



July 2021

SMALL PLATES

POTATO ROLLS

Cultured Butter
8

XAWAASH SPICED WINGS

Cilantro Coconut Sauce
10

PROVISIONS BOARD

Local Cheese, Whipped Honey,
Pepperoni, Sopressata, Trout Jerky
HNG Beef Stick, Smoked Bologna,
Chicharron, Pickled Cucumber, Lavash
Crackers
20

BAKED MACARONI & CHEESE

Tomme Cheese, Mornay Sauce
10

LOCAL GREENS

Carrots, Radishes, Noble Cider
Vinaigrette, Hickory Grove Cheese,
Pumpkin Seeds
14

TOMATO SALAD

Local Tomatoes, Tomato Jam,
Squash, Hyssop, Buttermilk Cheese
14

ENTREÉS

BRAISED SHORT RIB

NC Broccoli, Jus, Broccoli Ramp
Vinaigrette
31

BERBERE SPICED CHICKEN

Joyce Farms Chicken, Red Chermoula,
Basmati Rice, Curry Yogurt, Hibiscus
28

HAITIAN SEAFOOD RICE

Crawfish, Swordfish Carolina Gold Rice,
Local Bacon, Epice, Puffed Grains
28

SPICY JERK SQUASH

Pluto's Jerk Sauce, Local Squash,
Coconut Rice, Peas, Crispy Peas, Zucchini,
Scallions
26

VANDELE FARMS PORK CHOP*

Sweet Tea Brined Chop, Peach Mostarda,
Peach Soubise, Local Clover Sprouts
32

SUNBURST TROUT

Smoked Trout Filet, Collards,
Collard Broth, Chili Lemon Oil
30

DESSERT

CHOCOLATE TORTE

Strawberry Sauce, Benne Seed Toffee
8 try with Sandeman's 10yr Tawny

HUMMINGBIRD CAKE

Banana Jam, Snickerdoodle Crumble
9 try with Diplomatico Rum or Vin Santo



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COCKTAILS

CARDAMOM AND BANANA

Rittenhouse Rye, Cognac, Cardamom, Giffard
Banana, Cardamom Bitters - 13

JUNIPER AND SPICE

Chemist Barrel Rested Gin, Orange Juice, Kitchen
Pepper Syrup, Bitters, Lime - 13

ELDERFLOWER AND AGAVE

Tequila, Lime, Elderflower Liqueur, Agave
Nectar, Grand Marnier - 13

PEACHY KEEN

Rye Whiskey, Peach Simple, Lemon, Orange
Juice, Aged Orange Bitters - 13

HOUSE COLLINS

Vodka, Bad Art Watermelon, Lime, Sea Salt Soda -
13

THE BEAUCATCHER

Aged Rum, Blackberry Syrup, Bauchant, Lime,
Pineapple - 13

BEER

draft

FONTA FLORA 'CAROLINA GOLD' SAISON LAGER

Nebo, NC - 4.5% 6

HIGHLAND 'RISING HAZE' IPA

Asheville, NC - 7% 6

BURIAL 'MOMENT OF CLANDESTINE' WITBIER

Asheville, NC - 5.0% 6

NOBLE 'THE VILLAGE TART' CHERRY CIDER

Asheville, NC - 6.4% 6

OSKAR BLUES 'MAMA'S YELLA PILS' PILSNER

Asheville, NC - 5.2% 6

in bottles/cans

FOOTHILLS BREWING 'JADE' IPA

Winston-Salem, NC - 7.4% 6

HI-WIRE 'HI-PITCH' MOSAIC IPA

Asheville, NC - 6.7% 6

HIGHLAND BREWING 'GAELIC ALE'

Asheville, NC - 5.5% 6

FRENCH BROAD KOLSCH

Asheville, NC - 5.3% 6

NOBLE 'STANDARD BEARER' CIDER

Asheville, NC - 5% 5

HIGHLAND 'STARCHASER WHITE'

Asheville, NC - 4.8% 5

WINE

Sparkling

SOKOL BLOSSER 'BLUEBIRD' SPARKLING

DUNDEE HILLS, OREGON 12

Aromatic and bright, this sustainably produced brut
sings.

White

MCBRIDE SISTER'S SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND 11

Fresh, bright, and bold citrus fruits

MCBRIDE SISTER'S CHARDONNAY

CENTRAL COAST, CALIFORNIA 12

Tastefully oaked, this is your textbook full-bodied
white wine

O.P.P. PINOT GRIS

WILLAMETTE VALLEY, OREGON 13

Textured, lush, & upbeat. André Mack does French
grapes justice in Oregon

ROCCA DELLE MACIE, MOONLIGHT, VERMENTINO
TUSCANY, ITALY 10

A blend of Chardonnay and Vermentino Grapes with
hints of citrus, toast and white flower

RAATS CHENIN BLANC, STELLENBOSCH, SOUTH

AFRICA 10

A zesty citrus flavor linger on the palate, with a long
mineral finish

Rosé

MCBRIDE SISTER'S 'BLACK GIRL MAGIC' ROSÉ

CENTRAL COAST, CALIFORNIA 13

Sophisticated dry rosé with aromas of raspberry
and orange blossom

LOVE DRUNK ROSÉ PINOT NOIR BLEND

McMinnville, Oregon 2020 11

Red

CHATEAU M MERLOT

MONTRAVEL, BORDEAUX, FRANCE 2018 12

Soft and fruity, this merlot offers French
sophistication with light spice

FINCA DECERO MALBEC

MENDOZA, ARGENTINA 11

Brightness complements its dark berry hues

FLA VINO FANTI TOSCANO ROSSO, ITALY 12

This 100% Sangiovese uses fruit that is ripe and
mature, offering powerful yet balanced structure

O.P.P. PINOT NOIR

WILLAMETTE VALLEY, OREGON 15

Earthy, spicy, floral, herb framed flavors of cherry
with gingery, wood-spice tones.

LONGEVITY WINES

CABERNET SAUVIGNON, CALIFORNIA 12

Intense black cherry notes, rustic fruit expression
favoring dried cherry, cassis, and pomegranate.
Finishes with subtle vanilla and cocoa to a long,
enjoyable finish.