



SERVED TUESDAY - FRIDAY NIGHTS  
ALL DAY SATURDAYS & SUNDAYS

## STARTERS

**House Pickles**.....\$5  
*choose house dill, bread & butter, or daily*

**Hushpuppies**.....\$10  
*fried cornmeal dough, sweet tea butter*

**Smoked Deviled Eggs**.....\$7  
*smoked whites, chives, paprika;  
add smoked trout +\$2*

**Smokey Boiled Peanuts**.....\$7  
*in the shell*

**A Bunch of Bologna**.....\$12  
*weaver's lebanon pan-fried bologna,  
local cheese, haberdish mustard, pickles*

**PB&J Bacon Plate** .....\$14  
*thick cut edward's bacon, maple peanut  
butter, pepper jelly, cabbage-jalapeño slaw in a  
banana vinaigrette*

**Smoked Trout Salad**.....\$14  
*dill, haberdish mustard sauce, pickled red  
onions, everything seasoning, fried saltines*

**Charred Artichoke**.....\$10  
*parmesan, toasted benne seed dressing, parsley,*

## ENTREES

### FRIED CHICKEN

*Brined, Battered, & Fried*

**Two Piece Dark (leg, thigh)**.....\$8

**Two Piece White (breast, wing)**.....\$10

**Half Chicken**.....\$16

**Whole Chicken**.....\$28

**Fried Tenders**.....\$3 each

*Add Waffle to Any Fried Chicken + \$5 each*

*Available Sauces: Ranch, Barbecue, Honey Mustard,  
Habanero Hot Sauce, Alabama White Sauce,  
Wing Sauce, Honey Butter Syrup, Maple Syrup*

**SUNDAY ENTREE: Nashville \*\*Hot\*\*  
Quail or Chicken Thigh**

*Half Whole*

**Smoked Chicken**.....\$16.....\$30  
*tossed in alabama white sauce*

**BBQ Ribs**.....\$16.....\$28  
*st. louis-style cut, house bbq sauce*

**Cast Iron NC Trout**.....\$25  
*dill and scallion compound butter*

**Cauliflower Steak**.....\$16  
*chicken fried cauliflower, smoked chimichurri*

*Add Two Snowflake Biscuits to Any Entree + \$3.5  
- made with butter & lard -*

## SIDES

**Sweet Potato Dumplings** \$7 sm / \$14 lg  
*savory, brown butter, sage, parmesan*

### Cast Iron Charred

**Purple Cabbage** \$6 sm / \$12 lg  
*purple cabbage, bacon jam, goat cheese, scallions*

**Collard Greens** \$8  
*slow-cooked in smoked vegetable stock*

### Pan-Charred

**Cauliflower** \$6 sm / \$12 lg  
*sunflower seed & roasted red pepper  
sauce, toasted sunflower seeds, scallions*

**Kale Grits** \$7  
*slow-cooked anson mills grits, creamed kale*

**Braised Rainbow Carrots** \$8  
*charred parsley crema, candied benne seeds*

**Smokey Mac & Cheese** \$7 sm / \$14 lg  
*add spicy, crispy chicken skins + \$2 sm / \$3 lg*

**Tater Tots** \$6 sm / \$11 lg  
*housemade, pillowy tots*

**Kale Salad** \$8 sm / \$16 lg  
*oranges, candied benne seeds, goat cheese,  
pomegranate-molasses dressing*

## DESSERT

**Sonker**.....\$9  
*seasonal fruit sonker, traditional milk dip*

**Banana Pudding**.....\$8  
*bananas, vanilla wafers, whipped cream*

**Lemon Bar**.....\$9  
*shortbread cookie, lemon custard, lemon zest,  
powdered sugar*

**Waffle Sundae**.....\$10  
*pearl sugar waffle, house buttermilk ice cream,  
pecan caramel*

**Flourless Chocolate Cake**.....\$11  
*cold cream, coffee dust, chai-spiced sweet potatoes*

## DAILY FEATURES

*Chef's selection of daily features,  
Seasonally & locally driven*

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