



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 & Roland. Your support means the world to us!

Give Thanks!

Appetizers & Sides

Coo Yah

Natty bread with your choice of red or rose sauce.

\$4.25

Lion a Roar

Jerk fire roasted mango salsa with chips.

\$4.25

Side of Natty Bread

Two extra pieces of our locally baked bread from City Bakery.

\$1.25

Homely Hummus

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

\$4.25



Entrees

All lunches served with an order of Natty Bread. Dinner entrees include an order of Natty Bread & salad. Dinner Starts at 5pm. Dressing choices include: Mango Vinaigrette, Sun-Dried Tomato, & Apricot Mint.

Soon Come

A unique slightly sweet dish. Sauteed fresh sliced bananas, apples, raisins, pineapples & pumpkin spice. Tossed with cheese stuffed tortellini & spring onions. You'll have to try it to understand.

\$5.95(L)

\$9.95(D)

Negril Nights

Reminiscent of a night on the beach in Negril. Jerked wild caught Tuna with garden fresh vegetables, and fire roasted tomatoes, sauteed in jerk coconut milk. Served over spinach linguine & spring onions.

\$9.95(L)

\$15.95(D)

More Fyah!

Grilled jerk chicken or tofu with red, gold, & green peppers, fire roasted tomatoes, squash, & zucchini. Sauteed with a white wine & butter. Tossed with linguine & spring onions. Specify heat.

\$5.95(L)

\$9.95(D)

Jamaican Me Thirsty

Bringing a taste of Jamaica to Asheville. A spicy dish of grilled jerk chicken breast or tofu with fire roasted tomatoes, sauteed garden fresh vegetables, herbs & our own jerk sauce. Tossed with linguine & spring onions. Please specify heat.

\$5.95(L)

\$9.95(D)

Nine Mile

Our signature spicy dish. Grilled Jerk Chicken or tofu with fresh ginger, fire roasted tomatoes, jalapeño peppers, squash, & zucchini, sauteed with white wine & butter. Tossed with linguine & spring onions.

\$6.15(L)

\$10.15(D)

One Foundation

Grilled jerk chicken or tofu with sauteed garden fresh vegetables, pineapples, & fire-roasted tomatoes. Folded in our fresh house alfredo sauce. Served over spinach linguine. Ya mon! You'll love it.

\$6.75(L)

\$10.45(D)

Natural Mystic

Simple excellence! Linguine topped with our house marinara sauce.

\$2.95(L)

\$5.15(D)

Rasta Fyah

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

Concrete Jungle

Mussels & pan seared scallops sauteed with squash, zucchini & fire roasted tomatoes in a fresh garlic basil butter sauce. Served over top of linguine.

\$8.65(L) \$14.25(D)

Selassie's Special

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

\$4.75(L) \$8.75(D)

What a Gwan

Grilled Jerk wild Alaskan salmon with caramelized celery, carrots, rasta peppers, sauteed in a sweet coconut ginger curry sauce. Tossed with linguine & spring onions.

\$8.95(L) \$14.95(D)

Irie Ites

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

\$7.75(L) \$13.35(D)

Island in the Sea

Shrimp, crab meat, & diced clams sauteed with yellow squash & zucchini in an alfredo or marinara sauce. Served over top of spinach fettuccine.

\$8.65(L) \$14.25(D)

Marley's Magic

Grilled Jerk local Carolina Trout with fire roasted tomatoes, carrots, & caramelized celery. Sauteed in a coconut curry sauce. Tossed with linguine & spring onions.

\$8.65(L) \$14.25(D)

Mayfield Falls

Grilled Mahi Mahi topped with our mango salsa served over linguine tossed with red, gold, green peppers, & carrots. Sauteed in a fresh ginger butter sauce.

\$8.95(L) \$14.95(D)

Elbow Macaroni Quinoa Pasta

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

Raw Zucchini Pasta Substitute

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



Soup & Salads

Ital is Vital

Mixed greens with chickpeas, carrots, apricots, raisins & sunflower seeds. Choice of dressing.

\$7.75

Livity

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

\$8.75

Ras Rootz Chili

Vegetarian tempeh chili with red, gold, green and chipotle peppers. Kidney beans, black beans, fire roasted tomatoes. Served with a piece of Natty Bread.

\$4.95



Dessert

Our baked desserts are lovingly made by Butterbugs, a local pastry chef.

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

Crucial Pumpkin Pie

A fall classic with a Candied Coconut Pecan Topping.

\$4.45

14kt. Carrot Cake

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

\$5.45

Mango Sorbet A fruity, frozen & refreshing dessert. Ask your server about availability. \$3.75



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.

Fountain Sodas

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

\$1.75

Coffee & Teas

Coffee from Bean Werks & Teas from Doghead Herb Farms. Please ask your server for current flavors.

\$2.25

Lion Paw Roots Tonics

A traditional naturally fermented male rastafarian drink prepared from herbs, barks, & spices. It is fine in quality and matured in flavor. The efficaciousness is outstanding. (open VERY slowly)

\$6.50

San Pellegrino

A refreshing sparkling mineral water.

\$2.75

Madda Mimosas

Freshly squeezed orange juice & champagne.

\$4.00

Reed's Ginger Brews Non-alcoholic ginger drink with a real kick! Extra or Raspberry \$2.75



All of our water is double charcoal filtered

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

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

Our salmon & tuna are wild caught. The tuna is additionally dolphin safe. There is a \$1.75 split plate charge. For this charge the natty bread order is split & you receive an additional dinner salad.