

## 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

**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\*** 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

**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

### 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

**Pan Seared Carolina Mountain Trout** 23  
with red-eye vinaigrette and crispy black-eyed peas;  
two sides

**Pan Fried Pork Chops** 26  
with hot whiskey-honey, mashed potatoes  
and green beans

**Spring Vegetable Purloo** 17  
artichoke hearts, red peppers, basil,  
edamame, almonds, lemon scented rice; one side  
*add grilled chicken \$3.50, add garlic shrimp \$6*

**Trillium Baked Salmon** 22  
with horseradish crust and breadcrumbs;  
two sides

## SIDES

\$3.50 each

<b>Fried Grit Cake</b>	<b>Collard Greens</b>
<b>Creamy Grits</b> ⑤	<b>Green Beans</b> ⑤
<b>Hand-Cut Fries</b> ⑤	<b>Daily Vegetable</b>
<b>Mashed Potatoes</b> ⑤	<b>Beans &amp; Kale Greens</b> ⑤
<b>Lemon Scented Rice</b> ⑤	<b>Mixed Green Salad</b> ⑤
<b>Mustard Braised Cabbage</b> ⑤	<b>Pintos &amp; Chowchow</b>
<b>Whipped Sweet Potatoes</b> ⑤	<b>Pot Liquor &amp; Corn Bread</b>

## 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\*** 23  
(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