

STARTERS

Homemade Pimiento Cheese

CREAMY PIMIENTO CHEESE MADE IN HOUSE AND SERVED WITH ASSORTED STICK BOY BREADS - 6

Crab Dip

HOUSEMADE WITH JUMBO LUMP CRAB, TARRAGON, RED PEPPERS, AND CHIVES. SERVED WITH STICKBOY BAGEL CHIPS - 10

Pulled Pork Ho Cakes

JALAPENO CHEDDAR HO CAKES, TOPPED WITH HOUSE MADE SOUTHERN STYLE PULLED PORK, BARBECUE SAUCE AND OUR SPICY JAMAICAN SLAW - 9

Sweet Potato Quesadilla

FILLED WITH BLACK BEANS, KALE, ONIONS, AND FONTINA CHEESE. SERVED WITH CRANBERRY-JALAPENO SALSA - 8

Butternut Squash Risotto Croquettes

FRIED AND DRIZZLED WITH HOUSEMADE SAGE HONEY - 7

SALADS

Fall Panzanella Salad

ROASTED SWEET POTATOES AND BRUSSELS SPROUTS WITH FETA, RED ONION, SPINACH, CORN BREAD CROUTONS, AND MAPLE VINAIGRETTE - 9

Kale and Acorn Squash Salad

ROASTED ACORN SQUASH, KALE, DRIED CHERRIES, GOAT CHEESE, WALNUTS, AND BALSAMIC VINAIGRETTE - 9

BURGERS AND TACOS

*House Burger

WITH LETTUCE AND TOMATO WITH YOUR CHOICE OF AIOLI AND CHEESE - 10

*Melanie's Burger

MELANIE'S BURGER, BLACKENED, WITH HOUSEMADE PIMIENTO CHEESE, LETTUCE AND TOMATO WITH YOUR CHOICE OF AIOLI - 11

*Bacon Avocado Burger

MELANIE'S BURGER WITH CHERRY SMOKED BACON AND SLICED AVOCADO. WITH LETTUCE AND TOMATO WITH YOUR CHOICE OF CHEESE AND AIOLI - 11

*Goat Cheese Basil Burger

MELANIE'S BURGER WITH FRESH BASIL AND MELTED GOAT CHEESE. WITH LETTUCE AND TOMATO WITH YOUR CHOICE OF AIOLI - 11

Homemade Veggie Burger

HOUSEMADE VEGGIE BURGER WITH LETTUCE, TOMATO, AND YOUR CHOICE OF AIOLI AND CHEESE - 9

Tempeh Tacos

THREE TACOS WITH ROASTED TEMPEH, HOMEMADE JAMAICAN SLAW, AND SOUTHWEST AIOLI IN A FLOUR TORTILLA - 9

*Tacos Du Jour

ASK YOUR SERVER ABOUT THIS WEEK'S SPECIAL - 10

*Eggs and burgers are cooked to order. Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness. Please alert your server of any food allergies prior to placing your order.

ENTREES

Chicken and Waffles

CHOICE OF MELANIE'S WAFFLE OR PUMPKIN WAFFLE, CRISPY FRIED CHICKEN BREAST, WITH A SAGE AND CHIVE BUTTER - 16

Shrimp and Grits

STONE GROUND CREAMY CHEESE GRITS WITH SAUTÉED SHRIMP, MUSHROOMS, AND ONIONS IN A TASSO CREAM SAUCE - 18

Maple Balsamic Pork Medallions

WITH SWEET POTATO COUSCOUS SALAD AND ARUGULA - 15

Salmon and Grits

BLACKENED SALMON FILET OVER STONE GROUND CREAMY CHEESE GRITS AND SAUTÉED ASPARAGUS - 18

Mac and Cheese Du Jour

WE CHANGE THE CHEESE IN THIS DISH WEEKLY. ASK YOUR SERVER WHICH CHEESES ARE IN THIS WEEK. SERVED WITH YOUR CHOICE OF SOUTHERN STYLE PULLED PORK OR SAUTÉED BROCCOLI, TEMPEH, AND MUSHROOMS - 12

Stuffed Seasonal Squash

ROASTED SQUASH STUFFED WITH SAUSAGE OR TEMPEH, LEEKS, WALNUTS, KALE, FRESH SAGE, MUSHROOMS, APPLES, AND PARMESAN CHEESE SERVED WITH MIXED GREENS - 12

Butternut Squash Pasta

FRESH LINGUINI FROM BASIL'S PASTA IN BOONE, NC, TOSSED WITH A CREAMY BUTTERNUT SQUASH SAUCE, TOPPED WITH TOASTED HAZELNUTS AND SAGE - 12

DESSERT

Pear Apple Crisp

SERVED WARM AND TOPPED WITH GINGER WHIPPED CREAM - 7

Pumpkin Pie Parfait

LAYERS OF PUMPKIN PUDDING WITH SHORT BREAD COOKIES AND GINGER WHIPPED CREAM. SERVED IN A MASON JAR - 8