

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

SOUTHEND CHILI
scallions - ashe co. cheddar - sour cream
crispy black eyed peas - 8

BUTTERNUT SQUASH & APPLE BISQUE
sherry crema & toasted pumpkin seeds - 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

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

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

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

WOOD GRILLED HANGER STEAK*
baby kale - shaved carrots - endive - sliced radish
marinated tomatoes - sliced farm egg - avocado
peppercorn vinaigrette
16

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

KALE & ARUGULA SALAD*
hard salami - rainbow carrots - watermelon radish
grated parmesan - lemon caesar vinaigrette
14 | choice of chicken - shrimp -- salmon

SIMPLE GREENS*
carrots - marinated tomatoes - candied pecans
looking glass goat cheese - lemon vinaigrette
12 | choice of chicken - shrimp - salmon

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*
roasted artichokes - fennel confit - spinach
blistered tomatoes - arugula & grilled red onions
16

DAILY SPECIALS | 15

MONDAY | BONELESS BEEF SHORTRIBS w. MASHED POTATOES & GRAVY
TUESDAY | CRAB & SMOKED TROUT PO' BOY w. SPICY SLAW & REMOULADE
WEDNESDAY | SPRINGER MOUNTAIN SMOKED CHICKEN w. WHITE BBQ
THURSDAY | FRIED CHICKEN w. HOT HONEY
FRIDAY | UPTOWN FISH & CHIPS w. CRISPY FRIES & CAROLINA SLAW

SANDWICHES & TODAY'S SIDES

HICKORY GRILLED HOUSE BURGER*
bacon mayo - house pickles - aged cheddar
LTO on brioche bun
14

THE MIMOSA PATTY MELT*
caramelized onions - mimosa sauce
american cheese
15

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

MUSHROOM & PROSCIUTTO PAPPERDELLE
fennel cream - cippolini onions - parmesan
16

MARINATED HANGER STEAK & FRITES*
mushroom gravy - grilled asparagus
truffle parmesan fries
16

CAROLINA CRAB CAKE STACK
ritz cracked dusted fried green tomatoes
grilled red onion - arugula & bacon aioli
16

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

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
the kitchen staff: carlos arita - migdda juarez - eva valdivia - efren castillo - andre poole - bria hill
brittany cochran - antonio rameriz - megan quigley - deseane king - randall threath - steven pepper

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

harmony ridge - tega hills farm - rosemary pete - anson mills - put a fork in it - jay & robin ross - leading green - chris yonce - uno alla volta
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