

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

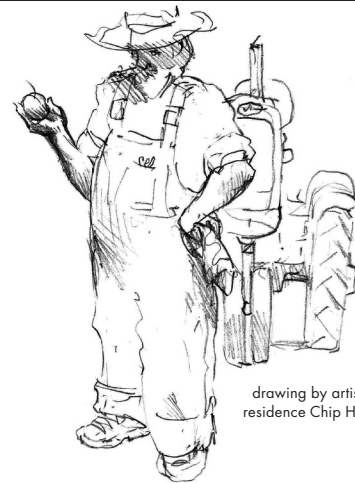
Grilled Salmon Salad* 14
with tomatoes, carrots, red onions, capers and hard-boiled egg
over mixed greens with choice of dressing

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

Sweet Potato Fritters 8
with country ham cream 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

Basin Street Chicken 14
all-natural chicken breast topped with Benton's ham
and Ashe County pepper jack, smothered in Creole sauce;
two sides

Braised Local Pork Shank 15
in red-eye gravy over slow-cooked red beans,
topped with green tomato chowchow

Root Vegetable Curry 12
over white rice ⑤

Delta Pasta 16
wild-caught American shrimp, roasted chicken and
housemade bacon with cheese tortellini, bourbon
cream sauce and pecans

SIDES

\$3.50 each

Red Beans & Rice
Creamy Grits ⑤
Collard Greens
Mashed Potatoes ⑤
Fried Grit Cake
Hand-Cut Fries ⑤

Daily Vegetable
Green Beans ⑤
Beans & Kale Greens ⑤
Mixed Green Salad ⑤
Pintos & Chowchow
Pot Liquor & Corn Bread
Whipped Sweet Potatoes ⑤

PLATES

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

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

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

Chef's Selection of Fresh Fish* market price
(please ask your server)

Cornmeal Crusted Carolina Catfish 14
farm raised in Ayden, NC with Creole mayonnaise; two sides

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

Jambalaya 13
with Cajun spiced rice, wild-caught American shrimp,
chicken and andouille sausage

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

Luncheon Ribeye* 17
Black Angus beef with Texas Pete® fried onions; one side

Vegetable Plate
your choice of 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