

## 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

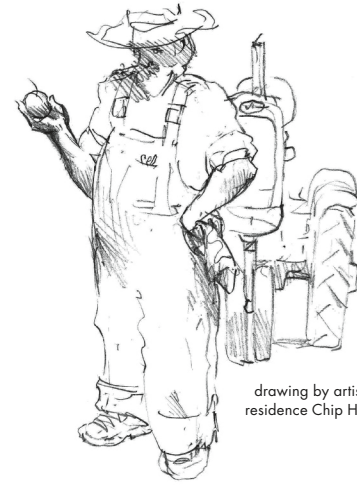
**Burger 11**  
served with cheddar, blue or pimento cheese  
and hand-cut fries\*

**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



## Spring Into Summer

May 3 – June 27

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

**Crispy Potato Cakes 11**  
with smoked salmon and dill crème fraiche

**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

**Roasted Chicken & Mushroom Pasta 17**  
with cheese stuffed tortellini and dandelion greens  
in a roasted tomato cream sauce; one side

**Slow-Roasted Pork Belly 20**  
NC pork seared and served atop white bean puree  
with strawberry-chili glaze; two sides

**Artichoke Corn Cakes 15**  
with sour cream; three sides ⑤

**Trillium Baked Salmon 22**  
with a creamy horseradish-smoked salmon crust;  
three sides\*

## SIDES

\$3.25 each

Asparagus ⑤  
White Bean Puree  
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