



SHAREABLES

Soup of the Day: \$4/6

Charcuterie Board: Hickory Nut Gap cured meats, local and imported cheeses, Roots and Branches crackers, house made apricot marmalade, whole grain mustard and assorted fruits \$15/\$24

GF Crispy Brussels Sprouts: Texas Pete honey hot sauce, peanuts, feta \$11

Sunburst Farms Smoked Trout Spread: Lemon, celery hearts, radish, pickled mustard seeds, local rosemary crackers \$13

GF Black Eyed Peas Hummus: Applewood smoked bacon, crumbled local goat cheese, house made corn chips \$10

GF Melting Pimento Cheese: House made BBQ potato chips \$11

French Fries, Sweet Potato Fries or Chips: Served with a garlic aioli dipping sauce \$7

SALADS

GF House Salad: Local lettuce, romaine, radish, cucumbers, tomatoes, ripe olives, cheddar, bacon, lemon herb vinaigrette \$6/\$9

GF Wedge: Crispy iceberg wedge, applewood smoked bacon, buttermilk blue cheese, tomatoes, hard-boiled egg \$10

Romaine Salad: Romaine lettuce, Grana Padano, creamy peppercorn & anchovy dressing, garlicky croutons \$11

GF Local Rocket Arugula Salad: Radicchio, local rocket arugula, honey roasted apples, buttermilk blue cheese, toasted walnuts, sorghum vinaigrette \$12

Add Something:

Seared Chicken \$8 / Fried Chicken \$8 / Burger Patty \$9 / Seared Sunburst Trout \$12 / Grilled Salmon Plain, Blackened or BBQ \$12

Dressings:

Lemon Herb Vinaigrette, Sorghum Vinaigrette, Ranch, Blue Cheese, Honey Mustard, Caesar, Balsamic Vinaigrette

SANDWICHES & BURGERS

Served with choice of French fries, sweet potato fries or house made BBQ chips . Side salad or cup of soup + \$2

Southern Buttermilk Fried Chicken Sandwich: Pickle, Onion, BBQ aioli, buttered City Bakery brioche \$14

Grilled Chicken Sandwich: Avocado, Clover Sprouts, Red Onion, Roasted Garlic Aioli, City Bakery Focaccia \$14 (*Balsamic-Marinated Portabella Mushroom available for substitution.*) Add Cheese \$1

Turkey Club: Roasted turkey, applewood smoked bacon, Swiss cheese, house made apricot marmalade, lettuce and tomato on City Bakery French bread \$16

Bacon Cheddar Black Angus Burger*: Applewood smoked bacon, *Biltmore® Dairy Farms Golden Blaze Cheddar*, black Angus beef, tomato, local spring mix, buttered City Bakery brioche \$16

Tall Tales Burger*: Black Angus beef, crispy onions, tomato, local spring mix, *Biltmore® Dairy Farms Golden Blaze Cheddar*, BBQ aioli, buttered City Bakery brioche \$16

Add Bacon \$2 / Add Egg* \$1

ENTREES

Served with choice of two sides

GF Sunburst Trout: Local Sunburst trout, brown butter sauce with toasted almonds \$24

GF Dijon Salmon*: Honey Dijon glazed salmon \$24

Seared Joyce Farms Chicken Breast: Seared local kale, Carolina Gold risotto, sage-pecan pesto (*Side substitution available*) \$27

Chicken Pot Pie: Slow roasted chicken, peas, carrots, potatoes (*No additional sides*) \$20

Cheshire Heritage Pork Chop*: Caramelized onion soubise \$29

GF 6oz Beef Filet*: House steak sauce \$36

GF Hickory Nut Gap 12oz Grass-fed Ribeye*: House steak sauce \$42

Meatless Meatloaf: Vegan demi-glaze, crispy red potatoes, brussels sprouts (*No additional sides*) \$21

SIDES

Potato of the Day, Roasted Local Carrots, Brussels Sprouts, Bacon-Braised Greens, Black Eyed Pea Hoppin' John

GF - gluten-free

*May contain raw or undercooked food products. Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.



We proudly serve locally sourced ingredients and provide 100% plant-based compostable carry-out packaging.

