



## 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

**Whoopie Pies**.....\$14  
3 chocolate cake sliders, swiss meringue  
buttercream, chocolate ganache, local bourbon  
barrel smoked salt

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

**Brown Butter Pound Cake**.....\$11  
toasted, cream cheese whip, seasonal fruit

# 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.