




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 by Cone Mills in Greensboro, 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



TUESDAY: CHICKEN & BISCUITS



SNACKS

CHEESE STRAWS

yellow cheddar, spices

\$5

SMOKED
DEVEILED EGGS

smoked whites, chives, paprika
add smoked trout +2

\$5

HUSHPUPPIES

fried cornmeal dough with sweet tea butter

\$8

PIMENTO CHEESE BALL

rolled in toasted, spiced pecans -
served with fresh apples, fried crackers

\$10

HOUSE PICKLES

choose house dill, bread & butter or daily

\$4 EACH

SMOKEY BOILED
PEANUTS

in shell

\$6

BISCUITS &
BACON JAM

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

\$8

LIVERMUSH TOAST

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

\$9



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 <i>brined, battered, fried</i>	\$7.50	\$9.50	\$14	\$26
FRIED CHICKEN TENDERS <i>brined, battered, fried</i>	\$2.75 EACH			
<i>Add waffle \$4 each.</i>				

SMOKED CHICKEN

tossed in Alabama white sauce

CAST IRON NC TROUT

dill and scallion compound butter

CAULIFLOWER STEAK

hearty cut of cauliflower, chicken-fried
with smoked chimichurri drizzle

BBQ RIBS

St. Louis-style cut, rubbed with house bbq sauce



Add biscuits \$1.50 each.

SIDES

SWEET POTATO DUMPLINGS *hand-spooned with brown butter, sage, parm* **\$5/\$10**

CHARRED OKRA *cast-iron charred with bacon jam* **\$5/\$10**

SAVORY CORN BREAD PUDDING *Anson Mills corn meal, gruyere, herbs* **\$6/\$12**

PICKLED COLESLAW *house white slaw with bread & butter pickles* **\$4/\$7**

KALE GRITS *slow-cooked Anson Mills grits with creamed kale* **\$6**

MAC & CHEESE *add spicy crispy chicken skins +\$2* **\$6/\$12**

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

BBQ GLAZED CARROTS *over ranch chèvre, topped with candied benne seeds & herbs* **\$6/\$12**

KALE SALAD *orange, candied benne, goat cheese, pomegranate molasses dressing* **\$7/\$14**

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 TARTLET *tart shell, lemon curd, lemon whipped cream, zest* **\$7**

WAFFLE SUNDAE *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

