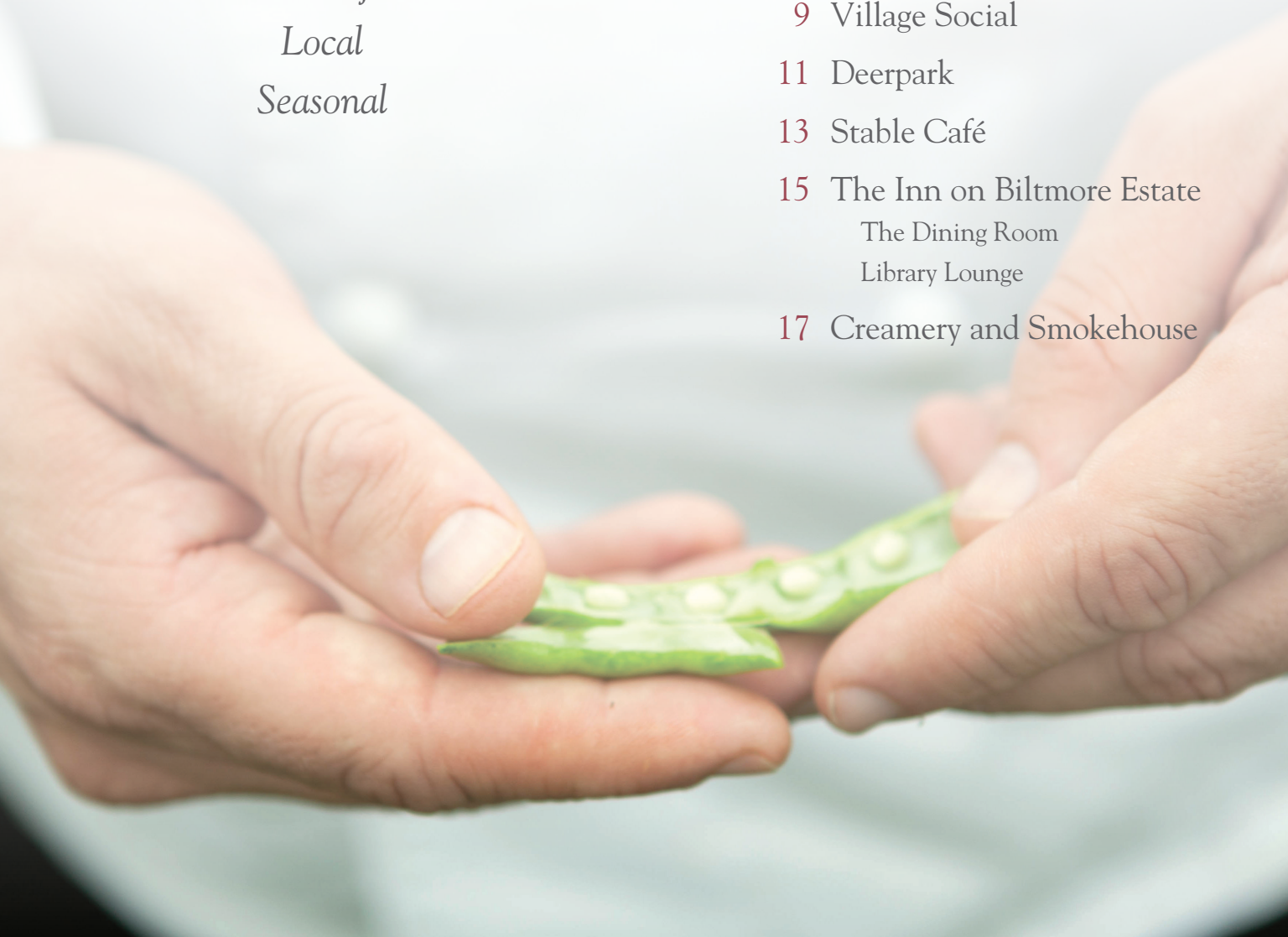
WELCOME TO OUR TABLE



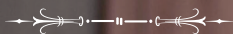
*Artisanal
Fresh
Handcrafted
Local
Seasonal*

Join us for fine and casual dining
featuring estate-raised specialties, plus
the best that the local farms and growers
in our community have to offer.

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- 15 The Inn on Biltmore Estate
 - The Dining Room
 - Library Lounge
- 17 Creamery and Smokehouse



FROM FARM TO TABLE



A working farm has been part of Biltmore Estate since our beginning in 1895. That legacy continues today. Herbs, fresh salad greens, and berries come straight from our Kitchen Garden and fields into our restaurants. Our free-range, heirloom chickens provide fresh eggs and we source prime cuts of hormone and antibiotic-free beef and lamb from our estate-raised Angus cattle and White Dorper sheep. At the Winery, our winemakers craft award-winning wines from grapes harvested in estate vineyards along with the finest grapes from North Carolina and other regions.

