

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

Pan-Fried Green Tomatoes 8
with blue cheese sauce, served with bacon and voodoo glaze

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 ☒

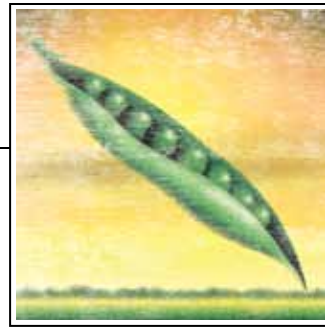
Southern Cobb Chopped Salad 11
with blackened chicken, tasso ham, blue cheese, avocado
and egg tossed with buttermilk herb dressing

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

Smoked Salmon and Asparagus Pasta 11
with wild mushrooms, Parmigiano Reggiano, whole wheat
linguine and extra virgin olive oil

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

Southern-Fried Chicken 12
boneless breast with giblet gravy; 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 ☒

Creamy Grits ☒

Mashed Potatoes ☒

Fried Grit Cake

Hand-Cut Fries ☒

Pintos & Chowchow

Mixed Green Salad

Asparagus ☒

Mac & Cheese ☒

Pot Liquor & Corn Bread

Daily Vegetable

Collard Greens

Beans & Kale Greens ☒

Buttered Green Beans ☒

Chicken Tomato-Basil Soup

Deviled Eggs & Benton's Ham

Entrées

Jambalaya 11
with Cajun spiced rice, shrimp, chicken
and andouille sausage

Shrimp & Grits 11
with wild American shrimp and andouille sausage, onions
and tasso ham gravy over Old Mill of Guilford grits

Lemon Chicken Bowties 10
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 9
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 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

Suffolk Chicken 12
grilled all-natural chicken breast smothered
with country ham cream sauce; two sides

Salt & Pepper Ribeye 15
with Texas Pete® fried onions; one side

Meatloaf 10
wrapped in bacon with mushroom gravy; two sides

Pulled Pork on Johnny Cakes 12
with voodoo glaze; two sides

Vegetable Plate 8
your choice of three sides

Desserts

Almond Pound Cake 6
with Homeland Creamery butter pecan ice cream
and sliced strawberries

A Glass of Scuppernong Wine Jelly 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