



LOOK AROUND

*There's cool stuff all around you.*

*Our soap stone bar top came from a quarry in Virginia. We have selvedge denim on our interior seating that was produced in Cone Mills, North Carolina. Our table tops were hand crafted right here in Charlotte, and the wood came from the rafters of our building. The bar taps are reused spindles from a former mill, and our copper lights are hand-spun and designed and assembled right here in Charlotte.*

*We're lucky to have two sculptures and an in-laid tile piece all created by Paul Sires - who we call "the godfather of NoDa". Paul and his wife, artist Ruth Ava Lyons, helped this community transition from the closing of mills to the hip, artistic center it has become.*

HABERDISH



SOUTHERN  
MILL TOWN  
KITCHEN &  
COCKTAILS

HABERDISH

3106 N. DAVIDSON ST, CHARLOTTE, NC 28205  
WWW.HABERDISH.COM



WEEKDAY BRUNCH





COFFEE & TEA

We're proud to offer Counter Culture Coffee because of their commitment to quality, sustainability and education. They're also headquartered right here in North Carolina. #NCProud

COFFEE THERMOS

half thermos 4.5  
whole thermos 6.5  
12oz to go 3.5

COLD BREW COFFEE 4.5

on draft

TEAS 5

chamomile, english breakfast, jasmine green, earl grey

Please see our Brunch Cocktail menu for day time libations.



STARTERS

HOUSE PICKLES 4

choose house dill, bread & butter or daily

SMOKED DEVEILED EGGS 7

smoked whites, chives, paprika - add smoked trout +2

LIVERMUSH TOAST 10

set with rice, topped with mustard, molasses, bread & butter pickles

CINNAMON ROLL 5.5

fresh baked, cinnamon, sugar, served with milk caramel

HUSHPUPPIES 8

fried cornmeal dough with sweet tea butter

WAFFLES WITH FRUIT 11

two waffles, fruit compote, whip



INGREDIENTS

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.

OUR EGGS

Braswell Family Farm brings us cage-free eggs without the use of hormones, antibiotics, or steroids. Their US Grade A eggs come from hens that are 100% vegetarian-fed.

Braswell is a fourth-generation, family-owned farm in North Carolina.

VEGETARIAN-FED | HORMONE-FREE | ANTIBIOTIC-FREE



CHICKEN

FRIED CHICKEN THIGH

5 EACH

de-boned, brined, battered, fried

FRIED CHICKEN TENDERS

3 EACH

brined, battered, fried

CHICKEN & WAFFLE

11

waffle, de-boned fried chicken thigh or tender, slaw, bread & butter pickles, choose honey butter or maple syrup

FRIED CHICKEN SALAD

11

open faced with Edward's bacon, tomato, bell peppers, red onion, arugula, tossed with smokey remoulade

CHICKEN SKIN BLT

11

butter-toasted wheat, black kale, tomato, Edward's thick cut bacon



BISCUITS

BISCUITS WITH FIXINGS

two biscuits, choose from honey, sweet tea butter, apple butter, lemon curd or blueberry jam 4

BISCUIT WITH GRAVY

open face biscuit with housemade black pepper sausage gravy 6.5

COUNTRY HAM BISCUIT SANDWICH

Edward's dry-cured, thin charcuterie-style ham, mustard, gruyere, pickled red onions 7.5

EGG BISCUIT SANDWICH\*

fried egg, cheddar slice, Edward's country bacon 7.5

CHICKEN BISCUIT SANDWICH

de-boned fried chicken thigh, slaw, honey mustard, bread & butter pickles 8.5



EGGS

QUICHE DU JOUR MP

daily special, served with arugula salad

SMOKED TROUT TARTINE\* 13

toasted baguette, herbed cream cheese, smoked trout, pickled red onion, tomatoes, arugula, poached egg, everything seasoning

BREAKFAST PLATE\* 12

two cage-free, local eggs, your way, home fries, toast

TATER TOT BENEDICT\* 13

Edward's country ham, tater tot round, house hollandaise

POTATO BOWL\* 13

roasted potatoes, bacon, stewed peppers and onions, two poached eggs

Add biscuits 1.5 each, waffle +5 each, single egg +2

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. These items can be cooked to order.

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



SIDES

GRITS slow-cooked Anson Mills grits - add cheese +1 4

MAC & CHEESE add spicy crispy chicken skins +2 6

TATER TOTS housemade tater tots 5/9

PICKLED COLE SLAW white slaw with bread & butter pickles 4/7

ARUGULA SALAD toasted pecans, goat cheese, apples, sorghum vinaigrette 7

LIVERMUSH PATTY set with Carolina gold rice 5

THIN-CUT COUNTRY HAM Edward's dry-cured, thin charcuterie-style 3.5

SAUSAGE PATTY housemade pork sausage 3.5

BACON Edward's thick-cut country bacon 3.5

SAUSAGE BLACK PEPPER GRAVY housemade sausage gravy, sage & maple 4

HOME FRIES add stewed peppers and onions +2 4



DESSERTS

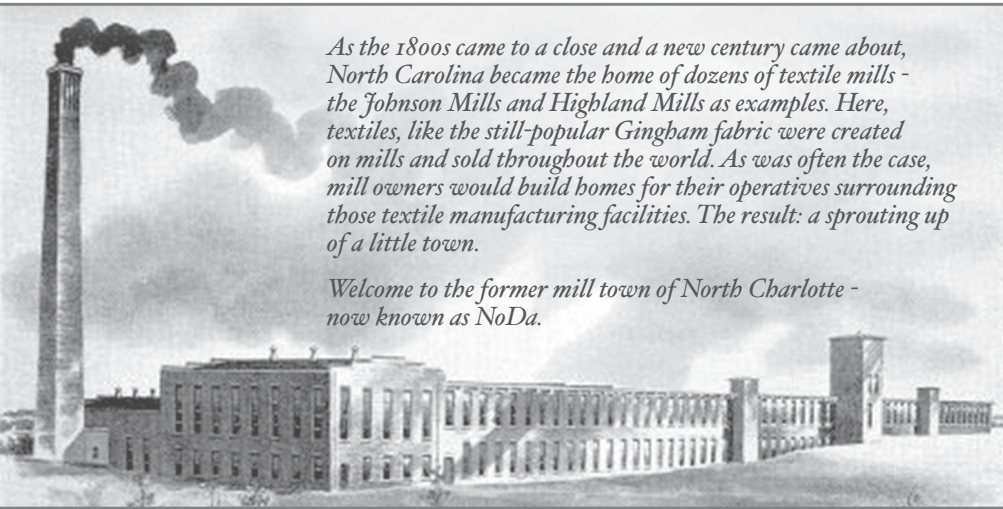
BANANA PUDDING bananas, Nilla wafers, whipped cream 6

WAFFLE SUNDAE pearl sugar waffle, house buttermilk ice cream, pecan caramel 8

LEMON BAR shortbread cookie, lemon custard, lemon zest, powdered sugar 8



OUR NORTH DAVIDSON  
MILL TOWN



As the 1800s came to a close and a new century came about, North Carolina 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.

YOU SUPPORT  
OUR TEAM

Our restaurant group is proud to offer a living wage to all our employees. This program is not possible without you - thank you for your patronage! Your ongoing support helps us employ, and lift up, nearly 100 people on this block in NoDa.

Haberdish | Crepe Cellar | Growlers Pourhouse | Reigning Doughnuts