
SMALL PLATES

taste of southern spreads *(to share perhaps)*

pimento cheese | EDWARDS' SURRY deviled ham | house smoked fish salad 10⁰⁰

today's housemade soup

cup 4⁵⁰ | bowl 8⁰⁰

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

today's fresh fish selection 17⁹⁵

MAINE lobster roll

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

house smoked pastrami sandwich *on* Jack's sourdough

gruyère swiss | cabbage slaw | Matt's TI dressing | house chips 14⁵⁰

pan fried CAROLINA jumbo lump crabcake sandwich

pullman roll | fresh tarragon remoulade | our potato salad 17⁵⁰

grilled 7 oz fresh angus hamburger* *on* housemade kaiser

TILLAMOOK cheddar 13⁵⁰ smoked bacon 1⁵⁰ SAM'S pimiento cheese 1⁵⁰

CAROLINA shrimp & BYRDS MILL grits

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

warm seasonal vegetable quinoa salad bowl vegan friendly 8⁷⁵

FOR THE KIDS ONLY \$7⁵⁰

cheese quesadilla with fries | 5oz kids burger with fries *

Chef de Cuisine — DAVE McCLARY | Sous Chefs — Matt Estrada, Donnie Grebiner & 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.*