



## 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.