

(V) Vegetarian
(VE) Vegan

For Breakfast

Toasts

Avocado Toast \$8 (VE)

teff whole grain bread, crispy shallots, pink peppercorn, smoked salt, sprouts, roasted tomato, lemon oil *Add a fried egg \$1.50

Almond Butter Toast \$8 (V)

banana bread, local honey, bee pollen, cacao nibs, raspberry jam

Wild Mushroom Toast \$8

teff whole grain bread, minced wild mushrooms, bacon, harissa, pickled red onion, zatar *Add a fried egg \$1.50

Classics

Quinoa Oat Waffle \$10 (V)

whipped cinnamon butter, berries, banana, toasted flax seeds, maple syrup

Breakfast Dosa \$10 (V)

turmeric scrambled egg, yam, cauliflower, chickpeas, greens, pickled red onion, cilantro & tomato chutneys

Jian Bing \$10

street style Chinese crepe, bacon, eggs, greens, cilantro, sesame seeds, scallions, chili sauce, hoisin, crisps

Breakfast Sandwich \$10

teff whole grain bun, turmeric scrambled egg, spinach, roasted tomato, herb aioli, kale yam onion hash, choice of house made pork sausage, smoked salmon or tempeh sausage

Eggs

*Sope Ranchero \$10 (V)

corn cake, turmeric scrambled eggs, greens, tomato, avocado, queso fresco, salsa verde, ranchero sauce

*Farm Eggs \$10

2 eggs any style, house kimchi, kale yam onion hash, bacon, teff whole grain toast

Sub tofu turmeric scramble or tempeh sausage (no charge)

Bowls

Ancient Grain Porridge \$9 (VE)

oat, millet, chia, flax, coconut milk, apples, maple syrup, almond butter, cinnamon, superfood seeds

*Korean Soondubu \$10 (V)

tofu & kimchi hot pot, miso broth, poached egg, mushrooms, scallion, seasoned sushi rice

*Yam Hot Bowl \$10 (V)

kale, yam, avocado, quinoa, fried egg, cashew cilantro crema, sesame seeds, hemp hearts

Sides

toasted bagel & cream cheese \$3.50, tempeh sausage \$3, house pork sausage patty \$3, bacon \$3, 1 egg \$1.50, turmeric tofu scramble \$3, kimchi \$2, avocado \$2, fruit cup \$4, toast (teff whole grain bread, banana bread) & butter \$3

Also Available for Saturday & Sunday Brunch

*BBB Biscuit Benedict \$13

poached eggs, smoked salmon, grilled asparagus, dill saffron yogurt, caraway, lemon arugula

*Shakshouka \$12 (V)

stewed sweet peppers, onion, tomato, sautéed greens, poached eggs, feta, zatar, toasted pita

Wild Mushroom Omelet \$12 (V)

minced wild mushrooms, fresh herbs, queso fresco, kale yam onion hash, teff whole grain toast

Steak & Eggs \$14

HNG grilled tri-tip steak, fried eggs, herb polenta, sautéed greens, tomatillo salsa, queso fresco



Hello. We're

BimBeribon

Real Feelgood Food



start fresh

refuel

finish strong

Breakfast

Monday - Friday 8am - 11am
Saturday 8am - 12pm
Sunday 8am - 2pm

Lunch & Dinner

Monday - Thursday 11am - 8:30pm
Friday & Saturday 12pm - 9pm

Any change in hours updated on Facebook immediately.

Bar

Enjoy our full service bar with curated selections of wine, cider, and seasonal cocktails.

Desserts

Treat yourself! Our delicious house made tarts, cakes, cookies, brownies, and more are all gluten free and refined sugar free.

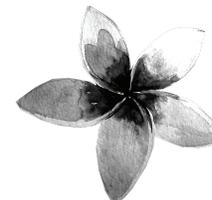
Order Online

When you're in a hurry or just thinking ahead, place your order online at bimberibon.com. We'll have it ready for you to pick up.

Catering

Hosting a *Real FeelGood Event*? Let us cater it for you!

Please inform us of any allergies or dietary restrictions.



