

## 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

**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\*

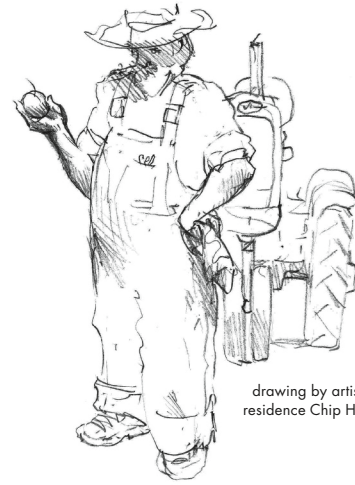
**New Bern Wedge Salad 13**  
a wedge of iceberg lettuce with chilled wild-caught American shrimp, tomatoes, cucumbers, hard cooked eggs, sharp cheese, 32 Thousand Island dressing and cornbread croutons

**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

**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

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

**Roasted Chicken & Mushroom Pasta 13**  
with cheese stuffed tortellini and dandelion greens in a roasted tomato cream sauce

**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

**Trillium Baked Salmon 15**  
with a creamy horseradish-smoked salmon crust; two 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 13**  
with Voodoo Sauce™; two sides

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

**Stew Beef & Rice 13**  
chunks of Black Angus beef slow cooked in brown gravy over white rice

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

**Chef's Selection of Fresh Fish** market price  
(please ask your server)\*

**Cornmeal Crusted Carolina Catfish 14**  
farm raised in Ayden, NC with Creole mayonnaise; two sides

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

**Jambalaya 13**  
with Cajun spiced rice, wild-caught American shrimp, chicken and andouille sausage

**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

**Vegetable Plate**  
your choice of 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