

### Snacks

#### Vidalia Onion Rings \$8

ale battered sweet onion rings, lusty monk fry sauce

#### Cracklin Mac n' Cheese Au Gratin \$10

sharp cheddar mac n' cheese, cavatappi pasta, sriracacha cracklins, tomatoes

#### House Cut Fries \$10

rosemary seasoned house cut fries, pork cracklin crumbles, ashe county romano, truffle aioli, lemon  
additional side truffle aioli .50

#### Pimento Cheese \$9

roasted red pepper sharp cheddar pimento cheese, muddy pond sorghum hoe cakes, celery

#### Georgia Pâté \$11

boiled green peanut hummus, tahini, rosemary, olive oil, cucumber, muddy pond sorghum hoe cakes

#### Drunken Mussels \$17

tasso ham, garlic, mirepoix, mother earth kolsch beer, lusty monk mustard, fresh herbs, grilled foccacia

#### Chicken Livers \$7

southern fried nc joyce farms chicken livers, texas pete cider vinegar sauce

### Salads

#### Vidalia Salad \$9

local greens, tomatoes, cucumbers, sweet corn, spiced pecans, pickled okra

#### Bibb Wedge Salad \$9.5

local bibb lettuce, ashe county carolina blue cheddar, cornbread croutons, applewood bacon, tomatoes, blue cheese dressing

#### Fig and Prosciutto \$12

dried black mission figs, watauga country ham prosciutto, fig preserves, micro greens, balsamic reduction, extra virgin olive oil,  
ashe county juusto cheese "croutons", sea salt, pepper

#### Strawberry Salad \$12

nc strawberries, pickled green strawberries, ashe county blue cheddar cheese, local greens, muddy pond sorghum cornbread  
croutons, spiced pecans, green onion, blueberry pomegranate vinaigrette

Add to any Salad: Chicken \$5 Shrimp \$7 Tofu \$4

### Dressings

ranch, blue cheese, pomegranate vinaigrette, bread and butter remoulade, art of oil balsamic and extra virgin olive oil, orange  
cider vinaigrette, caramelized sweet onion dressing

**Chicken n' Waffles \$14**

southern fried springer farms chicken breast, pink peppercorn gravy, watauga country ham turnip greens, defiant nc whiskey infused cane syrup, sweet potato waffles

**North Carolina Catfish \$23**

southern fried all natural carolina classics catfish, tasso ham dirty risotto, sorghum hoe cakes, b&b remoulade, lemon, lemon vinaigrette slaw

**Shrimp and Grits \$22**

sauteed shrimp and tasso ham, creole pan sauce, crooked creek grits, green onion, texas pete vinaigrette dressed micro greens, roasted red peppers, sunny side egg

**Heritage Farms Pork Belly \$20**

smoked heritage farms pork belly, crooked creek grits, muddy pond sorghum pan sauce, parsley infused olive oil, fresh vegetables

**Crab Cakes \$24**

chowchow, tasso ham dirty risotto, remoulade sauce, micro greens, lemon

**Grilled Ribeye Steak\* Mkt Price**

center cut certified angus beef, house cut fries, porcini mushroom butter, fresh vegetables

**Chicken n' Dumplings \$19**

roasted pulled springer farms chicken, house made potato dumplings, mirepoix, peas, fresh herbs, white wine velouté sauce, crispy chicken skin, ashe county romano cheese

**Grilled Venison Meatloaf \$25**

house made venison meatloaf, tobacco rings, cheddar mac n' cheese au gratin, demi glace, fresh vegetables

**Vidalia Burger\* \$12**

6oz creole seasoned certified angus beef burger, b&b remoulade, white american cheese, local greens, tomatoes, vidalia onion rings, grilled soft roll, house cut fries, b&b pickles (gluten free bread available \$1.50)

**Yellowfin Tuna\* Mkt Priced Daily**

seared sesame encrusted yellowfin tuna, sriracha pork cracklins, , popcorn rice, yuzu herb slaw, local sorghum hoisin sauce

**Pimento Cheese Ravioli \$16**

basil's pasta and deli fresh pimento cheese ravioli, pomodoro sauce, ashe county romano cheese, olive oil, micro greens

**Hoppin John \$15**

spice rubbed cherry wood smoked grilled tofu, stewed black eyed peas, plantation rice, roasted red pepper puree, green onion, micro greens (vegan, gluten free)

**Split entrees \$4 Split Salads \$2...20% gratuity may be added for parties of six or more. To provide efficient service for all our customers, please inform your server if there will be split checks. \*These menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness, especially if you have certain medical conditions**