In addition to estate grown and raised provisions, we source many of our ingredients—including mountain trout, farmstead cheese, and grass-fed beef and pork—from local farmers and producers.

These fresh ingredients inspire our talented chefs to create menus influenced by the rich agricultural heritage of Western North Carolina and the legendary hospitality of the Vanderbilts. Please join us for a culinary experience that brings the best of Biltmore to the table.





SEASONAL FARM TO TABLE FARE
from our OPEN KITCHEN



*Estate-raised and regionally sourced
ingredients expertly crafted by our
chefs in this vibrant, casual setting.*

LUNCH features approachable bistro dishes, including wood-fired pizzas, hand-made pasta, hearty sandwiches, salads, and seasonal entrées.

DINNER showcases the season's harvest from our Kitchen Garden and local purveyors. Enjoy fresh pasta, hand-cut steaks and chops with your favorite Biltmore wines. Seasonal al fresco dining available.



General Manager
Bob Iurato

BISTRO



GLOBAL PUB FARE



*Relax and enjoy satisfying pub fare
alongside robustly-flavored American
and global cuisine, craft beers, spirits,
and Biltmore wines.*

LUNCH features tavern favorites such as fish & chips, shepherd's pie, a classic Reuben sandwich, and great burgers, along with a variety of small plates.

DINNER highlights Chef DeMarco's updates on classic English pub fare. Enjoy live local music in the bar and seasonal al fresco dining.



Chef Mark DeMarco

**CEDRIC'S®
TAVERN**



SUSTAINABLE SEAFOOD, SHARED PLATES



*Inspired cuisine in a relaxed atmosphere,
featuring local and regional produce,
Southern favorites, signature cocktails,
and a late night menu.*

BREAKFAST features updated classics such as biscuits and gravy and pecan waffles, plus creative egg dishes and quiche.

LUNCH and DINNER menu items include sharable favorites such as pimento mac and cheese and small plates such as the grass-fed beef Social burger and Carolina shrimp and grits.



Chef Spencer
Hilgeman

Village
SOCIAL



TASTE OF THE SOUTH BUFFET



Mouth-watering Southern
regional cuisine served buffet-style
in a peaceful, natural setting.

SATURDAY LUNCH BUFFET
features a seasonal *Taste of the South*
menu of regional specialties.

SUNDAY BRUNCH BUFFET
expands to include farm-to-table
breakfast favorites, hand-carved
meats, and chilled seafood. Enjoy
live, local music each week.

Open for DINNER during
Candlelight Christmas Evenings,
featuring a holiday buffet.
Reservations required.



Chef Kirk Fiore

DEERPARK
RESTAURANT



APPALACHIAN COMFORT FOOD



Satisfy your appetite for house-smoked meats,

Carolina barbeque, grilled burgers, and other

Southern favorites in this historic setting.

LUNCH features a casual menu of classic burgers, rotisserie roasted chicken and turkey, southern barbeque, creative salads, and house-made charcuterie.

Open for DINNER during *Candlelight Christmas Evenings*, featuring an elegant three-course fixed price menu. Reservations recommended.



Chef Shannon
Sutherland

Stable Café



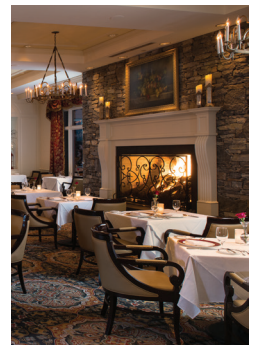
REFINED ELEGANT DINING



*Experience expertly prepared cuisine
that emphasizes estate-raised and local
ingredients, with world-class service
inspired by the Vanderbilts.*

LUNCH in the Library Lounge features fresh artisan salads and gourmet sandwiches. Enjoy our traditional full-service afternoon tea with an assortment of finger sandwiches, scones, and pastries.

DINNER serves the season's finest local and estate-raised ingredients, meats, seafood, and hand-crafted pasta in a location perfect for celebrating.



— THE INN ON —
BILTMORE ESTATE®



the Creamery



Sweet treats prepared
with locally made ice cream,
bakery specialties,
breakfast items, and
fair-trade organic coffee.
Enjoy a light selection
of sandwiches, salads,
and other lunch offerings.

SMOKEHOUSE in Antler Hill Village Barn



SMOKEHOUSE



Classic Carolina
pulled pork
and chicken
barbeque platters,
sandwiches,
and more.

Seasonal hours,
with outdoor seating.

Weddings

on BILTMORE ESTATE



BECOME PART OF
A GRAND TRADITION

*Join our ongoing legacy of romance,
history, and unmistakable style.*



BILTMORE.COM/WEDDINGS