STARTERS

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

Buttermilk-Fried Green Tomatoes 9
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 Ⓥ

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* 12
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

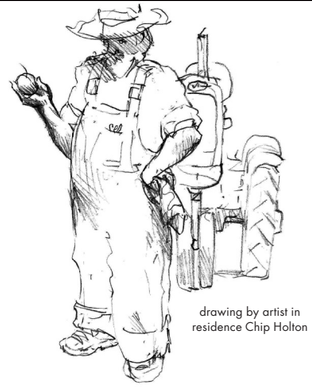
Grilled Salmon Salad* 15
with tomatoes, carrots, red onions, capers and hard-boiled egg
over mixed greens with choice of dressing

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



drawing by artist in residence Chip Holton

Winter Hearth

November 13 – January 7

Sweet Potato Fritters 8
with country ham cream sauce

Collard Greens & Bacon Dip 9
with crisp crackers

North Alabama Chicken Bread 11
pulled chicken with white barbecue sauce,
shiitake mushrooms, pepper jack cheese
and candied onions

Lucky's Chili cup 5 bowl 7
topped with yellow hoop cheddar

Black Bean Soup cup 4 bowl 5
drizzled with sour cream Ⓥ

Wintry Salad 12
butternut squash, beets, pumpkin seeds and
blue cheese crumbles over baby kale and arugula with
apple cider-maple vinaigrette Ⓥ; add roasted chicken $3

Carolina Burger* 13
with chili and slaw; one side

Chicken Pot Pie 12
roasted chicken and vegetables in a
silky velouté with a pastry top

Local Lamb Sausage Patties 15
Border Springs lamb with cranberry chutney; two sides

Butternut & Shiitake Mushroom Purloo 15
with rice, Parmesan cheese, pumpkin seeds
and a baby kale-arugula mix Ⓥ

SIDES

$3.50 each

Creamy Grits Ⓥ
Fried Grit Cake
Hand-Cut Fries Ⓥ
Mashed Potatoes Ⓥ
Roasted Carrots Ⓥ
Collard Greens
Green Beans Ⓥ
Daily Vegetable
Beans & Kale Greens Ⓥ
Mixed Green Salad Ⓥ
Pintos & Chowchow
Pot Liquor & Corn Bread
Whipped Sweet Potatoes Ⓥ
Brussels Sprout Choucroute

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 Ⓥ

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* 15
(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.

Ⓥ Vegetarian Recipes