



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

Shrimp & Grit Cakes.....\$14
anson mills pan fried grit cakes, pan seared
shrimp, edwards ham, pickled collard greens,
maple chipotle sauce

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

Nashville Hot Shrimp Skewers.....\$16
pan seared shrimp tossed in nashville hot sauce,
bread & butter pickles, pickled red onions

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

ENTREES

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

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 a Pearl Sugar Liège Waffle + \$5 each

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

MAKE IT NASHVILLE **HOT**

any bone-in fried chicken tossed in
house made nashville hot sauce +\$3

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

SIDES

Sweet Potato Dumplings \$8 sm / \$15 lg
savory, brown butter, sage, mascarpone & 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

Creamy Cheddar Grits \$7

slow-cooked anson mills grits, aged white cheddar
add bacon jam, shrimp, & white cheddar +\$6

Braised Rainbow Carrots \$8

charred parsley crema, candied benne seeds

Mac & Cheese \$11

creamy three cheese mornay sauce, baked cheese top
add spicy, crispy chicken skins + \$3

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, whipped cream

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
seasonally & locally
driven features*

SATURDAYS & SUNDAYS ONLY:
Nashville Hot Chicken Entree

* 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.