

SOUPS & SMALL PLATES

SOUPS

- Roasted Tomato Soup**, “not” pimento cheese on Piedmont toast 🌿 5.95
- Creole Chicken Gumbo**: Coleman natural chicken, okra, chicken broth, rice, green onions 🌿 5.95

SMALL

- Housemade Ricotta Cheese on Grilled Toast** with honey & fresh fruit 🌿 4.95
- Ham Biscuit**, buttermilk biscuit, Watauga County Proscuitto-style ham, seasonal jam 4.95
- Gravy Biscuit**, served open-faced with two Massey Creek eggs and chipotle gravy 6.95
- Banana Fritters**, powdered sugar, maple syrup 🌿 6.95
- Old Mill Grit “tots”**. chipotle gravy 🌿 5.95
- “Not” Pimento Cheese**. dill pickles, house made crackers 🌿 5.95
- Scotch Egg**: a poached Massey Creek egg wrapped in Giacomo’s sausage, bread crumbs and fried; baby kale, SC bbq* 5.95

SIZED TO SHARE

- Loaded Grits Dip**: Old Mill grits, Heritage Farms bacon, “not” pimento cheese, sour cream & chives; tortilla chips 🌿🌿 8.95
- Cornmeal-crusted Shrimp in Lettuce Tacos**: Wild American Shrimp with salsa Valentina, white sauce, feta, radish, gem lettuce 🌿 10.95
- Rare Tuna Tostadas**, avocado, orange-chipotle glaze, ancho slaw, lime* 🌿 11.95
- Creamy Mozzarella with Mediterranean Bites**: burrata, heirloom tomatoes, baby kale, crostini, candied walnuts and pomegranate syrup 🌿🌿 9.95

BUILD YOUR OWN MARY!

ask your server for a menu

LUNCH

- Coastal Carolina Fish**, old mill grits, Jamaican coconut-tomato gravy, lemony kale 🌿 15.95
- Fried Chicken Bowl**: fried chicken, Old Mill grit “tots”, chipotle gravy, lemony kale, pepper jelly 14.95
- Shrimp & Grits**: wild-caught shrimp, Old Mill grits, Andouille gravy, lemony kale 🌿 15.95
- Salmon Salad**: feta, Olinda olives, white beans, farro, gem lettuce, Caesar vinaigrette* 13.95
- Chicken Salad**: grilled or fried Coleman Natural chicken, baby kale, quinoa, almonds, broccoli, ginger-carrot vinaigrette 🌿 13.95
- Korean Rice Bowl**: sliced, charred Bradds Family Farm pork, kimchi, pickle of the day, poached Massey Creek egg, jasmine rice 🌿 14.95
- Veggie Bowl**: roasted beets, crispy local kale, pickle of the day, a whole grain fritter, jasmine rice 🌿 13.95
- Black Skillet Cheeseburger**: Bradds Family Farm beef, Heritage Farms bacon, aged cheddar, Piedmont brioche bun, hand-cut fries* 9.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

 Gluten Free

 Can be easily made vegetarian

BRUNCH

- Carbonara**: Heritage bacon, poached egg, Drake’s linguine, brown butter, pecorino Romano, black pepper* 10.95
- Fried Rice**: chopped corned beef, cabbage kimchi, jasmine rice, sesame, tamari, cilantro, poached egg* 🌿 11.95
- Malted Buttermilk Pancake** made with organic Lindley Mill flour and Homeland Creamery buttermilk; with sorghum-whipped butter, seasonal fruit jam, maple syrup 🌿 9.95
- Breakfast Sandwich**: country ham, soft scrambled Massey Creek eggs, kimchi schmear, anchovy mayonnaise and tomato on a Piedmont brioche bun; with fruit 9.95
- Oatmeal Bowl**: Irish steel-cut oatmeal, whiskey-soaked figs, whole grain granola, Greek yogurt, fruit 9.95
- Breakfast Bowl**: creamy Old Mill grits, poached eggs, Heritage bacon, Harmony Ridge sausage, crispy kale, pepperjack cheese* 🌿 12.95

EXTRAS

- Giacomo’s Chicken Sausage** 2.95
- Oatmeal/Brown Sugar** 🌿 1.95
- Housemade Ricotta Cheese** 🌿🌿 3.95
- Heritage Farms Bacon** 🌿 4.95
- Local Pork Sausage** 🌿 3.95
- Soft Scrambled Eggs** 🌿 1.95
- Biscuit** 🌿 2.95
- Grits** 🌿 1.95
- Poached Egg*** 🌿 3.95
- Whiskey Figs** 🌿🌿 4.95
- Yogurt & Berries** 🌿🌿 3.95



SPARKLING COCKTAILS & SANGRIA

6.95 Glass / 17.95 Carafe

Mimosa

Sparkling Wine and Valencia Orange Juice.

Bellini

Peach Cordial, Sparkling Wine and Peach Nectar.

Poinsettia

Sparkling Wine and Cranberry Juice.

Fancy Nancy

Amaretto, Limoncello, Fresh Basil and Sparkling Wine.

Azalea

Raspberry Cordial, Sparkling Wine and White Cranberry Juice.

Seasonal Sangria

Wine, Fresh Fruit, Fresh Juices, Cordial and Soda.

Watermelon Sangria 7.95

Moscato, Local Watermelon, Fresh Fruit, Pavan and Soda.

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MARYS & MORE



= These selections can be made non-alcoholic for \$4



Classic Mary 8.45

Vodka And House Made Bloody Mary Mix Garnished With Celery, Lemon, Bacon And A Skewer Of House Pickled Vegetables.
(Like it spicy? We can do that! Just ask for "Some Like it Hot!")

The Wild Hare 8.45

Tequila And Carrot Based Mary Mix Garnished With Celery, Lime, Bacon And Fresh Cilantro.

Veggie Mary 8.45

Flying Pepper Vodka (Pittsboro, NC) And A Blend Of Carrot Based Mary Mix And House Made Bloody Mary Mix Garnished With Celery, Cucumber, Lemon And A Skewer Of House Pickled Vegetables.

Can't Beet a Good Mary 8.45

Gin, Fresh Beet Juice and House Made Bloody Mary Mix Garnished With Celery, Dehydrated Beet, Lime, Bacon And A Skewer Of House Pickled Vegetables.

Some Like It Hot 8.45

Pepper Infused Vodka, House Made Bloody Mary Mix And A Few Dashes Of Hot Sauce Garnished With Celery, Lime, Bacon And Jalapeno Peppers.

Michelada 4.95

House Made Bloody Mary Mix, Hot Sauce and a 16oz PBR Garnished With Fresh Cilantro, Lime and Jalapeno.

Pimm's Cup 9.45

Pimm's No1, St. Germain Elderflower and Fresh Lemon Juice Topped with Cucumber Soda Served Tall with Fresh Cucumber, Strawberry (Greensboro, NC) and Mint.