



HABERDISH



SOUTHERN
MILL TOWN
KITCHEN &
COCKTAILS

SUNDAY: CHICKEN & WAFFLES

TUESDAY: CHICKEN & BISCUITS

**CHEESE STRAWS**

yellow cheddar, spices

\$5

**SMOKED
DEVILED EGGS**

smoked whites, chives, paprika

\$4

HUSHPUPIES

fried cornmeal dough with sweet tea butter

\$5

PIMENTO CHEESE BALL

*rolled in toasted, spiced pecans - served
with fresh apples, housemade benne seed
crackers*

\$9

HOUSE PICKLES

choose house dill, bread & butter or daily

\$4 EACH

**SMOKEY BOILED
PEANUTS**

in shell

\$5

**BISCUITS &
BACON JAM**

*snowflake flour, lard & butter -
served with homemade bacon jam*

\$6

LIVERMUSH TOAST

*livermush toasts with mustard, molasses,
bread & butter pickles*

\$8

**OUR CHICKEN**

From Springer Mountain Farms, we're able to bring you a vegetarian-fed, pesticide-free hen, that has never been exposed to antibiotics, animal by-products, growth stimulants or hormones. All our chickens are raised right there on property in Mt. Airy, Georgia.

As the first feed mill in the world to earn the Safe Feed Safe Food certification from the American Feed Industry Association (AFIA), Springer Mountain was also the first poultry producer in the world to gain the endorsement of the American Humane Association under their American Humane Certified program.

VEGETARIAN-FED | HORMONE-FREE | ANTIBIOTIC-FREE



ENTREES

	2PC DARK <i>(leg, thigh)</i>	2PC WHITE <i>(breast, wing)</i>	1/2 CHICKEN	WHOLE
FRIED CHICKEN	\$6	\$8	\$12	\$22
<i>brined, battered, fried</i>				
FRIED CHICKEN TENDERS		\$2 EACH		
<i>brined, battered, fried</i>				

	1/2 CHICKEN	WHOLE
BRINED SMOKED CHICKEN	\$13	\$24
<i>tossed in Alabama white sauce</i>		

CAST IRON NC TROUT	\$20
<i>dill and scallion compound butter</i>	

CAULIFLOWER STEAK	\$10
<i>heartly cut of cauliflower, chicken-fried with chimichurri drizzle</i>	

PORK SHANK	\$16
<i>smoked, covered in house bbq sauce</i>	



Add biscuits \$1.50 each.

SIDES

SWEET POTATO DUMPLINGS *hand-spooned with brown butter, sage, parm* \$4/\$8

CHARRED OKRA *cast-iron charred with bacon jam* \$3.5/\$7

SAVORY CORN BREAD PUDDING *Anson Mills corn meal, gruyere, herbs* \$4/\$10

PICKLED COLESLAW *house white slaw with bread & butter pickles* \$3/\$7

KALE GRITS *slow-cooked Anson Mills grits with creamed kale* \$4/\$8

MAC & CHEESE *add spicy crispy chicken skins +\$2* \$4/\$8

TATER TOTS *housemade tater tots* \$4/\$8

KALE SALAD *orange, candied benne, goat cheese, pomegranate molasses dressing* \$6/\$12

Please pay and tip with credit/debit cards whenever possible.



DESSERTS

ADD ICE CREAM +\$4

SONKER *seasonal fruit sonker with traditional milk dip* \$7

BANANA PUDDING *bananas, Nilla wafers, whipped cream* \$6

LEMON MERINGUE PIE *housemade, graham cracker crust* \$7

WAFFLE *pearl sugar waffle, house buttermilk ice cream, pecan caramel* \$8

CHOCOLATE SHEET CAKE *dark chocolate ganache, raspberry bourbon sauce* \$7



OUR NORTH DAVIDSON MILL TOWN

As the 1800s came to a close and new century came about, the Carolinas became the home of dozens of textile mills - the Johnson Mills and Highland Mills as examples. Here, textiles, like the still-popular Gingham fabric were created on mills and sold throughout the world. As was often the case, mill owners would build homes for their operatives surrounding those textile manufacturing facilities. The result: a sprouting up of a little town.

Welcome to the former mill town of North Charlotte - now known as NoDa.

