

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

Baby Spinach Salad 7
tossed with Goat Lady chèvre, spiced pecans and
Jeanne Edward's poppyseed vinaigrette

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

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

Housemade Salad Dressings

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



Spring in the Distance

February 27 – April 23

Buttermilk-Fried Chicken Livers 8
with whipped sweet potatoes and
country ham cream sauce

Wild Caught Shrimp 12
in spicy tomato cream over deep fried grit cakes

Crab & Corn Chowder cup 5 bowl 7

Sharp Cheddar & Red Oak Soup cup 4 bowl 5
with roasted sweet pepper croutons ⑤

Southern Cobb Salad 12
with roasted chicken, blue cheese crumbles,
all-natural smoked bacon bits, hard-boiled egg, avocado;
choice of dressing

Pan Seared Carolina Mountain Trout 22
with red-eye vinaigrette and crispy black-eyed peas;
two sides

Eggplant Creole 15
topped with melted provolone; two sides ⑤

Local Pork Loin* 19
seared Hickory Nut Gap pork loin with Voodoo Sauce™
and Goat Lady chèvre; two sides

Stew Beef and Rice 18
Black Angus beef tips slow cooked in brown gravy
and served over white rice; one side

SIDES

\$3.50 each

White Rice ⑤	Collard Greens
Creamy Grits ⑤	Green Beans ⑤
Fried Grit Cake	Daily Vegetable
Hand-Cut Fries ⑤	Beans & Kale Greens ⑤
Mashed Potatoes ⑤	Mixed Green Salad ⑤
Whipped Sweet Potatoes ⑤	Pintos & Chowchow
Mustard Braised Cabbage ⑤	Pot Liquor & Corn Bread

PLATES

Local Pulled Pork on Johnny Cakes 17
with Voodoo Sauce™; two sides

Shrimp & Grits 19
wild-caught American shrimp, andouille sausage, onions and
tasso ham gravy over Old Mill of Guilford grits; one side

Black Bean Cakes 15
with sour cream & corn relish; two sides ⑤

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

Cornmeal Crusted Carolina Catfish 20
farm raised in Ayden, NC with Creole mayonnaise; two sides

Grilled Salmon* 22
(also available with Texas Pete® glaze); two sides

Jambalaya 18
with Cajun spiced rice, wild-caught American shrimp,
chicken and andouille sausage; one side

Suffolk Chicken 17
grilled chicken breast over fried grit cake with
country ham cream sauce; one side

Herb Grilled Chicken Breast 17
with Goat Lady chèvre and crispy greens; two sides

Luncheon Ribeye* 22
Black Angus beef with Texas Pete® fried onions; two sides

Salt & Pepper Ribeye* 26
Black Angus beef with Texas Pete® fried onions;
two sides

Kentucky Ribeye* 29
Black Angus beef, bourbon marinated and grilled,
topped with bourbon butter; 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