

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

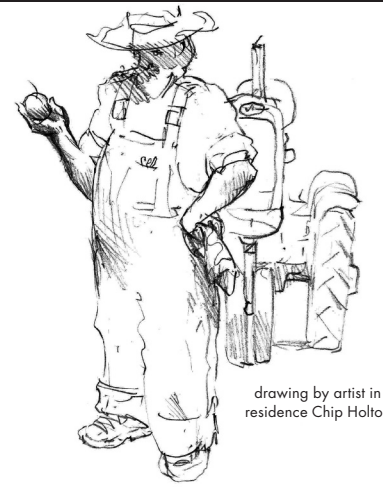
Southern Crescent Chicken Sandwich 12
grilled all-natural chicken breast with bacon,
pimento cheese and Texas Pete® fried onions,
served with hand-cut fries

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



Endless Summer

July 24 – September 17

Pecan Crusted Goat Cheese 9
with pickled watermelon rinds and crostini

Okra Popcorn 8
with buttermilk herb dressing and Voodoo™ Sauce

Heirloom Tomatoes 9
with crumbled Goat Lady chèvre and herb vinaigrette ⑤

Chilled Watermelon Soup ⑤ cup 4 bowl 6

Golden Tomato Soup cup 4 bowl 6
with cheddar crouton ⑤

Backroads Bibb Salad 15
with roasted chicken, pimento cheese,
pickled watermelon rinds, spiced pecans
and warm bacon vinaigrette

Buttermilk Fried Chicken Livers 15
with country ham cream sauce; two sides

Shrimp Cakes 19
with Voodoo™ Sauce; two sides

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
Butterbean Corn 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