

## 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

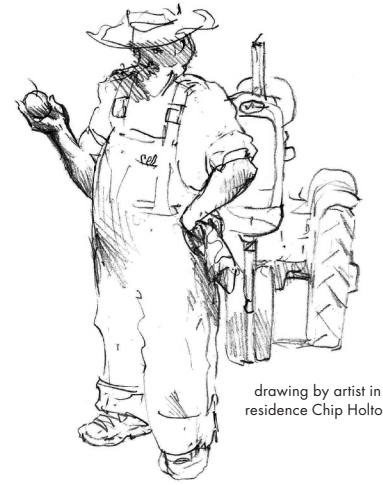
**Grilled Salmon Salad\*** 15  
with tomatoes, carrots, red onions, capers and hard-boiled egg  
over mixed greens with choice of dressing

**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

<b>Bacon</b>	<b>Green Beans</b> ⑤
<b>Link Sausage</b>	<b>Collard Greens</b>
<b>Home Fries</b> ⑤	<b>Daily Vegetable</b>
<b>Creamy Grits</b> ⑤	<b>Pintos &amp; Chowchow</b>
<b>Biscuits with Local Jam</b> ⑤	<b>Beans &amp; Kale Greens</b> ⑤
<b>Lemon Scented Rice</b> ⑤	<b>Mustard Braised Cabbage</b> ⑤
<b>Mashed Potatoes</b> ⑤	<b>Whipped Sweet Potatoes</b> 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