



where people and food come together

Good food & smiling faces mean a lot to us. It is our pleasure to provide everyone from our nearby neighbors to our visitors from afar, with great food & a pleasurable dining experience.

In an effort to not only serve but support our community, we buy local organic produce & products whenever possible. Some of our produce comes from local farmers, our desserts are made by a local pastry chef & many of our beers are brewed right here in town.

To provide you with the freshest food, vegetables are chopped daily, all of our sauces are made in house & dishes are cooked to order.

Nine Mile is a long time dream of Chef Aaron that was made possible with the help of his partners Nate & Rol&. Your support means the world to us!

Give Thanks!

233 Montford Ave Asheville NC 28801 * 828-505-3121 * ninemileasheville.com

Appetizers & Sides

Coo Yah

Natty bread with your choice of red or rose sauce.
\$4.45

Side of Natty Bread

Two extra pieces of locally baked City Bakery bread dressed with a garlicky spread.
\$1.50

Lion a Roar

Chipotle fire roasted tomato mango salsa with chips.
\$4.45

Homely Hummus

Sun-dried tomato, chipotle, hummus with a hint of garlic. Served with chips.
\$4.45



Entrees

Entrees include an order of Natty Bread & salad.

Dressings: Mango Vinaigrette, Sun-Dried Tomato, Orange Balsamic Vinaigrette & His Majesty's.

Jamaican Me Thirsty

Bringing a taste of Jamaica to Asheville. A wonderful dish of grilled jerk chicken or tofu with fire roasted tomatoes & garden fresh vegetables, sauteed with white wine & our own jerk marinara sauce. Tossed with linguine or served over basamati rice with toasted almonds. Finished with spring onions. Please specify heat.
(V) \$10.15

More Fyah!

Grilled jerk chicken or tofu with red, gold, & green peppers, fire roasted tomatoes, squash, & zucchini. Sauteed with white wine & butter. Tossed with linguine or served over basamati rice with toasted almonds. Finished with spring onions. Please specify heat.
(V) \$10.15

Nine Mile

Our signature dish. Grilled Jerk Chicken or tofu with fresh ginger, fire roasted tomatoes, jalapeño peppers, squash, & zucchini, sauteed with white wine & butter. Tossed with linguine or served over basamati rice with toasted almonds. Finished with spring onions. Please specify heat.
(V) H \$10.15

Marley's Magic

Grilled Jerk Carolina Trout with cauliflower, carrots & rasta peppers, sauteed in a white wine, creamy, dairy-free coconut ginger curry sauce. Tossed with linguine or served over basamati rice with toasted almonds. Finished with spring onions.
\$16.95

Natural Mystic

Simple excellence! Linguine topped with our house marinara sauce.
V \$5.15

Negril Nights

Reminiscent of a night on the beach in Negril. Grilled salt & peppered wild caught Tuna with garden fresh vegetables, & fire roasted tomatoes, sauteed with white wine & a creamy, dairy-free, coconut jerk sauce. Served over spinach fettuccine or basamati rice with toasted almonds. Finished with spring onions.
\$16.95

One Foundation

Grilled jerk chicken or jerk tofu with garden fresh vegetables, grilled pineapple & fire-roasted tomatoes sauteed with white wine & folded in our fresh house alfredo sauce. Served over spinach fettuccine. Ya mon! You'll love it.
\$10.15

Soon Come

A unique sweet dish with fresh sliced bananas, apples, currants & pineapples, sauteed with white wine, butter & pumpkin spice. Tossed with cheese stuffed tri-colored tortellini & spring onions. You'll have to try it to understand.
\$9.95

Ark of the Covenant

Wild caught Alaskan Salmon, grape tomatoes, kalamata olives, zucchini & squash in a fresh basil butter sauce, with feta cheese. Tossed with spinach fettuccine or served over basamati rice with toasted almonds.
\$16.95

Island in the Sea

Shrimp, crab meat & diced clams sauteed with yellow squash & zucchini in a white wine alfredo or marinara sauce. Served over top of spinach fettuccine.
\$15.95

V = Vegan (V) = Vegan Option H = Hot!

Mayfield Falls

Grilled wild caught Mahi Mahi topped with our mango banana salsa with sauteed red, gold, green peppers, & carrots in a white wine, fresh ginger, creamy coconut sauce. Tossed with linguine & spring onions or over basamati rice with toasted almonds.

\$16.95

Raggy Road

Grilled Cajun tilapia with sauteed red, gold, & green peppers, squash & zucchini in a white wine, creamy coconut chipotle sauce. Tossed with cavatappi pasta & spring onions or served over basamati rice with toasted almonds. Please specify heat.

\$12.15

The Meshach

Grilled lemon pepper chicken or jerk tofu with sauteed cremini mushrooms, rasta peppers & grape tomatoes, in a white wine cream sauce tossed with cavatappi pasta & green onions.

