

## 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 ☺

### Sweet Potato Hushpuppies 7

with country ham cream sauce

### Flash-Fried Chunky Dill Pickles 6

with voodoo glaze and buttermilk herb dipping sauce ☺

### Jazz Fest Shrimp Bread 9

with three kinds of cheese and green onions

### Artichoke Dip 8

with crisp crackers ☺

### 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

#### 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

#### New Orleans Poboy 10

all-natural roast beef in brown gravy on a French roll; dressed with lettuce, tomato and mayonnaise; 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 ☺

#### 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

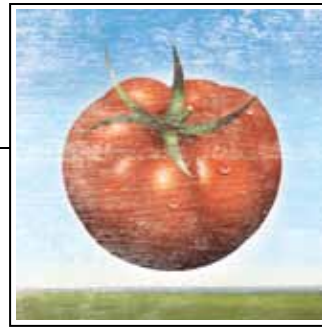
made with lemon-mustard vinaigrette over mixed greens ☺

#### 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



## 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 ☺

### Backroads Bibb Salad 10

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

### Julian Meadows Carolina Dogs 10

two all-natural grass-fed beef hot dogs with chili, slaw and a side of mustard; served with hand-cut fries

### Country Fried Steak 13

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

### Stuffed Bell Peppers 11

bell pepper halves stuffed with cajun rice and topped with Creole sauce; two sides ☺

### Grilled Pork Medallions 13

with bourbon stewed apples; two sides

### Red Beans & Rice with Grilled Andouille Sausage 11

## Sides

\$3 each

#### Whipped Sweet Potatoes ☺

#### Creamy Grits ☺

#### Mashed Potatoes ☺

#### Fried Grit Cake

#### Hand-Cut Fries ☺

#### Pintos & Chowchow

#### Mixed Green Salad ☺

#### Green Beans ☺

#### Deviled Eggs & Benton's Ham

#### Applesauce ☺

#### Rice ☺

#### Mac & Cheese ☺

#### Pot Liquor & Corn Bread

#### Daily Vegetable

#### Collard Greens

#### Beans & Kale Greens ☺

#### Cucumber-Tomato Salad ☺

## 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

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

### Chicken and Dumplings 10

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

### Eggplant Creole 11

topped with melted provolone cheese; two sides ☺

### 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

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 glaze; two sides

### Vegetable Plate

your choice of sides

## Desserts

### North Carolina Apple Turnover 6

with caramel sauce and Homeland Creamery vanilla ice cream

### Homeland Ice Cream 4

Flavor of the Moment; three scoops

### Mamaw Millie's Scuppernong Wine Jelly Cocktail 6

with a dollop of housemade custard

### Lemon Chess Pie 6

with local berry sauce

### Chocolate Chess Pie 6

with fresh whipped cream

### Chocolate Peanut Butter Cream Pie 6

with chocolate sauce, whipped cream and dry roasted peanuts

### Brownie Sundae 6

housemade walnut brownie topped with hot fudge and Homeland Creamery vanilla ice cream

☺ 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