



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
- Oysters Haberdish**.....\$14
(6) baked NC oysters, pickled collard greens,
sorghum-umami butter, fried saltine crumbles

ENTREES

FRIED CHICKEN	
<i>Brined, Battered, & Fried</i>	
Two Piece Dark (leg, thigh)	\$8
Two Piece White (breast, wing)	\$10
Half Chicken	\$16
Whole Chicken	\$28
Fried Tenders	\$3 each
<i>Add a Pearl Sugar Liège Waffle + \$5 each</i>	
<i>Available Sauces: Ranch, Barbecue, Honey Mustard, Habanero Hot Sauce, Alabama White Sauce, Wing Sauce, Honey Butter Syrup, Maple Syrup</i>	
SUNDAY ENTREE: Nashville **Hot**	
<i>Quail or Chicken Thigh</i>	

	Half	Whole
Smoked Chicken	\$16	\$30
<i>tossed in alabama white sauce</i>		
BBQ Ribs	\$16	\$28
<i>st. louis-style cut, house bbq sauce</i>		
Cast Iron NC Trout	\$25	
<i>dill and scallion compound butter</i>		
Cauliflower Steak	\$16	
<i>chicken fried cauliflower, smoked chimichurri</i>		
<i>Add Two Snowflake Biscuits to Any Entree + \$3.5</i>		
<i>- made with butter & lard -</i>		

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

- Dutch Apple Pie**.....\$11
*local apples, apple cider, cinnamon, oat & brown
sugar crumble, house buttermilk ice cream*
- 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.

HABERDISH COCKTAILS

SHIMS & APERITIFS

Flying South for the Winter \$12

dolin blanc, beefeater gin, luxardo, allspice dram, lemon, creme de violet, star anise

Pomp & Circumstance \$12

pama pomegranate liqueur, cathead vodka, amaro cinque, housemade chai syrup, prosecco

If the Suze Fits \$12

suze, ilegal joven mezcal, tawny port, grenadine

SPIRIT-FREE COCKTAILS

California Sober \$11

locally grown hemp & brown rice syrup, lemon oleo, grapefruit, soda
contains CBD

Boy's Club \$10

cheerwine reduction, baking spices, whiskey barrel-smoked black pepper, orange juice, soda

PUNCH & REFRESHERS

*Happy Go Lucky Punch \$12/25/52

champagne, gin, vodka, lime juice, grapefruit & blood orange tea syrup

*Pineapple Spiced Rum Punch \$12/25/52

muddy river coconut rum, jalapeño rum, falernum, pineapple, lime juice, soda

*What's the Tea?

Blackberry Punch \$13/26/54
vodka, krupnikas, cardamaro, lemon, grapefruit, blackberry, thyme & earl grey tea syrup, soda

Sangria \$10

red wine, blend of liquors, dried fruits, citrus

Piña Colada

Milk Punch \$15

house blend of rums, pineapple juice, & citrus strained through coconut milk

SPIRIT FORWARD

The Gran Torino \$12

old grandad bourbon, cocchi di torino, cherry heering liqueur, lemon oleo, orange & chocolate bitters

*Falling For You \$15

house blend of rums, becherovka, apple cider syrup, pistachio orgeat, lemon juice, angostura bitters, & crushed ice

I Want S'Mores \$16

graham cracker-infused maker's mark, bowmore 12-year scotch, marshmallow root & cacao nib gomme syrup, dark chocolate-washed angostura bitters, & topped with a vegan marshmallow, cocoa powder, & a toasted vegetarian marshmallow

Count Negroni in the Library with the Dagger \$14

beefeater gin, pineapple-infused cocchi dopo teatro, amaro cinque, aperol

Barrel-Aged

Black Manhattan \$15

larceny single barrel bourbon & amaro montenegro barrel-rested in solera method with house bitters

House Mint Julep \$12
old grand dad bourbon, mint, sugar, crushed ice

House Old Fashioned \$13
elijah craig small batch bourbon, house blend bitters, & sugar

AFTER DINNER

Amaro Flight \$11
taste three of our amari selection
ask your server for details

The Knot \$11
spiced irish whiskey liqueur on the rocks

Graham's 10-Year Tawny Port \$14

KARMA COCKTAIL

don julio blanco, cap corse rouge, grapefruit hibiscus syrup, grapefruit, lime, & soda with a salt rim \$14

**Partial proceeds from this cocktail will be donated to Wildlife Rescue of Charlotte which rescues injured and/or orphaned wildlife from the Charlotte area and rehabilitates them with the goal of releasing them back into the wild. State licensed rehabilitators receive no state or government funding and therefore rely on donations, most often caring for the animals out of their own homes. Donations go towards species specific formulas for orphans, food, enclosures, medicine and medical supplies, veterinary treatment, etc. www.wildliferescueofcharlotte.org*

WINE

ROSÉ & SPARKLING

Rosé, Birichino \$11 / \$42

Brut Rosé, Scharffenberger \$70

Prosecco Brut, La Dolci Colline \$9 / \$34

Cava Brut, Perelada Reserva \$7 / \$28

Brut Premier, Trouillard \$85

Brut Premier, Louis Roederer \$110

WHITE

Riesling, Hyatt Vineyards \$9 / \$34

Sauvignon Blanc, Kate Arnold \$9 / \$34

Sauvignon Blanc, St. Supery \$65

Pinot Gris, Willakenzie Estate \$11 / \$42

Chardonnay, Foxglove \$10 / \$38

Chardonnay, Lioco \$15 / \$56

Chardonnay, Jordan \$70

RED

Pinot Noir, Matthew Fritz \$10 / \$38

Pinot Noir, Gothic Nevermore \$14 / \$52

P Noir, Belle Glos 'Clark&Telephone' \$100

Petite Sirah, Criss Cross \$10 / \$38

Red Blend, Rabbit Ridge \$9 / \$34

Red Blend, Broc Love \$13 / \$48

Red Blend, Orin Swift 'Machete' \$90

Red Blend, Stag's Leap 'The Investor' \$90

Red Blend, BV 'Tapestry' \$100

Syrah, Right Hand Man \$14 / \$52

Shiraz, Mollydooker 'The Boxer' \$50

Cabernet Sauvignon, Aquinas \$10 / \$38

Cab Sauvignon, Educated Guess \$15 / \$56

Cab Sauvignon, Orin Swift 'Palermo' \$90

Cab Sauvignon, Ramey 'Annum' \$160

DRAFT BEER

NoDa Hop Cakes
Imperial IPA \$6 (11oz)

Bud Light \$4

Wicked Weed
Appalachia Session
IPA \$5

Allagash White \$6

NoDa Sammies
American
Blonde Ale \$6

Victory Prima Pils \$5

Bell's Amber Ale \$6

AVBC Bourbon
Barrel Stout \$6 (11oz)