

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 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* 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



Spring in the Distance

February 26 – March 31

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

Shrimp and Crab Dip 12
baked in a creamy sauce with Parmesan cheese
and breadcrumbs served with crackers

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

All-Natural Corned Beef 13
and Sweet Potato Hash*
with caramelized onions, topped with poached
local farm eggs; one side

Crab Cake Benedict* 16
with poached local farm eggs and hollandaise;
one side

Trillium Baked Salmon 16
with horseradish crust and breadcrumbs;
two sides

SIDES

\$3.50 each

Bacon
Link Sausage
Home Fries ⑤
Creamy Grits ⑤
Biscuits with Local Jam ⑤
Lemon Scented Rice ⑤
Mashed Potatoes ⑤

Green Beans ⑤
Collard Greens
Daily Vegetable
Pintos & Chowchow
Beans & Kale Greens ⑤
Mustard Braised Cabbage ⑤
Whipped Sweet Potatoes ⑤

BRUNCH

“Twice-baked” Creamy Grits 12
with housemade bacon, white cheddar and green onions,
served with scrambled eggs; one side

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

Fried Green Tomato & Bacon Benedict* 11
poached local farm eggs, hollandaise and a
side of Voodoo Sauce™; two sides

Southern Chicken “Benedict”* 14
over a buttermilk biscuit topped with poached local
farm eggs and country ham cream sauce; two sides

Another Brunch Creation* market price
please ask your server

Steak and Eggs* 17
Black Angus ribeye with Texas Pete® fried onions
and side of scrambled eggs

Bacon Omelet 11
all natural smoked bacon and yellow hoop cheddar; one side

Vegetarian Omelet 11
green peppers, onions, tomatoes, avocado,
yellow hoop cheddar and sour cream; one side ⑤

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

Grilled Salmon* 15
(also available with Texas Pete® glaze); two sides

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

French Toast 11
with warm pure maple syrup

Locavore's Delight* 14
Hickory Nut Gap link sausage, poached local farm eggs,
Old Mill of Guilford grits and buttermilk
biscuits with local jam

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

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