



D I N N E R

SALADS

Seasonal Greens & Grains - \$15

Locally Sourced Greens, Tomatoes, Cucumbers, Millet, House Vinaigrette

Trout Caesar - \$18

Smoked Trout, Romaine, Pecorino, Cornbread Croutons, Caesar Dressing

SMALL PLATES

Braised Bacon - \$22

Bourbon Braised Pork Belly, Hoppin John's, Sunny Egg, Collard Slaw

Sweet Potato Catfish Hush Puppies - \$12

Cinnamon Butter

Sorghum Apple Ribs - \$32

Ribs, Cornmeal Hoecake, Spicy Mustard BBQ Sauce, Collard Slaw

Berbere Chicken Wings - \$17

Spiced Wings with House-Made Ranch

Market St. Fried Vegetables - \$16

Fried Okra & Fried Green Tomato, Pimento Cheese, Sweet Potato Hummus, Chow Chow, Toast Points

SUPPER

Smothered Pork Chop - \$35

Seasonal Greens, Mashed Potatoes, Red-Eye Gravy

Fried Yardbird - \$27

Lightly Fried Chicken, Creamy Mac & Cheese, Yam Puree, Seasonal Greens, Hot Honey Drizzle

Catfish Florentine - \$26

Pan Fried Fish, Creamed Spinach, Heirloom Tomatoes

Trout & Curry - \$24

Coconut Crusted Trout, Sage Spoonbread, Vegetable Curry

Grilled Cauliflower - \$26

Grilled Cauliflower, Black Eyed Pea Tomato Bisque, Bok Choy

Steak Chermoula & Frites - \$39

8oz Apple Brandy Flank Steak, Potato Fries, Chermoula

Stewed Beef & Rice - \$35

Braised Oxtails, Onions, Jollof Rice and Beans, Seasonal Greens



COCKTAILS

(Ask about our featured cocktails)

MO BENNE BLUES 14

Vodka, Blueberry, Lemon, Lavender

LIVIN ON THE TOP OF THE BLOCK 15

Coconut Fat Washed Knob Creek Rye, Tahitian Treat, Mint, Lemon, OJ, Pineapple, Vanilla, El Guapo Polynesian Kiss Bitters

THE DURHAMITE 16

Conniction Kinship Gin, Pear, Honey, Rosemary, Lemon, Ginger Beer

MY FLAME 15

Mezcal, Tequila, Hot Honey, Pineapple, Lime Orange Liqueur

WHERE HE AT? NOW THERE HE GO 15

Fat Washed Homemade Peanut Butter Bourbon, Local Grapes, Verjus Rouge, Demerara, Bitters

DESERT ELEPHANTS 3's 17

House Crafted Pecan Rum, Chocolate, Amarula, Madagascar Vanilla, Fresh Espresso

BEER & CIDER

Draft

OLD HICKORY RUBY LAGER

Asheville, NC - 4% 7

HIGHLAND TRAILBOUND HAZY JUICY ALE

Charlotte, NC - 5.6% 7

NOBLE CIDER BLUEBERRY HONEY ROSEMARY CIDER

Asheville, NC - 6.9% 7

NEW BELGIUM LeTERROIR FOEDER AGED AMERICAN SOUR ALE

Asheville, NC - 6% 7

OSKAR BLUES MAMA'S LIL YELLA PILS

Brevard, NC - 4.7% 7

Bottles & Cans

FRENCH BROAD 'GATEWAY' KOLSCH

Asheville, NC - 5.3% 6

CATAWBA PEANUT BUTTER JELLY TIME BROWN ALE

Asheville, NC - 5.7% 8

HI-WIRE 'LO-PITCH' HAZY IPA (16oz)

Asheville, NC - 5.5% 8

HI-WIRE 'HI-PITCH' MOSAIC IPA (16 OZ)

Asheville, NC - 6.7% 8

MOTHER EARTH WEEPING WILLOW WIT 6

Kinston, NC - 5%

NOBLE PINEAPPLE HARD CIDER 6

Asheville, NC - 5%

NOBLE 'VILLAGE TART CHERRY' CIDER

Asheville, NC - 6.4% 6

NOBLE 'APPLE PIE' CIDER

Asheville, NC - 5.0% 6

MILLER LITE

Milwaukee, Wisconsin - 4.2% 5

MICHELOB ULTRA

Missouri, USA - 4.2% 5

BY THE GLASS

Sparkling

PROA BRUT, CAVA

SPAIN 14

Juicy ripe pear, bright citrus, and a hint of toasted almond

White

MCBRIDE SISTER'S SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND 14

Vibrant lime, peach, passion fruit with a hint of green bell pepper. Fruity but dry with an orange finish

MCBRIDE SISTER'S CHARDONNAY CENTRAL COAST, CALIFORNIA 14

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

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

Rosé

LOVE DRUNK

WILLAMETTE VALLEY, OREGON 15

Sophisticated dry rosé with aromas of raspberry and orange blossom.

Red

O.P.P PINOT NOIR

WILLAMETTE VALLEY, OREGON 12

Notes of bright cherry, baking spices and a bit earthy. A lovely satiny finish.

STELLEKAYA MERLOT

STELLENBOSCH, SOUTH AFRICA 14

Red and dark berry fruit, floral perfume, and minty notes.

LONGEVITY WINES

CABERNET SAUVIGNON, CALIFORNIA 14

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

THE PEPPER POT, RED BLEND

STELLENBOSCH, SOUTH AFRICA 14

A blend of Syrah, Grenache, Mourvedre, Tannat to make a harmonious blend of pepper, piquant spices, and red berry flavors