

SHAREABLE PLATES

AKARA & BACALO SALADO 10

Sweet Chili Garlic, Green Mango, Cobia Bacon

DUCK HAM & CORNBREAD 10

Robiola, Celery, Apples, Sorrel

JAMAICAN BUN & CHEESE 12

DATES & RICOTTA 15

Local Apples, Plums, Dukkah, Levain Bread

XAWAASH SPICED WINGS 17

Cilantro-Coconut Sauce

LOCAL GREENS 16

Benne Seed Vinaigrette, Pepitas, Seasonal Vegetables

TRINIDAD GREEN CURRY & GRAINS 20

Winter Squash, Fonio, Millet, Lentils, Wheatberries, Black Walnut, Bleu Gouda, Roasted Cabbage

HAITIAN GRIOT (PORK SHOULDER) 23

Polenta, Kidney Beans, Pikliz, Citrus Jus

KING MACKEREL STEW 23

Sunchokes, Collards, Romanesco, Sprouted Cauliflower, Turmeric

RED RED & CRAB 29

Bucatini, Cornbread, Pecorino, Ukwa

LARGE PLATES

PEPPERPOT STEW 24

Cassava, Okinawan Sweet Potatoes, Broccolini, Cauliflower, Plantains *add Short Rib* +10

AFRO-YAKI POULET ROGUE 28

Radicchio, Puntarelle, Local Persimmons, Epis Vinaigrette

MOQUECA (OCTOPUS & NC SHRIMP) 32

Coconut, Tomatoes, Dende Oil, Onions, Farofa

Le COURAGE 10 OZ NY STRIP STEAK* 38

Kimchi Jus, Collard Green Kimchi

SMALL PLATES

BRAISED CREAMED COLLARDS 9

Pickled Fennel, Calabrian Chili

WHIPPED SWEET POTATOES 9

Goat Cheese, Candied Ginger

BAKED MACARONI & CHEESE 15

Smoked Gouda, Muenster, Cheddar



COCKTAILS

IUNIPER AND SPICE

Chemist Barrel Rested Gin, Orange Juice, Kitchen Pepper Syrup, Bitters, Lime ~ 13

BENNE COLLINS

Vodka, Bad Art Blackberry-Vanilla Soda, Lemon 12 Sub Chemist Gin, add 1 - Barrel Rested, add 2

PEAR & PECAN MULE

Pecan Vodka, Pear, Lemon, Ginger Beer 13

OKAY, ALRIGHT, THAT'S FINE

Rum, Vanilla, Almond Milk, Honey, Pumpkin Spice 13

ROSEMARY'S REVENGE

Tequila, Jalapeño, Apple Cider, Ginger, Lime, Rosemary 14

MAPLE OLD FASHIONED

Bourbon, Maple, Cinnamon, Orange, Bitters 14

BEER

draft

ARCHETYPE 'FESTBIER' VIENNA LAGER

Asheville, NC - 6.0% 8

ARCHETYPE 'COMMITMENT PHOBIA' IPA

Asheville, NC - 5.5% 8

URBAN ORCHARD 'GINGER CAMPAIGN' CIDER

Asheville, NC - 6.5% 8

BIRDS FLY SOUTH 'BRAND NEW EYES' SAISON

Greenville, SC - 5.3% 7

NEW ANTHEM 'NO SOUL TO SELL' TROPICAL

STOUT

Wilmington, NC 7.9% 7

in hottles/cans

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% 6

HIGHLAND 'STARCHASER WHITE' ALE

Asheville, NC – 4.8% 6

HI-WIRE 'HI-PITCH' MOSAIC IPA

Asheville, NC – 6.7% 6

MILLER LITE

Milwaukee, WI -4.3% 3

WINE BY THE GLASS

Sparkling

BOCELLI PROSECCO

VENETO, ITALY 12

Fresh citrus, grapefruit on the nose, finishes with honey and peach.

white

ROCCA DELLE MACIE 'MOONLITE' WHITE BLEND TUSCANY, ITALY 10

A blend of Chardonnay and Vermentino Grapes with hints of citrus, toast and white flower

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

MCBRIDE SISTER'S CHARDONNAY

CENTRAL COAST, CALIFORNIA 12

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

O.P.P. PINOT GRIS

WILLAMETTE VALLEY, OREGON 13

Textured, lush, & upbeat. André Mack does French grapes justice in Oregon

rosé

MCBRIDE SISTER'S 'BLACK GIRL MAGIC' ROSÉ CENTRAL COAST, CALIFORNIA 13

Sophisticated dry rosé with aromas of raspberry and orange blossom

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FINCA DECERO MALBEC

MENDOZA, ARGENTINA 11

Brightness complements its dark berry hues 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

O.P.P. PINOT NOIR

WILLAMETTE VALLEY, OREGON 15

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

LONGEVITY WINES

CABERNET SAUVIGNON, CALIFORNIA 12

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