LUNCH

Salads

**KALE SALAD** 11
Benne Seed Dressing, Pecorino, Serrano Chili, Bread Crumbs
Add Chicken  8
Add Shrimp  10
Add Bacon  5

**GRILLED WATERMELON SALAD**  13
Local Greens, Molasses Vinaigrette, Fermented Chili

**LOCAL GREEN SALAD** 13
Toasted Almonds, Blackberrys, Strawberry Vinaigrette

Small Plates

**FRIED GREEN TOMATOES** 17
Mozzarella Foam, Tomato Coulis, Basil Powder
Add Pork Belly  10

**CRISPY PORK BELLY** 15
Apple Butter, Pistachio Jazz

Handhelds

**HOT CHICKEN SANDWICH** 19
Calabrian Chili Mayo, Habanero Coleslaw, Lettuce, Tomato

**SHRIMP PO'BOY**  20
Hoagie, Habanero Tartar, Shredded Cabbage

**BENNE BURGER** * 21
Pulled Pork, Country Ham, Pickled Red Onions, Carolina Reaper BBQ Sauce
*Add On:
Local Mushrooms  2
Gorgonzola  3
Avocado  4
*Egg 2

Executive Chef  Robert Alexander
COCKTAILS
(Ask about our featured cocktails)

FOR WEST END GALS 14
Gin, Strawberry, Thyme, Bauchant, Prosecco

MO BENNE BLUES 14
Vodka, Blueberry, Lemon, Lavender

I GOT THE EARL GREY 14
Rye, Blackberry Earl Grey, Lemon, Bitters

OKURRRT... 14
Cognac, Rye, Banane Du Basil, Cardamom syrup, Angostura

EVERYBODY LOVES THE SUNSHINE 17
Anejo Rum, Pineapple, Ginger, Citrus, Madagascar Vanilla, Velvet Falernum

SORREAL TEA 13
Rum, House Made Hibiscus Tea

BY THE GLASS
Sparkling

COL SOLIVO, PROSECCO
VENETO, ITALY 14
Juicy ripe pear, bright citrus and a hint of toasted almond

White

DOMAINE DES LAURIERS, ‘VERMENTINO’
PAYS D’OC, FRANCE 14
Vigorous nose with both fruity aromas and floral notes. Smooth on the palate with a slightly acidic finish

MCBRIDE SISTER’S SAUVIGNON BLANC
MARLBOROUGH, NEW ZEALAND 17
Fresh, bright, and bold citrus fruits.

MCBRIDE SISTER’S CHARDONNAY
CENTRAL COAST, CALIFORNIA 17
Tastefully oaked, this is your textbook full-bodied white wine.

SUN GODDESS PINOT GRIGIO
VENEZIA GIULIA, ITALY 17
Intensely aromatic, with tropical notes of passion fruit, banana, and melon and hints of spice. Well balanced between an intense acidity and smoothness

Red

LOVE DRUNK
WILLAMETTE VALLEY, OREGON 18
Sophisticated dry rosé with aromas of raspberry and orange blossom.

O.P.P PINOT NOIR
WILLAMETTE VALLEY, OREGON 16
Notes of bright cherry, baking spices and a bit earthy. A lovely satiny finish.

SESTI TOSCANO ROSSO,
‘MONTELECCIO’
TUSCANY, ITALY 23
100% Sangiovese. Notes of ripe red berries and earthy minerals. Soft acid and medium tannin.

LA POSTA PIZZELLA, MALBEC
MENDOZA, ARGENTINA 16
Brightness complements its dark berry hues.

LONGEVITY WINES

CABERNET SAUVIGNON, CALIFORNIA 14
Intense black cherry notes, rustic fruit with subtle vanilla and cocoa to a long, enjoyable finish

CHATEAU RECOUGNE, BORDEAUX SUPERIEUR,
BORDEAUX, FRANCE 14
Merlot, Cabernet Sauvignon, Cabernet Franc blend. Intense black fruit, licorice, soft floral notes.

BEER & CIDER

Draft

TRU LIGHT LAGER
Wilmington, NC – 4.2% 7

PIGS PALE ALE
Asheville, NC – 5.1% 7

BOOJUM PASSIONFRUIT GUAVA GOSE
Waynesville, NC – 4.5% 7

NEW BELGUIM JUICY HAZE IPA
Asheville, NC – 7.5% 7

BOOJUM BALSAM BROWN
Waynesville, NC – 5% 7

HI-WIRE LAGER
Asheville, NC – 4.6% 7

Bottles & Cans

FRENCH BROAD ‘GATEWAY’ KOLSCH
Asheville, NC – 5.3% 6

WHITE ZOMBIE WHITE ALE
Asheville, NC – 5.1% 6

HIGHLAND BREWING ‘GAELIC’ ALE
Asheville, NC – 5.5% 6

NOBLE ‘GOLDEN ARROW’ CIDER
Asheville, NC – 5.0% 6

HI-WIRE ‘HI-PITCH’ MOSAIC IPA (16oz)
Asheville, NC – 6.7% 8

MOTHER EARTH WEEPING WILLOW WIT 6
Kinston, NC- 5%

CATAWBA BREWING KING DON’S PUMPKIN ALE 7
Asheville, NC- 5%

MICHELOB ULTRA
Missouri, USA – 4.2% 5

ST. PAULIE GIRL
Bremen, Germany- NA 5 Ashevile, NC

* Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Regarding the safety of these items, written information is available upon request.