

STARTERS

Seasonal Dips and Spreads 12
three selections in nifty jars with crackers
and crostini (please ask your server)

Buttermilk-Fried Green Tomatoes 8
with blue cheese sauce, bacon and Voodoo Sauce™

Deep Grits 11
crispy, creamy Old Mill of Guilford grit cakes with country
ham cream sauce and Texas Pete® fried onions

Artichoke Dip 9
with crisp crackers ⑤

Voodoo Pig Bread 11
local pulled pork with Voodoo Sauce™,
Goat Lady chèvre, red onion and fresh cilantro
toasted on thick slices of ciabatta

Chicken Tomato Basil Soup cup 5 bowl 6

SANDWICHES & SALADS

Burger* 11
on a toasted challah bun, served with cheddar,
blue or pimento cheese and 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

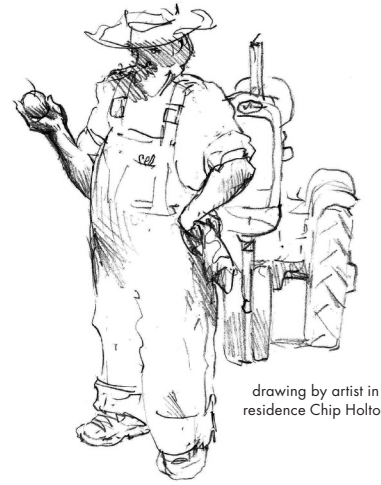
Local Pulled Pork Sandwich 10
pulled pork on a challah bun with slaw and Voodoo Sauce™,
served with hand-cut fries

Grilled Salmon Salad* 14
with tomatoes, carrots, red onions, capers and hard-boiled egg
over mixed greens with choice of dressing

Roasted Chicken Salad 12
with baby spinach, Goat Lady chèvre, sliced pear and spiced
pecans tossed with Jeanne Edward's poppyseed vinaigrette

Weaver Tuna Salad 11
made with lemon-mustard vinaigrette over mixed greens

Housemade Salad Dressings
Poppyseed Vinaigrette, Blue Cheese, Buttermilk Herb,
Creamy Balsamic, Lemon-Mustard Vinaigrette, Honey Mustard



Winter Journey South

January 9 – February 26

Oysters Creole* 12
Rappahannock River oysters baked in Creole sauce

Pecan Crusted Goat Cheese 9
with tomato jam and crostini ⑤

Big Easy Gumbo cup 5 bowl 6

Flash Fried Oyster Salad* 15
Rappahannock River Oysters, spinach, onions and
Goat Lady chèvre tossed in warm bacon vinaigrette

Weaver Tuna Salad Melt 11
on sliced wheatberry with tomato jam
and provolone cheese; one side

Crescent City Omelet 10
with Ashe County pepper jack cheese, green peppers,
onions and Creole sauce; one side ⑤

French Toast à la Bananas Foster 10
sliced bananas and "Foster" sauce on our
baked French toast; one side ⑤

Braised Local Pork* 14
in red-eye gravy over creamy grits
with poached local farm eggs

SIDES

\$3.50 each

Bacon
Link Sausage
Home Fries ⑤
Creamy Grits ⑤
Red Beans & Rice
Mashed Potatoes ⑤
Collard Greens

Hand-Cut Fries ⑤
Daily Vegetable
Green Beans ⑤
Beans & Kale Greens ⑤
Biscuits with Local Jam ⑤
Pintos & Chowchow
Whipped Sweet Potatoes ⑤

BRUNCH

"Twice-baked" Creamy Grits 12
with housemade bacon, white cheddar and green onions,
served with scrambled eggs; one side

Black Bean Cakes 11
with sour cream & corn relish; two sides ⑤

Fried Green Tomato & Bacon Benedict 10
poached local farm eggs, hollandaise and a
side of Voodoo Sauce™; one side*

Another Brunch Creation market price
please ask your server*

Steak and Eggs 17
Black Angus ribeye with Texas Pete® fried onions
and side of scrambled eggs*

Bacon Omelet 10
all natural smoked bacon and yellow hoop cheddar; one side

Vegetarian Omelet 10
green peppers, onions, tomatoes, avocado,
yellow hoop cheddar and sour cream; one side ⑤

Suffolk Chicken 13
grilled chicken breast over fried grit cake with
country ham cream sauce; one side

Herb Grilled Chicken Breast 13
with Goat Lady chèvre and crispy greens; two sides

Grilled Salmon 14
(also available with Texas Pete® glaze); two sides*

French Toast 10
with warm syrup; one side

Locavore's Delight 14
Hickory Nut Gap link sausage, poached local farm eggs,
Old Mill of Guilford grits and buttermilk
biscuits with local jam*

Shrimp & Grits 14
wild-caught American shrimp, andouille sausage, onions
and tasso ham gravy over Old Mill of Guilford grits

Local Pulled Pork on Johnny Cakes 13
with Voodoo Sauce™; two sides

Please let us know about your allergies. Some recipes may
contain nuts or other allergens.

* Items can be cooked to order or may contain raw ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness, especially if
you have certain medical conditions.

⑤ Vegetarian Recipes