Follow Us on Facebook and Instagram



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

697 Haywood Rd. Asheville, NC 28806

(828) 505-0328

bimberibon.com

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For Lunch & Dinner



Beginnings

Edamame Chickpea Hummus & Red Pepper Sunflower Seed Dips \$10 (VE)
olives, zatar, olive oil, toasted pita, sweet potato chips

Malai Vegetable Kofta \$8 (VE)
green pea cashew dumpling, coconut tomato curry sauce, cilantro

Shiitake Mushroom Pupusa \$9 (VE)
corn cake, sautéed spinach, ranchero sauce, pepitas, salsa verde, crispy shallots

Kale Quinoa Pakora Fritters \$8 (VE)
coconut, chickpea, peanuts, tamarind & cilantro chutneys

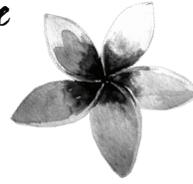
Sweet Potato Fries \$4 (VE)
crispy & house made, harissa, tomato chutney

Soup

Russian Vegetable Borscht \$7 (VE)
cabbage, beets, kale, spinach, cashew crema

From the Market Case

Choice of 2 Items \$7.95
Choice of 3 Items \$9.95
fresh options updated daily



Salads

Organic Farm Greens \$11 (VE)
roasted butternut squash, pickled edamame, beets, brussels sprouts, almond parmesan, oregano mustard vinaigrette

Vegan Krab Cake Salad \$12 (VE)
hemp crusted banana blossom cake, napa cabbage, peppers, green onion, apple, cilantro, miso sesame dressing

Falafel Kale Salad \$10 (VE)
kale, chickpeas, quinoa, red pepper, avocado, red onion, sesame tahini drizzle

Add some:

falafel \$4
*fried egg \$1.50
HNG braised pork \$5
tempeh with herb aioli \$4
tandoori yogurt chicken \$4.50

Broth

Sunshine Broth \$5
turmeric, chicken broth, ginger, coconut milk, cilantro

Bowls

Oat Fava Bean Gnocchi Bowl \$12 (VE)
toasted garlic, butternut squash, roasted brussels sprouts, coconut cream, sage almond crumb

***Bibimbap Bowl \$14**
beef tri-tip bulgogi, rice, kimchi, marinated bean sprouts, spinach, shiitake mushrooms, fried egg, sesame oil

Sandwiches & Wraps

Filipino Adobo Chicken \$10
fried plantain, crisp slaw, avocado, tomato, cilantro, lettuce
Choose grilled or fried chicken

VBLT \$11 (VE)
wild rice, beet & lentil patty, rice paper bacon, lettuce, tomato, pickled red onion, cashew cheese, aioli, teff whole grain bun

Masala Dosa \$11 (VE)
yam, cauliflower, chickpeas, greens, peas, pickled red onion, red coconut sauce, lentil sambar, cilantro & tomato chutneys

Sub tempeh with herb aioli (no charge)

Tandoori Chicken Bowl \$13
lentil fritters, turmeric yogurt marinade, cucumber raita, tomato & red coconut chutneys, greens

Japchae Bowl \$12 (VE)
sweet potato noodles, snow peas, bean sprouts, red pepper, onion, sesame, asparagus, spinach, tofu

Jian Bing \$11
street style Chinese crepe, braised pork, egg, greens, cilantro, sesame seeds, scallions, chili sauce, hoisin, crisps

Grass Fed Lamb Burger \$11
lettuce, tomato, pickled red onion, mint, feta, saffron yogurt, teff whole grain bun
Sub beet lentil patty (no charge) (V)

Pork Sope Ranchero \$10
corn cake, braised pork, greens, tomato, avocado, queso fresco, salsa verde, ranchero sauce **Add* a fried egg \$1.50

Daily Dinner Specials (begins at 4:30pm)

Monday Lasagna \$11 (VE)
roasted butternut squash, fresh herbs, macadamia ricotta, spinach, caramelized onion, wild mushrooms

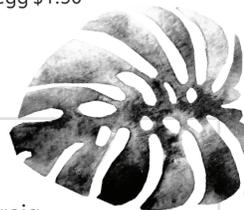
Tuesday Burger \$5
HNG burger, aged cheddar, lettuce, tomato, onion, smoked bacon, teff whole grain bun, served with side salad *Sub* beet lentil patty (no charge) (V)

Wednesday Pasta \$11 (VE)
walnut & mushroom Bolognese sauce, red wine, tomato, garlic, GF spaghetti, almond parmesan

Thursday Peruvian Chicken \$13
spiced roasted half chicken, roasted heirloom potatoes, salsas verde & roja

Friday Pizza \$11 (VE)
uttapam pizza, roasted peppers, onion, smoked mushrooms, tomato, cashew mozzarella, fresh herbs

Saturday Cuban \$13
short rib ropa vieja, black beans, rice, fried plantain maduros, queso fresco



B:B:B

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