

SMALL PLATES & SHARES

Settle in with some of our fan favorite southern starters

CLASSIC BUTTERMILK BISCUITS <i>honey butter, house-made jam, four served</i>	7	DEVILED EGGS ^{GFV} <i>dill, chives, smoked trout roe</i>	10
SMOKED BRISKET BISCUITS <i>pickled onion & cucumber, house-made bbq sauce, two served</i>	15	BLACK ANGUS BURNT ENDS <i>bleu cheese fondue, tater tots, pickled chillies</i>	16
CRISPY CHICKEN BISCUITS <i>pepper jelly, two served</i>	14	WARM FARMER'S CHEESE & WATERMELON ^{GFV} <i>lemon oil, sea salt</i>	6
PREACHER'S HAM BISCUITS <i>vermont sharp cheddar cheese, two served</i>	14	FRIED GREEN TOMATO BLT <i>house-smoked pork belly, pimento cheese, frisée, smoky tomato jam</i>	14
CHARCUTERIE & CHEESE <i>chef's selection of assorted cured meats, cheeses and house-made sauces</i>	26	lemon vinaigrette	

SALADS

ADD TO ANY SALAD

smoked chicken 4 crispy chicken 4 pork belly 6 seared shrimp 6 grilled catch mp

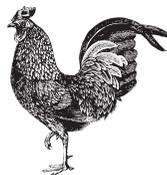
KALE SALAD ^v <i>vermont sharp cheddar cheese, apples, cornbread croutons red onions, house-made moonshine raisins, cider vinaigrette</i>	13	ICEBERG WEDGE <i>house-smoked bacon, avocado, baby iceberg lettuce, charred corn heirloom tomatoes, house-made buttermilk ranch dressing</i>	14
BUTTER LETTUCE & GRILLED MANGO SALAD ^{GFV} <i>char-grilled mango, smoked pecans, tomato onions, benne seed dressing</i>	14	HERB GARDEN CAESAR ^{GFV} <i>herb caesar dressing, egg whites, dried tomatoes, cucumbers parmesan, crispy capers</i>	14

PLATES

SKILLET SEARED CATCH OF THE DAY* ^{GF} <i>sea island red pea succotash, local vegetables, garden pesto</i>	mp	ST. LOUIS STYLE PORK RIBS <i>house-made bbq sauce, green apple slaw</i>	32
SHORT RIB ^{GF} <i>bone-in short rib, cauliflower mashed potatoes, pickled petite vegetables</i>	32	PEPPERED GNOCCHI POT PIE ^v <i>wild mushrooms, sage, mama's biscuit crust</i>	21
SHRIMP N' GRITS <i>seared shrimp, roasted tomatoes, virginia ham, red onions, nora mill grits pbr chicken jus</i>	28	SWINE BURGER* <i>short rib, brisket, and chuck blend, house-smoked pork belly american cheese, house pickles, special sauce, house fries</i>	18

THE BIRD

Our chicken is all natural, never treated with hormones or dyes, and that is just the beginning! Our labor of love begins with a 27-hour brining process, then we dredge it in our secret recipe of spices and flour, followed by the final step of frying to perfection.



LEWELLYN'S FINE FRIED CHICKEN 26
1/2 of our famous bird served with honey hot sauce

HERB ROASTED BIRD 26
roasted poblano, green tomato salsa verde

CHICKEN 'N' WATERMELON 'N' WAFFLES 36
*honey hot sauce, chilled spiced watermelon
vermont sharp cheddar cheese waffle, bourbon maple syrup*

SIDES & SNACKS

MACARONI & CHEESE ^v <i>trottole pasta, five artisanal cheeses, crispy herb crust</i>	10	SKILLET CORNBREAD <i>vermont sharp cheddar cheese, bacon, jalapeño, honey butter</i>	9
CAULIFLOWER MASHED POTATOES ^{GF} <i>whipped with roasted garlic</i>	9	COOL RANCH CUCUMBER SALAD ^{GFV} <i>baby tomatoes, pickled sunburst onions</i>	10
GRITS ^{GF} <i>nora mill grits, vermont sharp cheddar cheese</i>	9	ROASTED FINGERLING POTATOES & MUSTARD GREENS <i>rosemary, roasted garlic</i>	11
HOUSE FRIES <i>house-made buttermilk ranch, bacon salt</i>	10	SOUTHERN SLAW ^{GF} <i>crispy chicken skins</i>	10
SEA ISLAND RED PEA SUCCOTASH ^{GF} <i>local vegetables, garden pesto</i>	10	CRISPY BRUSSELS ^{GF} <i>spiced honey</i>	12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food-borne illness.
Note, some food items prepared may contain nuts or trace amounts of nuts. Alert your server with any concerns.
GF= Gluten Free V=Vegetarian Please ask your server about vegan options.

SUPPER