

## Appetizers

### Whistle Bite Sliders 9

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

### Pan-Fried Green Tomatoes 8

with blue cheese sauce, served with bacon and voodoo glaze

### Pecan-Crusted Goat Cheese 9

with Creole sauce and toast ④

### Sweet Potato Hushpuppies 7

with country ham cream sauce

### Flash-Fried Chunky Dill Pickles 6

with voodoo glaze and buttermilk herb dipping sauce ④

### Jazz Fest Shrimp Bread 9

with three kinds of cheese and green onions

### Artichoke Dip 8

with crisp crackers ④

### Voodoo Pig Bread 10

pulled pork with voodoo glaze, 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

#### Grilled Salmon Salad 13

with roasted tomatoes, carrots, red onions, capers and egg over mixed greens with lemon-mustard vinaigrette ④

#### 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 pecan tossed with Jeanne Edward's poppyseed vinaigrette

#### Weaver Tuna Salad 10

made with lemon-mustard vinaigrette over mixed greens ④

#### Roasted Chicken Caesar 11

with Parmesan and crisp croutons

### Housemade Salad Dressings

Blue Cheese, Caesar, Buttermilk Herb, Creamy Balsamic ④, Bacon Vinaigrette, Lemon-Mustard Vinaigrette ④, Honey Mustard



## DOG DAYS OF SUMMER

July 28 – September 14

### Okra Popcorn 7

with herb buttermilk dressing and voodoo glaze

### Whimsical Watermelon 7

with country ham, housemade cheese and mint

### Granny's Relish Tray 10

of Franklin's cracklins, butterbean pâté, zucchini pickles, deviled ham, saltines and cheese straws

### Salmon Cakes 9

with herb-cucumber sauce

### Crab and Corn Soup cup 4 bowl 6

from Elizabeth Wiegand's, *The Outer Banks Cookbook*

### Chilled Cucumber-Avocado Soup cup 3 bowl 5 ④

### Backroads Bibb Salad 10

with pimento cheese, pickled watermelon rind, candied pecans and warm bacon vinaigrette

### Country Fried Steak 20

buttermilk marinated, pan fried round steak served with brown gravy; three sides

### Stuffed Bell Peppers 16

bell pepper halves stuffed with cajun rice and topped with Creole sauce; three sides ④

### Grilled Pork Medallions 20

with bourbon stewed apples; three sides

### Red Beans & Rice with Grilled Andouille Sausage 15

one side

## Sides

\$3 each

#### Whipped Sweet Potatoes ④

#### Creamy Grits ④

#### Mashed Potatoes ④

#### Fried Grit Cake

#### Hand-Cut Fries ④

#### Pintos & Chowchow

#### Mixed Green Salad ④

#### Green Beans ④

#### Applesauce ④

#### Rice ④

#### Mac & Cheese ④

#### Pot Liquor & Corn Bread

#### Daily Vegetable

#### Collard Greens

#### Beans & Kale Greens ④

#### Cucumber-Tomato Salad ④

#### Deviled Eggs & Benton's Ham

## Entrées

### Jambalaya 18

with Cajun spiced rice, shrimp, chicken and andouille sausage; one side

### Shrimp & Grits 19

with wild American shrimp and andouille sausage, onions and tasso ham gravy over Old Mill of Guilford grits; one side

### Lemon Chicken Bowties 14

tossed with roasted tomatoes and pesto ④

### Stew Beef & Rice 17

all-natural filet mignon tips slow cooked in brown gravy over white rice; one side

### Chicken and Dumplings 15

pulled all-natural chicken and hand-rolled buttermilk dumplings in a peppery broth

### Eggplant Creole 15

topped with melted provolone cheese; two sides ④

### Black Bean Cakes 14

with sour cream & corn relish; two sides ④ ④

### Chef's Selection of Fresh Fish market price

(please ask your server) ④

### Cornmeal Crusted Carolina Catfish 19

with Creole mayonnaise; three sides

### Grilled Salmon 21

available with Texas Pete® glaze; three sides ④

### Russian River Chicken 17

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

### Suffolk Chicken 16

grilled all-natural chicken breast smothered with country ham cream sauce; two sides

### Salt & Pepper Ribeye 26

with Texas Pete® fried onions; three sides

### Kentucky Ribeye 28

bourbon marinated and grilled; two sides

### Blue Cheese and Herb Crusted Sirloin 21

three sides

### Meatloaf 17

wrapped in bacon with mushroom gravy; three sides

### Pulled Pork on Johnny Cakes 17

with voodoo glaze; three sides

### Vegetable Plate

your choice of sides

④ Say "Guilt Free®" and we'll modify the recipe to reduce sodium and fat. For other special dietary needs, please inform your server.

④ Vegetarian Recipes