

STARTERS

JAMAICAN BUN & CHEESE 12

BACALAO SALADO (SALTED COD FRITTER) 13 Sweet Chili Garlic Sauce, Smoked Gouda

PLATANOS, ARROZ, FRIJOLES 14 Kelewale Plantains, Xaawash Rice Cracker, Fermented Cuban Style Black Beans

> **BAKED MACARONI & CHEESE** 15 Smoked Gouda, Muenster, Cheddar

FRIED GREEN TOMATOES 16 Roasted Mushrooms, Confit Fennel, Puffed Barley, Scallion Cream, Candied Lemon

> ROASTED BROCCOLINI & PALM OIL CAESAR 21 Crawfish, Cornbread Croutons, Soft Egg

Grawnsh, Combreau Croutons, Sont Egg

SEARED OCTOPUS 19 House Chorizo, Groundnut Mole, Black Garlic Rum Sauce, Cacao

> **FREJON 21** Honey Beans, Tempeh, Guava, Tomatoes

GHANAIAN RED RED & CONCH 22 Anson Mills Sea Island Peas, Smoked Trout, Saffron Sabayon, Pine Nuts

FUFU GNUDI & MAAFE SAUCE 24 Cassava Chips, Pickled Okra, Pecorino, Shiitake Mushrooms, Groundnuts

LAMB DIBI 24 Cippolini, Pickled Mustard Seeds, Fonio, Tunkora Spice, Pistachio

> **MOQUECA (NC SHRIMP) 27** Coconut, Tomatoes, Dende Oil, Onions, Farofa

ENTREES

HAITIAN GRIOT (PORK SHOULDER) 26 Polenta, Kidney Beans, Pikliz, Citrus Jus, Chicharrons

PEPPERPOT STEW 24 Cassava, Sweet Potatoes, Local Carrots, Caulinini, Plantains add short rib +13

AFRO-YAKI POULET ROUGE 30

Pink Radicchio, Epis

ESCOVITCH SUNBURST TROUT & DUKUNOO 38

Red Peppers, Sweet Potato, Gooseberries, Currants



COCKTAILS

ONE STEP AHEAD 13 Vodka, Passionfruit, Cranberry, Lemon, Prosecco

KILLING ME SOFTLY Gin, Grapefruit, Rose, Lemon, Bitters *13*

I CHOOSE YOU 14 Cognac, Ancho Reyes, Strawberry, Lime

SWEATER WEATHER 14

Tequila, Aperol, Antica Formula try with Mezcal \$2

CARDAMOM AND BANANA 14

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

LOVE YOU A LITTLE MORE 15 Tequila, White Chocolate Bourbon Extract, Rose

BEER & CIDER

draft

TRU LIGHT LAGER Wilmington, NC 4.2% 6 ARCHETYPE 'COMMITMENT PHOBIA' IPA Asheville, NC – 5.5% 8 URBAN ORCHARD 'GINGER CAMPAIGN' CIDER Asheville, NC – 6.5% 8 BURIAL 'FROZEN RELICS' SAISON

Asheville, NC - 4.2% 8 HIGHLAND OATMEAL PORTER Asheville, NC - 5.8% 8

in bottles/cans

DSSOLVER "WICKED ENGINE" PUMPKIN SPICE CHEESECAKE SOUR 160Z Asheville, NC – 5.0% 7 FOOTHILLS BREWING 'JADE' IPA Winston-Salem, NC – 7.4% 6 HIGHLAND BREWING 'GAELIC' ALE Asheville, NC – 5.5% 6 NOBLE 'STANDARD BEARER' CIDER Asheville, NC – 5.0% 6 HIGHLAND 'STARCHASER WHITE' ALE Asheville, NC – 4.8% 6 HI-WIRE 'HI-PITCH' MOSAIC IPA Asheville, NC – 6.7% 6 BOTANIST & BARREL 'CÔTE DE CAROLINA' CIDER Asheville, NC – 7.5% (375mL) 21

BY THE GLASS

Sparkling

COL SOLIVO PROSECCO, EXTRA DRY VENETO, ITALY 12 A dry and classically fruity Prosecco.

White

DOMAINE DES LAURIERS, 'VERMENTINO' PAYS D'OC, FRANCE 10 Vigorous nose with both fruity aromas and floral

notes. Smooth on the palate with a slightly acidic finish

RAATS CHENIN BLANC STELLENBOSCH, SOUTH AFRICA 10 A zesty citrus flavor linger on the palate, with a long mineral finish.

> MCBRIDE SISTER'S SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND 11 Fresh, bright, and bold citrus fruits.

SUN GODDESS PINOT GRIGIO

VENEZIA GIULIA, ITALY *14* Intensely aromatic, with tropical notes of passion fruit, banana, and melon and hints of spice. Well balanced between an intense acidity and smoothness.

MCBRIDE SISTER'S CHARDONNAY

CENTRAL COAST, CALIFORNIA 12 Tastefully oaked, this is your textbook full-bodied white wine.

Rosé

MCBRIDE SISTER'S, 'BLACK GIRL MAGIC' ROSÉ CENTRAL COAST, CALIFORNIA 13 Sophisticated dry rosé with aromas of raspberry

and orange blossom.

Red

MACEDON PINOT NOIR NORTH MACEDONIA 13

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

FLA VINO FANTI TOSCANO ROSSO, ITALY *12* This 100% Sangiovese uses fruit that is ripe and mature, offering powerful yet balanced structure.

CHATEAU M MERLOT MONTRAVEL, BORDEAUX, FRANCE 12 Soft and fruity, this merlot offers French sophistication with light spice.

FINCA DECERO MALBEC

MENDOZA, ARGENTINA 11 Brightness complements its dark berry hues.

LONGEVITY WINES

CABERNET SAUVIGNON, CALIFORNIA 12 Intense black cherry notes, rustic fruit with subtle vanilla and cocoa to a long, enjoyable finish