



COCKTAIL MENU

CLASSICS

Martini

Hendricks Gin 3 oz

\$14.00

Smoked Old Fashioned

Rittenhouse Rye, 2.5oz

\$12.00

Mary Pickford

Bacardi, Luxardo, Grenadine and Pineapple

\$10.00

Southside

Chemist Gin, Lime and Mint

\$14.00

Corpse Reviver #2

Boodles Gin, Cocchi Americano, Lemon and Cointreau

(Absinthe Rinse)

\$14.00

TWISTS

Fig Derby

Fig Infused Bourbon, Grand Marnier, Lime and Antica

\$14.00

Cat's Pajamas

Chemist Barrel Rested Gin, Lemon and Honey

\$14.00

Shrapnel Rickey

Tanqueray, Fruit, Lime and Soda

\$13.00

Ward 8 / Julep

Maker's Mark, Lime, Mint and Grenadine

\$10.00

Mezcal Daquiri

Vida Mezcal, Velvet Falernum and Lime

\$15.00



BEER MENU

DRAFT

The Block Party Saison 6

Alloy Stout 7

BOTTLED

Noble Cider 6

Greenman Lager 5

Catawba White Zombie 5

WW Pernicious 7

Highland Gaelic Ale 5

ABC Ninja Porter 5

Bud Light 4

Michelob Ultra 4



WINE MENU

BY THE GLASS

WHITE

Bandol Rose 13 / 41
Provence, France

Tintero Moscato D'asti 10 / 30
Italy

La Viarte Pinot Grigio 13 / 41
Italy

Spy Valley Sauvignon Blanc 11 / 33
Marlborough, New Zealand

Fiction Chardonnay 12 / 36
Central Coast, California

Melville Chardonnay 16 / 48
Sta Rita, California

Gruet Blanc de Noirs 11 / 33
New Mexico

RED

Maysara Pinot Noir 14 / 44
Willamette Valley, Oregon

Gundlach Bundschu Blend 13 / 38
Sonoma, California

Paraja Altamira Malbec 14 / 42
Mendoza, Argentina

Penley Estate Cabernet Sauvignon 12 / 36
Australia

Austin Hope Cabernet Sauvignon 18 / 55
Paso Robles, California



WINE MENU

BY THE BOTTLE

WHITE

Chateau Fuisse Pouilly-Fuisse 65
Burgundy, France

Kistler Chardonnay 120
Italy

Frog's Leap Sauvignon Blanc 45
Italy

Trimbach Riesling 45
Alsace, France

Argyos Assyrtiko Blend 50
Greece

RED

Stags Leap Artemis Cab 95
Napa, California

Gachot-Monot Pinot Noir 65
Burgundy, France

Chateau Peymartin St. Julian Bordeaux 75
Bordeaux, France

Starlane Cabernet Sauvignon 85
Pasa Robles, California

Muga Rioja 55
Spain



ALL DAY SNACKS

SHAREABLES

Black Eyed Pea Hummus \$8.00
With Corn Crackers

Akara Fritters \$8.00
With dipping sauces

Cure Board \$18.00
Spotted Trotter Charcuterie, Benne Pickles w/ Levain

Local Cheese Plate \$16.00
With Toasted Fruit Rye

Market Plate of Seasonal Vegetables \$15.00
Feta cheese, Simple Salad, Sage Green Goddess, Farro, Quinoa Salad

Benne's Bowl of Beans and Cornbread \$12.00
+ add Egg - \$2.00

ON YOUR OWN

The Big ALL-DAY Salad \$12.00
Seasonal Greens, roasted vegetables, soft farm egg, toasted seeds and nuts, mandarin orange, Levain Toast, Toasted Benne Citrus Vinaigrette

English Muffin Breakfast Sandwich \$11.00
Sausage, Scrambled Egg

Benne Burger \$14.00
Smash Burger double patty, Spiced Green Tomatoes, Fries
+ add Ashe County Cheddar or Gouda - \$1.00
+ add Bacon - \$2.00

Classic Turkey Club \$13.00
Duke's Mayonnaise, Bacon, Butter Lettuce, French Fries
+ also available on Gluten Free bread

Fried Trout Po'Boy \$14.00
Mighty Mo's Sauce

Pulled Pork Sandwich \$14.00
Forever Roasted Pork, Cheerwine Barbecue Sauce, Bread and Butter Pickles, French Fries