

Appetizers

Whistle Bite Sliders 9

house-cured pork belly with Pig & Whistle sauce and green tomato chowchow on Anne Mae rolls

Pecan-Crusted Goat Cheese 9

with Creole sauce and toast ☺

Sweet Potato Hushpuppies 7

with country ham cream sauce

Flash-Fried Chunky Dill Pickles 6

with voodoo glaze and buttermilk herb dipping sauce ☺

Jazz Fest Shrimp Bread 9

with three kinds of cheese and green onions

Artichoke Dip 8

with crisp crackers ☺

Voodoo Pig Bread 10

pulled pork with voodoo glaze, Goat Lady chèvre, red onion and fresh cilantro toasted on thick slices of ciabatta

Chicken Tomato Basil Soup cup 4 bowl 6

add rice 1.5

Sandwiches & Salads

Burger

Local, Grass-Fed Beef 11

available with cheddar, blue or pimento cheese, served with 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

Pulled Pork Sandwich 9

on a challah bun with slaw, served with hand-cut fries

Hot Ham and Havarti Sandwich 9

with spicy brown mustard and Creole mayonnaise, served with hand-cut fries

New Orleans Poboy 10

all-natural roast beef in brown gravy on a French roll; dressed with lettuce, tomato and mayonnaise; served with hand-cut fries

Grilled Salmon Salad 13

with roasted tomatoes, carrots, red onions, capers and egg over mixed greens with lemon-mustard vinaigrette ☒

Carolina Cobb Salad 12

with roasted chicken, Benton's country ham, blue cheese, avocado and egg with buttermilk herb dressing

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 10

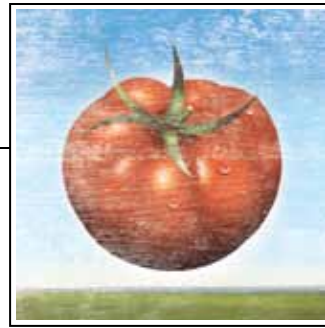
made with lemon-mustard vinaigrette over mixed greens ☒

Roasted Chicken Caesar 11

with Parmesan and crisp croutons

Housemade Salad Dressings

Blue Cheese, Caesar, Buttermilk Herb, Creamy Balsamic ☒, Bacon Vinaigrette, Lemon-Mustard Vinaigrette ☒, Honey Mustard



DOG DAYS OF SUMMER

July 28 – September 14

Whimsical Watermelon 7

with country ham, housemade cheese and mint

Granny's Relish Tray 10

of Franklin's cracklins, butterbean pâté, zucchini pickles, deviled ham, saltines and cheese straws

Salmon Cakes 9

with herb-cucumber sauce

Crab and Corn Soup cup 4 bowl 6

from Elizabeth Wiegand's, *The Outer Banks Cookbook*

Chilled Cucumber-Avocado Soup cup 3 bowl 5 ☺

Backroads Bibb Salad 10

with pimento cheese, pickled watermelon rind, candied pecans and warm bacon vinaigrette

Julian Meadows Carolina Dogs 10

two all-natural grass-fed beef hot dogs with chili, slaw and a side of mustard; served with hand-cut fries

Country Fried Steak 13

with scrambled eggs and country ham cream sauce; one side

Baked Bourbon Apple French Toast 10

with cream cheese filling; one side

Stuffed Bell Peppers 11

bell pepper halves stuffed with cajun rice and topped with Creole sauce; two sides ☺

Grilled Pork Medallions 13

with bourbon stewed apples; two sides

Red Beans & Rice with Grilled Andouille Sausage 11

Sides

\$3 each

Whipped Sweet Potatoes ☺

Creamy Grits ☺

Mashed Potatoes ☺

Fried Grit Cake

Hand-Cut Fries ☺

Hash Browns ☺

Chicken Sausage

Pintos & Chowchow

Mac & Cheese ☺

Rice ☺

Green Beans ☺

Daily Vegetable

Collard Greens

Beans & Kale Greens ☺

Fruit Cup ☺

Applesauce ☺

Cucumber-Tomato Salad ☺

Deviled Eggs & Benton's Ham

Brunch

Classic Omelet 9

cheddar and choice of Hormel all-natural ham or bacon, served with hash browns

"Twice-baked" Creamy Grits Casserole 9

with Benton's bacon, white cheddar and green onions, served with hash browns

Vegetarian Omelet 9

with cheddar cheese, tomatoes, onions, green peppers, avocado and sour cream, served with hash browns

Sausage & Cheese Frittata 9

with Giacomo's chicken sausage, onions, green peppers and cheddar, served with creamy grits

Eggs Benedict 9

served with hash browns

Pecan Waffle 8

with sweet potato butter butter

Carolina Pulled Pork Hash 8

hash browns, pulled pork, sharp white cheddar and a side of Pig and Whistle sauce; with scrambled eggs and toast

Biscuits & Gravy 8

buttermilk biscuits smothered in our white gravy; served with housemade country sausage patties and scrambled eggs

Old Scratch's Liver Pudding 9

made in house with creamy grits and poached eggs

Grilled Ribeye & Scrambled Eggs 15

Chicken & Mushroom Crêpes 9

with spinach cream sauce, served with hash browns and one side

French Toast 8

with warm syrup, served with Giacomo's chicken sausage

Another Brunch Creation 9

ask your server

Entrées

Black Bean Cakes 10

with sour cream & corn relish; two sides ☒☺

Grilled Salmon 14

available with Texas Pete® glaze; two sides ☒

Russian River Chicken 13

grilled all-natural chicken breast topped with Goat Lady chèvre and crispy greens; two sides

Meatloaf 11

wrapped in bacon with mushroom gravy; two sides

Vegetable Plate

your choice of sides

☒ Say "Guilt Free®" and we'll modify the recipe to reduce sodium and fat. For other special dietary needs, please inform your server.

☺ Vegetarian Recipes