BENNE on Eagle

JAMAICAN BUN & CHEESE 12

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

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

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

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

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

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

PEPPERPOT STEW 24
Cassava, Okinawa Sweet Potatoes, Local Carrots, Caulilini, Tumeric Plantains

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

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

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

AFRO-YAKI POULET ROUGE 32
Pink Radicchio, Epis

ESCOVITCH SUNBURST TROUT & DUKUNOO 38
Red Peppers, Gooseberries, Sweet Potato, Currants

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.

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COCKTAILS

HOUSE COLLINS *13*
Vodka, Salted Maple Soda

JUNIPER AND SPICE 13
Chemist Barrel Rested Gin, Orange Juice, Kitchen Pepper Syrup, Bitters, Lime

SORREL TEA 13
Anejo Blanco Rum, Hibiscus Sorrel Tea

HAPPY FEELINGS 13
Tequila, Cointreau, Raspberry, Thyme, Lemon

EAGLE STREET SIPPER 14
Coconut Rum, Velvet Falernum, Pineapple, Lime, Peychauds

CARDAMOM AND BANANA 14
Rittenhouse Rye, Cognac, Cardamom, Giffard Banana, Cardamom Bitters

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 16OZ
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

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