DINNER

KALE SALAD 11
Benne Seed Dressing, Pecorino, Serrano Chilis, Bread Crumbs

CORNBREAD 12
Jalapeno, Charred Corn, Apple Butter

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

ROASTED CAULIFLOWER 15
Mushroom, Sea Island Rice Peas, Broth

CRISPY PORK BELLY 15
Apple Butter, Pistachio Jazz

SALMON CAKES * 16
Corn Nut Crusted, Habanero Tartar Sauce, Fresh Corn Salad

EDNA LEWIS FRIED GREEN TOMATOES 17
Pimento Cheese, Chow Chow

SEARED OCTOPUS 25
Northern White Beans, Confit Tomatoes, Crispy Garlic

ROASTED BROCCOLINI & BACON FAT CAESAR 21
Crawfish, Cornbread Croutons, Soft Egg

CHICKEN AND DUMPLINGS 24
Tender Chicken, House made Dumplings, Chicken Broth, Vegetables

GLAZED DUCK BREAST 45
Stout Glazed Duck, Charred Relish, Sweet Potato, Summer Squash

FRIED CATFISH & COLLARD GREENS 32
Sweet Potato Hash, Peanut and Red Pepper, Ham Chip

LAMB MEATBALLS 32
Ricotta Lamb Meatballs, Fresh Herbs, Stewed Lentils, Pickled Vegetables

STEAK AND PEPPERS 35
7oz Strip, Pepper Compote, Pearl Onions, Tallow Herb Potatoes

SMOOTHERED PORK CHOP 38
Spiced Breaded Pork Chop, Mash Potatoes, Mushroom Gravy

SIDES 11
Brown Butter Mash with Red Eye Gravy
Five Cheese Mac and Cheese
Scented Red Rice
Succotash

Executive Chef  Robert Alexander

35 Eagle St, Asheville, NC 28801 • info@benneoneagle.com • www.benneoneagle.com • 828.552.8833
* 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.
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

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

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

SOREAL 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

PISGAH 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
Kinston, NC - 5%

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

MICHELOB ULTRA
Missouri, USA – 4.2% 5

ST. PAULIE GIRL
Bremen, Germany – NA 5 Asheville, NC

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