\$10.15

Daily Special

We always enjoy cooking up something new. Ask your server about today's special.

Elbow Macaroni Quinoa Pasta

A hearty wheat-free alternative. Substitute in any dish. +\$1.50

Concrete Jungle

Pan seared scallops & mussels with sauteed squash, zucchini & fire roasted tomatoes in a fresh basil white wine butter sauce. Served over linguine and tossed with spring onions.

\$15.95

Irie Ites

Your choice of chicken, shrimp, or tofu sauteed with white wine, garden fresh vegetables, in a creamy dairy free basil pesto. Tossed with cavatappi pasta & spring onions.

V \$13.45

Selassie's Special

A refreshing combination of garden fresh vegetables, sauteed in garlic oil, herbs, white wine, & our house marinara sauce. Tossed with cavatappi pasta & spring onions.

V \$8.75

Raw Zucchini Pasta Substitute

Not big on pasta? Enjoy fresh spiral cut zucchini as a refreshing alternative. +\$1.50

Rasta Fyah

Feeling daring? Ask for our house hot sauce. Its hot!



Soup & Salads

The Groundation

Mixed greens, feta cheese, cherry tomatoes, carrots, kalamata olives & chickpeas. Choice of dressing. (+\$3 for chicken, tofu or tempeh)

(V) \$5.95

Empress Menen Salad

Mixed greens with apples, toasted almonds, chickpeas, smoked gouda & house tempeh bacon. Choice of dressing.

(V) \$8.95

Ras Rootz Chili

Vegetarian smoked tempeh chili with red, gold, green & chipotle peppers. Kidney beans, black beans, fire roasted tomatoes. Served with a piece of Natty Bread. Available by the cup or bowl.

V \$2.95 /\$4.95

Livity

Mixed greens with your choice of Jerk chicken or tofu. Topped with carrots, purple cabbage & rasta peppers. Choice of dressing.

(V) \$8.95

Easy Skanking

Grilled 3oz tuna steak with mixed greens, grilled pineapple, grape tomatoes, raw sunflower seeds, gingered feta & a sprig of fresh mint. Choice of dressing.

\$9.15

Soup of the Day

Soup of the day made in house with fresh ingredients. Please ask your server or see the special board for today's selection. Available by the cup or bowl.



Dessert

Chocolate Spliff Cake

Black pepper seasoned chocolate cake with a lemon thyme pastry cream. Covered in chocolate ganache & dusted with a cayenne-cocoa powder. \$5.45

Key Lime Pie

Refreshingly good key lime pie with a gingersnap graham cracker crust. \$4.45

Satisfy my Soul Velvet Cake (GF)

A decadent, melt in your mouth, truffle like chocolate dessert cake with a chocolate cayenne drizzle. \$5.45

Sun is Shining Cheesecake

A smooth, rich, & creamy New York style cheesecake with a graham cracker crust. Topped with a mango ginger coulis. \$5.45

Coco Crazy Cake

A white coconut cake with coconut filling, frosted with coconut butter cream & topped with toasted coconut. \$5.45

14kt. Carrot Cake

A traditional no-nut carrot cake made with a pound of carrots finished with a cream cheese cardamon frosting. \$5.45

Luscious Pecan Pie

A flaky crust, luscious filling & praline-like top. \$4.45



Beverages

Beer & Wine

Bottled, we have everything from Budweiser to Chimay. Tap beer changes regularly. We offer wine by the glass & bottle. Please ask to see our beer & wine list.

San Pellegrino

A refreshing sparkling mineral water. \$2.75

Coffee

Fresh brewed organic coffee from Bean Werks. \$2.25

Organic Teas

Please ask your server for our current flavors. \$1.25

Nantucket Nectars

Cranberry, Lemonade, Apple Juice & Pineapple Orange Guava \$2.00

Lion Paw Roots Tonics

A traditional naturally fermented male rastafarian drink prepared from herbs, barks, & spices. It is fine in quality & matured in flavor. The efficaciousness is outstanding. \$6.50

Madda Mimosas

Freshly squeezed orange juice & champagne. \$5.00

Reed's Ginger Brews

Non-alcoholic ginger drink with a real kick! \$3.00
Extra or Raspberry

Fountain Sodas

Dad's Old Fashioned Root Beer, Diet Rite \$1.75
Cola, Fruit Punch, RC Cola, 7-Up, Cheerwine



All of our water is double charcoal filtered.

Feeling daring? Ask for our house hot sauce, Rasta Fyah Its hot!

We appreciate your patience as every dish is made fresh & to order.

Chef Aaron loves jerk sauce! If you don't, we'll gladly create any dish without jerk sauce.

Our salmon, mahi & tuna are wild caught. The tuna is additionally dolphin safe.

There is a \$1.75 split plate charge, for this the natty bread order is split & you receive an additional dinner salad.

18% gratuity for parties of 6 or more. no separate checks for parties over 6.