

Appetizers

Flash-Fried Chunky Dill Pickles 6
with voodoo glaze and buttermilk herb dipping sauce

Pecan-Crusted Goat Cheese 9
with Creole sauce and toast

Whistle Bites 8
three pork belly sliders with Pig & Whistle sauce
and green tomato chowchow on Anna Mae rolls

Sweet Potato Hushpuppies 7
with country ham cream sauce

Artichoke Dip 8
with crisp crackers

Bayou Shrimp Cakes 8
with spicy voodoo glaze and pickled mirliton chowchow

Voodoo Pig Bread 9
pulled pork with voodoo glaze, Goat Lady chèvre, red onion
and fresh cilantro toasted on thick slices of ciabatta

Chicken Tomato Basil Soup cup 3 bowl 5
add star pasta 1.5

Sandwiches & Salads

Cheese Burger 10
available with cheddar, blue or pimento cheese,
served with hand-cut fries

Southern Crescent Chicken Sandwich 11
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 All-Natural Corned Beef Sandwich 10
with onions, mushrooms, provolone, Creole mayonnaise and
green tomato chowchow, served with hand-cut fries

Grilled Salmon Salad 11
with roasted tomatoes, carrots, red onions, capers and egg over
mixed greens with lemon-mustard vinaigrette ☑

Southern Cobb Chopped Salad 11
with blackened chicken, tasso ham, blue cheese, avocado
and egg tossed with buttermilk herb dressing

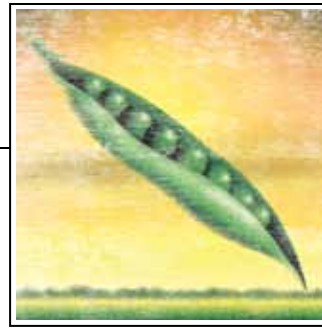
Roasted Chicken Salad 10
with baby spinach, Goat Lady chèvre, sliced pear and spiced
pecans tossed with Jeanne Edward's poppyseed vinaigrette

Weaver Tuna Salad 9
made with lemon-mustard vinaigrette over mixed greens ☑

Roasted Chicken Caesar 10
with Parmesan and crisp croutons

Housemade Salad Dressings

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



SPRING'S ETERNAL

February 17 – April 6

Chicken Livers 7
with whipped sweet potatoes and country ham cream sauce

Carolina Catfish Nuggets 8
bite-sized pieces of buttermilk fried catfish with
roasted red pepper sauce

Charleston She-Crab Soup cup 4 bowl 6
finished with sherry

Cream of Asparagus Soup cup 3 bowl 5

Springtime Salad 9
local Bibb lettuce with strawberries, grilled asparagus,
sunchoke pickles, toasted walnuts and shaved Parmesan;
tossed in balsamic vinaigrette

Mushroom and Swiss Quiche 9
served with one side

Breakfast Poboy 10
housemade sausage with caramelized onions, scrambled
eggs, cheddar cheese and Creole mayonnaise,
served with hand-cut fries

Smoked Salmon Hash 9
scrambled eggs mixed with smoked salmon,
red onions and hash browns

Owensboro, Kentucky BBQ Lamb 12
hickory-smoked Colorado leg of lamb on Johnny cakes
with housemade cheese and corn relish; two sides

Trillium Baked Salmon 15
topped with a creamy horseradish crust; two sides

Red-Eye Pork Shank 14
braised in red-eye gravy, served over slow-cooked
pinto beans with green tomato chowchow

Sides

\$3 each

Whipped Sweet Potatoes ☑	Pintos & Chowchow
Creamy Grits ☑	Mac & Cheese ☑
Mashed Potatoes ☑	Asparagus ☑
Fried Grit Cake	Daily Vegetable
Hand-Cut Fries ☑	Collard Greens
Hash Browns ☑	Beans & Kale Greens ☑
Cheesy Muffins ☑	Buttered Green Beans ☑
Chicken Sausage	Fruit Cup ☑
Deviled Eggs & Benton's Ham	

Brunch

Classic Omelet 9
cheddar and choice of Hormel all-natural ham or bacon,
served with hash browns

“Twice-baked” Creamy Grits Casserole 9
with Benton's bacon, white cheddar and green onions,
served with hash browns

Vegetarian Omelet 9
with cheddar cheese, tomatoes, onions, green peppers, avocado
and sour cream, served with hash browns

Sausage & Cheese Frittata 9
with Giacomo's chicken sausage, onions, green peppers
and cheddar, served with creamy grits

Eggs Benedict 9
served with hash browns

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 creamy grits and poached eggs

Grilled Ribeye & Scrambled Eggs 15

Chicken & Mushroom Crêpes 9
with spinach cream sauce, served with hash browns
and one side \$

French Toast 8
with warm syrup, served with Giacomo's chicken sausage

Another Brunch Creation 9
ask your server

Entrées

Black Bean Cakes 9
with sour cream & corn relish; two sides ☑☑

Grilled Salmon 13
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 15
wrapped in bacon with mushroom gravy; two sides

Vegetable Plate 8
your choice of three sides

☑ 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