



Lunch Menu

Munchies:

CHICKEN WINGS — OUR SIGNATURE TRADITIONAL FRIED OR IN-HOUSE SMOKED WINGS, SERVED WITH CELERY AND YOUR CHOICE OF RANCH OR BLUE CHEESE **\$12**
(TOSS IT IN ONE OF OUR SIGNATURE HOMEMADE SAUCES: MILD, HOT, CAROLINA BBQ, HONEY BOURBON BBQ, THAI SWEET CHILI, HOT-YAKI, DEVIL'S SWEAT, HOUSE MADE DRY RUB)

I.A.S.T FRIED CAULIFLOWER — SERVED WITH OUR HOMEMADE CHIPOTLE RANCH AND DUSTED WITH PARMESAN (GF) **\$10**

FRIED GREEN TOMATOES — CRISPY HAND BREADED GREEN TOMATOES, HOMEMADE PIMENTO CHEESE, FINISHED WITH ROASTED GARLIC RANCH AND BACON JAM **\$10**

LOW COUNTRY CRAB DIP — A CHEESY BLUE CRAB DIP TOPPED WITH A PARMESAN CHEESE CRUST, SERVED WITH TOASTED PITA BREAD **\$14**

FRICKLES — CRISPY MT. OLIVE PICKLES, DUSTED WITH SPICES AND SERVED WITH OUR HOMEMADE ROASTED GARLIC RANCH (GF) **\$9**

JALAPENO & SWEET CORN HUSHPUPPIES — LOCAL SWEET CORN MIXED WITH CHARRED JALAPENOS AND SERVED WITH WHIPPED HONEY BUTTER (V) **\$9**

Lettuce look no further:

SPINACH AND WATERMELON SALAD — FRESH SPINACH TOPPED WITH ROASTED PUMPKIN SEEDS, WATERMELON, AND OUR HERBED GOAT CHEESE, SERVED WITH OUR HOUSE MADE HONEYCUP MUSTARD VINAIGRETTE. **\$11**

CLASSIC CAESAR — CHOPPED ROMAINE WITH GARLICY CROUTONS, HOMEMADE CAESAR DRESSING, PARMESAN CHEESE **\$9**

COUNTRY COBB — CHOPPED ROMAINE TOPPED WITH CHERRY TOMATO, CHEDDAR CHEESE, BACON BITS, CUCUMBER, A HARDBOILED EGG, AND PIECES OF OUR HAND BREADED FRIED CHICKEN, SERVED WITH HONEY MUSTARD. **\$14**

Signatures & Sandies:

SHRIMP AND GRITS — CHEDDAR GRITS, SHRIMP, ANDOUILLE SAUSAGE, PAPRIKA ROASTED TOMATOES, POBLANO PEPPERS. **\$16**

JALAPENO BRINED FRIED CHICKEN SANDWICH — JALAPENO BRINED CHICKEN BREAST FRIED CRISPY AND TOPPED WITH OUR HOMEMADE PICKLES, LEAF LETTUCE, ROASTED GARLIC RANCH, SERVED WITH A SIDE OF HAND CUT FRIES, HASH BROWNS, GRITS, OR COLLARD GREENS. **\$15**

FAUX Q SANDWICH — OUR HOUSE SMOKED VEGAN BBQ TOSSED IN BOURBON BBQ AND SERVED ON A TOASTED BRIOCHE BUN, TOPPED WITH A SPICY VEGAN SLAW, SERVED WITH YOUR CHOICE OF HAND CUT FRIES, HASH BROWNS, GRITS, OR COLLARD GREENS. (V)**\$15**

SMOKED TURKEY CLUB — HOUSE SMOKED TURKEY BREAST, BACON, LETTUCE, TOMATO, AVOCADO, AND DUKE'S MAYO, SERVED ON OUR THICK CUT TEXAS TOAST, AND CHOICE OF GRITS, HAND CUT FRIES, HASH BROWNS OR COLLARD GREENS AS SIDE. **\$15**



Signatures & Sandies (Cont.)

SMASH BURGER — 2, 4OZ BEEF PATTIES SEARED ON OUR FLAT TOP TOPPED WITH MELTY CHEDDAR CHEESE, CRISPY BACON, LETTUCE, AND SPECIAL SAUCE, ON A TOASTED BRIOCHE BUN, SERVED WITH YOUR CHOICE OF HAND CUT FRIES, HASH BROWNS, GRITS, OR COLLARD GREENS. **\$15**

EASTERN CAROLINA STYLE PULLED PORK SANDWICH — OUR HOUSE SMOKED CAROLINA PORK, TOSSED IN EASTERN NC BBQ SAUCE, ON A BRIOCHE BUN WITH HOMEMADE PICKLES AND SLAW SERVED WITH CHOICE OF FRIES, HASH BROWNS, GRITS, OR COLLARD GREENS. **\$14**

SOUTHERN STYLE GRILLED CHEESE — THICK TEXAS TOAST WITH PIMENTO CHEESE CRISPY BACON AND FRIED GREEN TOMATOES, SERVED WITH OUR HAND CUT FRIES, HASH BROWNS, GRITS, OR COLLARDS. **\$14**

CHICKEN FRIED STEAK — CRISPY CHICKEN FRIED STEAK SERVED ON TOP OF OUR SEASONED HASH BROWNS, TOPPED WITH OUR HOUSE MADE SAUSAGE GRAVY, SERVED WITH A SIDE OF SCRAMBLED EGGS. **\$14**

SMOTHERED N' COVERED — TWO BUTTERMILK BISCUITS AND SAUSAGE PATTIES SMOTHERED IN OUR HOUSE MADE SAUSAGE GRAVY. SERVED WITH SEASONED HASH BROWNS AND SCRAMBLED EGGS. **\$13**

GARDEN OMELET — A 3 EGG OMELET WITH RED AND POBLANO PEPPERS, ONION, TOMATO, YELLOW CHEDDAR, AND SPINACH. SERVED WITH OUR SEASONED HASH BROWNS. **\$13**

MEAT LOVERS OMELET — A 3 EGG OMELET FILLED WITH BACON, BREAKFAST SAUSAGE, CHORIZO, WHITE CHEDDAR, AND THEN SMOTHERED IN OUR HOUSE MADE SAUSAGE GRAVY. SERVED WITH OUR SEASONED HASH BROWNS. **\$14**

Sides and Add-ons

TWO EGGS, ANY STYLE **\$6**
THREE SAUSAGE PATTIES **\$6**
SIX SLICES SMOKED BACON **\$6**
TOAST OR ENGLISH MUFFIN **\$4**
HASH BROWNS **\$6**
COLLARD GREENS **\$6**
CHEDDAR GRITS **\$6**
HAND CUT FIRES **\$6**
CHORIZO AVOCADO HASH **\$6**
BRUSSEL SPROUTS **\$6**
GRILLED OR BLACKENED CHICKEN **\$4**
GRILLED OR BLACKENED SHRIMP **\$6**
GRILLED OR BLACKENED SALMON **\$8**
CRAB CAKE **\$8**
BISCUITS AND JAM PLATE (4 BISCUITS WITH HOMEMADE JAM AND HONEY BUTTER) **\$6**

Non-Alcoholic Beverages:

SELECT SODAS
ABITA DRAFT ROOT BEER*
LEMONADE
SWEET/UNSWEET TEA
COFFEE
MILK*
ORANGE JUICE*
FRUIT JUICES*

***(EXCLUDES FREE REFILLS)**