

## 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

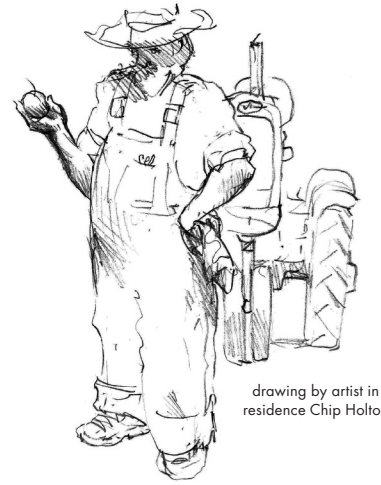
**Southern Crescent Chicken Sandwich** 12  
grilled all-natural chicken breast with bacon,  
pimento cheese and Texas Pete® fried onions,  
served with hand-cut fries

**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



## Suddenly this Summer

June 5 – July 23

### Heirloom Tomatoes

with sea salt, cracked black pepper, fresh herb  
vinaigrette and crumbled Goat Lady chèvre ⑤

### Okra Popcorn

with buttermilk herb dressing and Voodoo Sauce™ ⑤

**Chilled Cucumber-Avocado Soup** ⑤ cup 4 bowl 5

**Golden Tomato Soup** cup 4 bowl 6  
with cheddar cheese crouton ⑤

### Curried Chicken Salad

12  
over baby spinach tossed in Meyer lemon vinaigrette,  
topped with fresh blueberries and sliced almonds

### Wild Caught Shrimp & Okra

19  
with fresh corn and local tomatoes,  
served over summer rice; one side

### Lemon Chicken Bowties

16  
with local tomatoes and basil pesto; one side

### Grilled Summer Vegetables

17  
zucchini, yellow squash, eggplant, stewed local tomatoes  
and ricotta cheese; two sides ⑤

### Mixed Grill\*

24  
petite beef medallions with grilled shrimp and basil pesto,  
served with summer rice and green beans

## SIDES

\$3.50 each

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

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

## 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