

Appetizers

Whistle Bite Sliders 9

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

Pan-Fried Green Tomatoes 8

with blue cheese sauce, served with bacon and Voodoo Sauce™

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

Flash Fried Oysters 10

on a bed of steakhouse-style creamed spinach with housemade bacon

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

Flash Fried Oyster Salad 12

our classic spinach salad with warm bacon vinaigrette

Chef Menteur Vietnamese Po-Boy 10

sliced roast pork loin with pickled carrots, cucumbers and cilantro on a baguette, with hand-cut fries

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

Eggplant Creole 11

topped with melted provolone cheese, served with two sides ☺

New Orleans BBQ Shrimp 13

Carolina shrimp smothered in a creamy barbecue sauce over whipped sweet potatoes

Sides

\$3 each

Green Beans ☺

Creamy Grits ☺

Mashed Potatoes ☺

Fried Grit Cake

Hand-Cut Fries ☺

Pintos & Chowchow

Mixed Green Salad ☺

Whipped Sweet Potatoes ☺

Rice ☺

Mac & Cheese ☺

Daily Vegetable

Collard Greens

Beans & Kale Greens ☺

Deviled Eggs & Ham

Brussels Sprout Choucroute

Red Beans & Rice

Pot Liquor & Corn Bread

Entrées

Jambalaya 12

with Cajun spiced rice, shrimp, chicken and andouille sausage

Shrimp & Grits 12

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

Lemon Chicken Bowties 11

tossed with roasted tomatoes and pesto ☺

Stew Beef & Rice 13

Certified Angus Beef® filet mignon tips slow cooked in brown gravy over white rice

Chicken & Dumplings 10

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

Black Bean Cakes 10

with sour cream & corn relish; two sides ☺☺

Chef's Selection of Fresh Fish market price

(please ask your server) ☺

Cornmeal Crusted Carolina Catfish 13

with Creole mayonnaise; 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

Suffolk Chicken 12

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

Salt & Pepper Ribeye 16

Certified Angus Beef® with Texas Pete® fried onions; one side

Meatloaf 11

wrapped in bacon with mushroom gravy; two sides

Pulled Pork on Johnny Cakes 13

with Voodoo Sauce™; two sides

Vegetable Plate

your choice of 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