

## Appetizers

### Whistle Bite Sliders 9

house-cured pork belly with Pig & Whistle sauce and green tomato chowchow on Anna Mae rolls

### Sweet Potato Hushpuppies 7

with country ham cream sauce

### Flash-Fried Chunky Dill Pickles 6

with Voodoo Sauce™ and buttermilk herb dipping sauce ☑

### Pimento Cheese Dip 8

gently warmed, served with crackers ☑

### Artichoke Dip 9

with crisp crackers ☑

### Voodoo Pig Bread 10

pulled pork with Voodoo Sauce™, Goat Lady chèvre, red onion and fresh cilantro toasted on thick slices of ciabatta

### Chicken Tomato Basil Soup cup 4 bowl 6

add rice 1.5

## Sandwiches & Salads

### Burger

#### Local, Grass-Fed Beef 11

available with cheddar, blue or pimento cheese, served with hand-cut fries

#### Southern Crescent Chicken Sandwich 12

grilled all-natural chicken breast with bacon, pimento cheese and Texas Pete® fried onions, served with hand-cut fries

#### Pulled Pork Sandwich 9

on a challah bun with slaw, served with hand-cut fries

#### Hot Ham and Havarti Sandwich 9

with spicy brown mustard and Creole mayonnaise, served with hand-cut fries

#### Grilled Salmon Salad 13

with tomatoes, carrots, red onions, capers and egg over mixed greens with lemon-mustard vinaigrette ☑

#### Carolina Cobb Salad 12

with roasted chicken, Benton's country ham, blue cheese, avocado and egg with buttermilk herb dressing

#### Roasted Chicken Salad 11

with baby spinach, Goat Lady chèvre, sliced pear and spiced pecans tossed with Jeanne Edward's poppyseed vinaigrette

#### Weaver Tuna Salad 10

made with lemon-mustard vinaigrette over mixed greens ☑

#### Roasted Chicken Caesar 11

with Parmesan and crisp croutons

#### Housemade Salad Dressings

Blue Cheese, Caesar, Buttermilk Herb, Creamy Balsamic ☑, Bacon Vinaigrette, Lemon-Mustard Vinaigrette ☑, Honey Mustard



## MID-WINTER CARNIVAL

January 4 – February 21

### Boudreaux's Boudin Balls 8

housemade pork and rice sausage, fried to a crisp with remoulade

### Chicken Liver Pâté 8

with pickled vegetables and crostini

### Big Easy Gumbo cup 5 bowl 6.50

### Crescent City Omelet 9

with pepper jack cheese, green peppers, onions and Creole sauce, served with one side

### Grillades & Grits 10

slow-roasted pork in a brown gravy over creamy cheddar grits with poached farm eggs

### Voodoo Egg Scramble 9

with andouille sausage, tasso ham, green onions and roma tomatoes, served with one side

### French Toast a la Bananas Foster 10

sliced bananas and "Foster" sauce on our baked French toast

### Basin Street Chicken 14

all-natural chicken breast topped with Benton's ham and Ashe County pepper jack, smothered in Creole sauce, served with two sides

### Red Beans & Rice 11

with grilled andouille sausage

### Cajun Spiced Pork Loin Chops 13

with spicy Voodoo Sauce™ and local goat cheese, served with two sides

## Sides

\$3 each

#### Green Beans ☑

#### Creamy Grits ☑

#### Mashed Potatoes ☑

#### Fried Grit Cake

#### Hand-Cut Fries ☑

#### Pintos & Chowchow

#### Mixed Green Salad ☑

#### Whipped Sweet Potatoes ☑

#### Chicken Sausage

#### Biscuits with Jammin George's Jam ☑

#### Rice ☑

#### Mac & Cheese ☑

#### Daily Vegetable

#### Collard Greens

#### Beans & Kale Greens ☑

#### Deviled Eggs & Ham

#### Red Beans & Rice

#### Hash Browns

#### Bacon

## Brunch

### Classic Omelet 9

cheddar and choice of Hormel all-natural ham or bacon, served with one side

### "Twice-baked" Creamy Grits Casserole 9

with housemade bacon, white cheddar and green onions, served with scrambled eggs and one side

### Vegetarian Omelet 9

with cheddar cheese, tomatoes, onions, green peppers, avocado and sour cream, served with one side

### Sausage & Cheese Frittata 9

with Giacomo's chicken sausage, onions, green peppers and cheddar, served with one side

### Eggs Benedict 9

served with one side

### Pecan Waffle 8

with sweet potato butter butter

### Carolina Pulled Pork Hash 8

hash browns, pulled pork, sharp white cheddar and a side of Pig and Whistle sauce; with scrambled eggs and toast

### Biscuits & Gravy 8

buttermilk biscuits smothered in our white gravy; served with housemade country sausage patties and scrambled eggs

### Old Scratch's Liver Pudding 9

made in house, with poached eggs and one side

### Chicken & Mushroom Crêpes 9

with spinach cream sauce, served with two sides

### French Toast 8

with warm syrup, served with Giacomo's chicken sausage

### Another Brunch Creation 9

ask your server

## Entrées

### Black Bean Cakes 10

with sour cream & corn relish; two sides ☑☑

### Grilled Salmon 14

available with Texas Pete® glaze; two sides ☑

### Russian River Chicken 13

grilled all-natural chicken breast topped with Goat Lady chèvre and crispy greens; two sides

### Meatloaf 11

wrapped in bacon with mushroom gravy; two sides

### Steak & Eggs 16

grilled Certified Angus Beef® ribeye with scrambled eggs

☑ Say "Guilt Free®" and we'll modify the recipe to reduce sodium and fat. For other special dietary needs, please inform your server.

☑ Vegetarian Recipes