

STARTS & SHARED BITES

MS. BETTY'S PIMENTO CHEESE
crisp celery & crackers - 6

DEVEILED EGGS*
grain mustard - crispy quinoa - bacon - 4 for 8

CHICKPEA HUMMUS & GRILLED FLATBREAD
ancho chili - veggies - olive oil & olives - 8

PARMESAN TRUFFLE FRIES
truffle - hand cut herbs - aged parmesan
small 7 | for the table 10

CHICKEN TORTILLA SOUP
roasted poblano - sweet corn & pulled chicken
smoked cheddar & scallion - 8

CREAMY TOMATO SOUP
basil oil & cornbread croutons - 8

FROM THE WOOD OVEN

MUSHROOM AND GOAT CHEESE PIZZA
stracciatella, creamed garlic & baby arugula
16

FENNEL SAUSAGE FLATBREAD
caramelized onions - u.a.v. ricotta
sweet peppers
14

ENTREE SALADS

HICKORY GRILLED SALMON BLT*
baby spinach & frisee - avocado - cornbread
croutons - marinated quinoa - baby tomatoes
hot bacon vinaigrette
16

PECAN CRUSTED CHICKEN SALAD
sweet mustard - crispy bacon - marinated tomatoes
grifton smoked cheddar
15

SOUTHERN CHOPPED CHICKEN SALAD
cucumbers - tomatoes - bell pepper - red onions
bacon - avocado - blue cheese - crispy tortilla
buttermilk ranch dressing
15

GRILLED AHI TUNA QUINOA BOWL*
black bean - avocado - tomato - chipotle crema
garden arugula - cilantro & green onion
18

STRAWBERRY & ARUGULA
charred spring vegetables
crushed pistachio - feta - buttermilk vinaigrette
15

SOUP & SALAD
simple greens or classic caesar with..
choice of seasonal soup
14

UPTOWN/DOWN SOUTH

LOW COUNTRY SHRIMP & GRITS
carolina grits - sweet onions & charred peppers
house andouille - smoked tomatoes - tasso gravy
15

PECAN CRUSTED NC MOUNTAIN TROUT
yukon mash - green beans - peach chutney
honey lemon butter
17

IRON SKILLET SCOTTISH SALMON*
braised shelled peas & sweet corn succotash
blistered tomatoes & baby arugula
16

SANDWICHES & TODAY'S SIDES

HICKORY GRILLED HOUSE BURGER*
LTOP - aged cheddar - house smoked bacon
herb aioli & brioche bun
14

THE MIMOSA PATTY MELT*
caramelized onions & american cheese
with special sauce on texas toast
15

MEDITERRANEAN WRAP
cucumber - tomato - red onions - hummus
bell pepper - arugula - u.a.v. marinated feta
tomato tortilla
12

CRISPY SEASONED FRIES
SWEET POTATO FRIES
SAUTEED GREEN BEANS
FRESH FRUIT W. BERRIES

PAN ROASTED AHI TUNA*
italian farro - charred asparagus & fennel
baby tomatoes & salsa verde
18

7 OUNCE PRIME STRIP*
rocket greens - pequillo pepper sauce
big texas sweet onion rings
19

UAV RICOTTA RAVIOLI
p&p pasta - house fennel sausage - asparagus
white beans & vella dry jack cheese
14

GRILLED ANCHO RUBBED CHICKEN
tomato & avocado salsa - blackened tomato aioli
spicy jack cheese - sweet onions & peppers
13

PIT SMOKED PULLED PORK
thick sliced toast - house pickle - carolina slaw
11

HOUSE ROASTED TURKEY SANDWICH
tomato - arugula - avocado salsa - smoky bacon
basil aioli - smoked cheddar - ciabatta
13

PARMESAN TRUFFLE FRIES +2
HICKORY GRILLED ASPARAGUS +2
SIMPLE OR TRADITIONAL CAESAR +3



PROPRIETOR maria fernandez | EXECUTIVE CHEF thomas marlow | SOUS CHEFS lenny williams, jr. + andrew ebersold | JR. SOUS tosha allen & brittany cochran
the kitchen staff: carlos arita - migdda juarez - eva valdivia - efren castillo - antonio rameriz
megan quigley - deseann king - steven pepper - michael michalik - mazi bowen - jaedan smith

-- we would like to thank our local farming community --

harmony ridge - tega hills farm - anson mills - leading green - uno alla volta - bradford watermelon company - farm to home milk
new appalachia - freshlist - simpson family - urban gourmet mushrooms - tim griner & charlotte fish company

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness - *This item is served using raw or under cooked ingredients