

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, served 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

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
add rice 1.5

SANDWICHES & SALADS

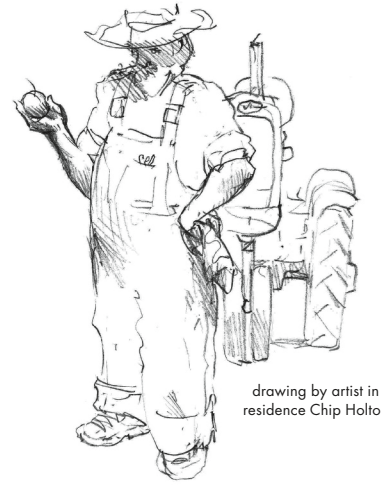
Burger 11
served with cheddar, blue or pimento cheese and hand-cut fries*

Southern Crescent Chicken Sandwich 12
grilled all-natural chicken breast with bacon, pimento cheese and Texas Pete® fried onions, served with hand-cut fries

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

Housemade Salad Dressings
32 Thousand Island, Poppyseed Vinaigrette, Blue Cheese, Buttermilk Herb, Creamy Balsamic, Lemon-Mustard Vinaigrette, Honey Mustard



Suddenly this Summer

June 28 – August 22

Heirloom Tomatoes 9
with sea salt, cracked black pepper, fresh herb vinaigrette and crumbled Goat Lady chèvre ⑤

Okra Popcorn 8
with buttermilk herb dressing and Voodoo Sauce™ ⑤

Chilled Cucumber-Avocado Soup ⑤ cup 4 bowl 5

Golden Tomato Soup cup 4 bowl 6
with cheddar cheese crouton ⑤

Curried Chicken Salad 12
over baby spinach tossed in Meyer lemon vinaigrette, topped with fresh blueberries and sliced almonds

Texas Pete® Fried Shrimp 19
with Voodoo cocktail sauce; three sides

Lemon Chicken Bowties 16
with local tomatoes and basil pesto; one side

Stuffed Vidalia Onion 17
with portabello mushrooms and rice; three sides ⑤

Black Angus Tri-tip 24
with smoked peach chutney, two sides

SIDES

\$3.25 each

Tomato-Cucumber Salad ⑤
Drop Biscuit Du Jour
Pimento Mac ⑤
Creamy Grits ⑤
Collard Greens
Mashed Potatoes ⑤
Fried Grit Cake
Hand-Cut Fries ⑤

Rice ⑤
Daily Vegetable
Green Beans ⑤
Beans & Kale Greens ⑤
Mixed Green Salad ⑤
Pintos & Chowchow
Pot Liquor & Corn Bread
Whipped Sweet Potatoes ⑤

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

Stew Beef & Rice 17
chunks of Black Angus beef slow cooked in brown gravy over white rice; 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; three sides

Grilled Salmon 22
(also available with Texas Pete® glaze); two sides*

Jambalaya 18
with Cajun spiced rice, wild-caught American shrimp, chicken and andouille sausage; one side

Grilled Chicken Breast 17
(also available with country ham cream sauce or Goat Lady chèvre and crispy greens); two sides

Salt & Pepper Ribeye 26
Black Angus beef with Texas Pete® fried onions; two sides*

Kentucky Ribeye 28
Black Angus beef, bourbon marinated and grilled; two sides*

Meatloaf 17
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