
SMALL PLATES

today's housemade soup cup 4⁵⁰ / bowl 8

sweet potato biscuit & country ham sliders (4) with pear-butter 12⁰⁰

taste of southern spreads *(to share perhaps)*

pimento cheese | deviled ham spread | house smoked fish salad 9⁵⁰

mixed baby greens

grapes | toasted pumpkin seeds | muscadine grape vinaigrette 6⁵⁰

tossed romaine hearts *with* caesar dressing

reggiano parmesan | toasted pullman croutons 8⁵⁰

seasonal apples & EDWARDS' SURRY ham salad

sharp cheddar cheese | toasted pecans | sherry vinaigrette 11⁹⁵

iceberg lettuce wedge *with* buttermilk blue cheese dressing

smoked bacon | toasted pecans | cherry tomatoes 9⁷⁵

crispy fried goat cheese "arancini"

BYRDS MILL grits | our red pepper jelly 9⁰⁰

BIG PLATES

crabcake benedict

JACK'S english muffin | EDWARDS' SURRY VA ham | sunny side up farm egg
old bay-hollandaise | mixed green salad 17⁵⁰

SAM'S 3 cheese & farm egg casserole

EDWARDS' smoked SURRY sausage | crab hollandaise 14⁵⁰

CAROLINA shrimp & BYRDS MILL grits

smoked sausage | bell pepper | scallions | creole butter sauce 16⁵⁰

jumbo lump crabcake sandwich

pullman roll | fresh tarragon remoulade | our potato salad 17⁵⁰

MAINE lobster roll

warm buttered split top pullman roll | chive | herbs | OLD BAY chips 18⁵⁰

grilled 7 oz WINDHAVEN FARMS angus hamburger

TILLAMOOK cheddar 13⁵⁰ | BENTON'S bacon 1⁵⁰ | SAM'S pimento cheese 1⁵⁰

today's fresh fish selection 17⁹⁵

sides

baked cheddar stone-ground grits 5⁰⁰

EDWARDS' smoked sausage (2) 4⁰⁰

ALLAN BENTON'S thick sliced bacon (3) 5⁰⁰

housemade biscuit 2⁰⁰

for the kids—7⁵⁰

cheese quesadilla *with* fries

5oz kids burger *with* fries

Chef de Cuisine — DAVE MCCLARY | Sous Chefs — Matt Estrada, Donnie Grebner & Mac Buben

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have a medical condition.*