



SMALL BITES

FRIED CHICKEN LIVERS
BACON GRAVY, FRIED ONIONS
HOT SAUCE
\$10

MAC N CHEESE
TROTTOLE PASTA, PEPPER JACK SAUCE
BARBECUE BRISKET, TEXAS CAVIAR
\$11

LOBSTER POT PIE
POACHED LOBSTER, AROMATIC VEGETABLES
PEAS, COGNAC CREAM, PUFF PASTRY
\$14

DUCK CONFIT EGGROLL
COLLARD GREENS
DUCK SAUCE
\$11

FRIED BRUSSELS SPROUTS
HERB BUTTERMILK DRESSING
\$9

SKILLET BAKED BRIE
SPICED APPLE-PECAN CHUTNEY
GRILLED BREAD
\$9

PORK BELLY STEAM BUNS
BÀNH MI VEGETABLES
RADISH, PEA SPROUTS
\$12

ARTISANAL CHEESE PLATE
SEASONAL FRUIT, OLIVES, BAGUETTE
\$13

CHARCUTERIE BOARD
CORNICHONS, OLIVES, HOUSE MUSTARD, BAGUETTE
\$13

SALADS

ICEBERG WEDGE
TOMATOES, CROUTONS, BLUE CHEESE CRUMBLES
BACON, HERB BUTTERMILK DRESSING
\$7

ROASTED BEET SALAD
BABY KALE, CANDIED PISTACHIOS, WHIPPED RICOTTA
ORANGE, HONEY SHERRY VINAIGRETTE
\$8

NC HONEY CRISP APPLE SALAD
FRESHLY GROWN FARMS GREENS, GOAT CHEESE
POMEGRANATE VINAIGRETTE
\$8

CHOPPED SALAD
ROMAINE, TOMATOES, CUCUMBER, DICED EGG, TOASTED ALMONDS
BACON, CHEDDAR, CREAMY HONEY MUSTARD VINAIGRETTE
\$8

ADD: SMOKED HEN \$7 SHRIMP \$8

ENTREES

PALMETTO FARMS HEN
WHIPPED YUKON GOLD POTATOES, ROASTED CARROTS
KALE, HERB CHICKEN JUS
\$18

SCOTTISH SALMON*
WILD RICE, TOASTED ALMONDS, SPINACH
WHIPPED GOAT CHEESE, BLACKBERRY SHALLOT COMPOTE
\$26

SHRIMP & GRITS
PIMENTO CHEESE GRIT CAKE, ANDOUILLE SAUSAGE
PEPPERS, ONIONS, CAJUN BUTTER SAUCE
\$21

CIDER-BRINED PORK CHOP*
SWEET POTATO SPAETZLE, HOUSE BACON
BRUSSELS SPROUTS, APPLE BUTTER
\$24

SHORT RIB
ROOT VEGETABLES, ASPARAGUS
NATURAL JUS
\$18

HOUSE GROUND C.A.B. BURGER*
HOUSE BACON, GRILLED ONION, SMOKED TOMATO AIOLI, SEASONED FRIES
CHEDDAR, GORGONZOLA, PEPPER JACK OR PIMENTO CHEESE
\$14