

STARTS & SHARED BITES

MS. BETTY'S PIMENTO CHEESE

crisp celery & crackers - 6

DEVILED 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

SOUTHERN PEA CHOWDER

house smoked ham & black eye peas
8

CREAMY TOMATO BISQUE

pretzel croutons & smoked cheddar
8

FROM THE WOOD OVEN

MARGHERITA FLATBREAD

heirloom tomatoes - zucchini - stracciatella
14

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 - pretzel croutons
marinated quinoa - baby tomatoes - hot bacon
vinaigrette
15

PECAN CRUSTED CHICKEN SALAD

sweet mustard - crispy bacon - marinated tomatoes
grifton smoked cheddar
14

WOOD GRILLED HANGER STEAK*

baby kale - shaved carrots - endive - sliced radish
marinated tomatoes - sliced farm egg - avocado
peppercorn vinaigrette
15

SOUTHERN CHOPPED CHICKEN SALAD

cucumbers - tomatoes - bell pepper - red onions
bacon - avocado - blue cheese - crispy tortilla
buttermilk ranch dressing
14

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
14

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

CAROLINA CRAB CAKE STACK

pan fried green tomatoes - grilled red onion
arugula & sweet basil & bacon aioli
16

HANDHELDS

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

RICOTTA CAVATELLI SPRING PASTA

toasted fennel - prosciutto - sugar peas
mozzarella di bufalo - breadcrumbs
16

TODAY'S FRESH CATCH*

chef inspired & ingredient driven
MKT

MARINATED HANGER STEAK & FRITES*

mushroom gravy - grilled asparagus
truffle parmesan fries
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

DAILY SPECIALS | 15

MONDAY | home style pot roast

TUESDAY | businessman's crab & smoked trout po' boy

WEDNESDAY | springer mountain smoked bbq chicken

THURSDAY | hickory grilled pork chop*

FRIDAY | uptown fish & chips

TODAY'S SIDES

CRISPY SEASONED FRIES

SWEET POTATO FRIES

SAUTEED GREEN BEANS

FRESH FRUIT W. BERRIES

PARMESAN TRUFFLE FRIES +2

HICKORY GRILLED ASPARAGUS +2

SIMPLE OR TRADITIONAL CAESAR +3



LUNCH

PROPRIETOR tripp cagle | EXECUTIVE CHEF thomas marlow | CHEF DE CUISINE robert grohman | SOUS CHEFS justin edwards & lenny williams, jr.

the kitchen staff: carlos arita - tosha hill - migdda juarez - eva valdivia - efren castillo - zachary machanic - toni moran-banos

nate mccollum - alexis covington - prince waters - arie henry - jose lima - jesi graffagnino - taylor jones - bria hill - andre poole - alex williams

-- 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 - eastern carolina organics - 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