

STARTERS

Buttermilk-Fried Green Tomatoes 8
with blue cheese sauce, bacon and Voodoo Sauce™

Pickled Plate 7
housemade dill pickles and roasted radishes with Chef's pickled vegetable, crackers and buttermilk herb dressing ⑤

Pimento Cheese Dip 9
gently warmed, with cracklin' pork skins

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
add rice 1.5

SANDWICHES & SALADS

Burger 11
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

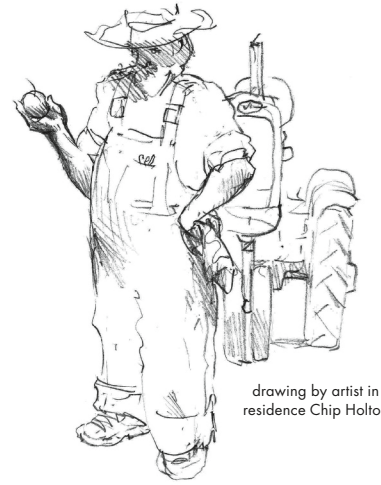
Grilled Lemon Caper Salmon Salad 14
over hearts of romaine, with Caesar dressing, roasted garlic
croutons and shaved Parmesan*

New Bern Wedge Salad 13
a wedge of iceberg lettuce with chilled wild-caught
American shrimp, tomatoes, cucumbers, hard cooked eggs,
sharp cheese, 32 Thousand Island dressing and
cornbread croutons

Roasted Chicken Salad 11
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
32 Thousand Island, Poppyseed Vinaigrette,
Blue Cheese, Buttermilk Herb, Creamy Balsamic,
Lemon-Mustard Vinaigrette, Honey Mustard



Spring Into Summer

May 3 – June 27

Flash-Fried Artichoke Hearts 8
with a side of strawberry-chili glaze ⑤

Strawberries and Dandelion Greens 7
tossed with almonds, housemade cheese
and strawberry vinaigrette ⑤

White Bean & Sausage Soup cup 5 bowl 6
with rosemary

Cream of Asparagus Soup ⑤ cup 4 bowl 5

Springtime Salad 10
local Bibb lettuce with strawberries, grilled asparagus,
sunchoke pickles, shaved Parmesan and toasted walnuts,
tossed in a balsamic vinaigrette ⑤

Strawberry & Honey-Cream Crepes 10
one side ⑤

Smoked Salmon Benedict 13
with dill béarnaise sauce; one side*

Ham & Cheddar Scramble 12
with peppers and onions; two sides

Hot Ham & Havarti Sandwich 11
with spicy brown mustard and Creole mayonnaise;
one side

Slow-Roasted Pork Belly 14
NC pork seared and served atop white bean puree
with strawberry-chili glaze; two sides

Artichoke Corn Cakes 12
with sour cream; two sides ⑤

SIDES

\$3.25 each

White Bean Puree
Pimento Mac ⑤
Home Fries ⑤
Bacon
Sausage Patties
Link Sausage
Creamy Grits ⑤
Mashed Potatoes ⑤
Whipped Sweet Potatoes ⑤

Collard Greens
Fried Grit Cake
Hand-Cut Fries ⑤
Daily Vegetable
Green Beans ⑤
Beans & Kale Greens ⑤
Biscuits with Local Jam ⑤
Pintos & Chowchow

BRUNCH

Smokehouse Bacon Omelet 9
one side

Vegetarian Omelet 9
with avocado and sour cream; one side ⑤

Country Sausage Scramble 10
with peppers and onions; two sides

Fried Green Tomato & Bacon Benedict 9
one side*

“Twice-baked” Creamy Grits 10
with housemade bacon, white cheddar and green onions,
served with scrambled eggs; one side

Chicken & Mushroom Crêpes 10
with spinach cream sauce; two sides

Locavore's Delight 12
Hickory Nut Gap link sausage, poached local farm eggs,
Old Mill of Guilford grits and buttermilk
biscuits with local jam*

Stuff on a Biscuit 10
chipped beef gravy over housemade biscuits; two sides

French Toast 9
with warm syrup; one side

Another Brunch Creation 10
ask your server*

Black Bean Cakes 10
with sour cream & corn relish; two sides ⑤

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

Grilled Salmon 14
(also available with Texas Pete® glaze); two sides*

Grilled Chicken Breast 13
(also available with country ham cream sauce or
Goat Lady chèvre and crispy greens); two sides

Meatloaf 12
wrapped in bacon with mushroom gravy; 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