

Sharables

Pickle Plate \$11

Seasonal Selection of Veggies, Fruits, or Eggs

Local Cheese Board (serves 2-4) \$16

Three Local Cheese Selections, Crostini, Pantry Preserve, Spiced Walnuts

*Add 3 Local Cured Meats \$8

Spinach Artichoke & Crab Dip \$16

Crostini

New Orleans Style BBQ Shrimp \$16

Persillade Grilled House Bread

Fried Green Tomatoes \$12

Sweet & Spicy Chow Chow & House Buttermilk Cheese, Wood Roasted Romesco

Maple-Sorghum Glazed Pork Belly \$16

Grilled Virginia Apples, Roasted Peanuts

Hand Breaded Popcorn Rock Shrimp & Pork Rinds \$20

Dill Pickles, P&A Sauce

Brisket Tacos \$14

Smoked & Braised Joyce Farms Brisket, Green Tomato Salsa Verde, Smoky Crema

Soup Du Jour

Cup \$3.50 / Bowl \$7.50

The Garden

Salad of Hearty Greens \$11

Local Pickled Beets, Grilled Red Onion, Goat Cheese, Pecan Crunchies, White Balsamic Vinaigrette

*Add Joyce Farms Chicken \$6, Farmstead on a Hill Beef \$8, or Shrimp \$6

Spinach Salad \$11

Virginia Apples, Blue Cheese, Spiced Walnuts, Pickled Red Onion, Honey Dijon Vinaigrette

*Add Joyce Farms Chicken \$6, Farmstead on a Hill Beef \$8, or Shrimp \$6

Wedge Salad \$11

Pickled Red Onion, Grilled VA Apples, House Bacon, Pumpkin Seed Brittle, Blue Cheese Dressing

Buttermilk Caesar Salad \$9.50

Cornbread Croutons & Shaved Grana Padano

*Add Joyce Farms Chicken \$6, Farmstead on a Hill Beef \$8, or Shrimp \$6

Ancient Grain Bowl \$21.00

Marsh Hen Mill Farro, Spring Peas, Baby Spinach, Asparagus, Roasted Shallots, Toasted Walnuts, Goat Cheese, Preserved Lemon & Olive Oil

*Add Joyce Farms Chicken \$6, Farmstead on a Hill Beef \$8, or Shrimp \$6

Our menu items are seasonally inspired, soulfully created, locally sourced and scratch made.

The Waters

Shrimp & Grits \$26

Lemon Parmesan Grits, San Giuseppe Andouille, Rainbow Peppers, Onions, Tomato Gravy

Pecan-Cornbread Stuffed North Carolina Rainbow Trout \$26

Choice of 2 Sides

Today's Market Fish

Ask Your Server For Current Selection & Preparation

Beverages:

French Press

Coffee,

Hot Teas,

Sweet or

Unsweet Iced

Teas, Organic

Iced Green Tea

with Mint,

Dr. Pepper

Sundrop,

Cheerwine,

Coca Cola, Diet

Coke, TBK

Kombucha,

Abita Root

Beer,

Fever Tree

Ginger Ale

Wood Fired

Wood Roasted Thick Cut Bone In Pork Chop \$26

Cheshire Farms Pork Chop, Bourbon & Virginia Apple Chutney

Choice of 2 Sides

Wood Roasted Joyce Farms Chicken With Apple Butter BBQ Glaze

Half \$25

Whole \$36

Choice of 2 Sides

The Pasture

Butcher's Cut*

Ask Your Server For Current Selections & Preparation

14oz. Farmstead On A Hill Pasture Raised New York Strip* \$36

Choice of 2 Sides

*Carolina Burger \$16

Farmstead On A Hill Beef, BBQ Spice Chili, Cole Slaw, Grilled Pineapple, Carolina Mustard, Griddled House Pullman Bread

*Add Cheshire Farms Bacon \$2.25

Hand Cut Fries or House Chips

Grilled Chicken Sandwich \$16

Joyce Farms Chicken, Cheshire Farms Bacon, Tillamook Cheddar, Grilled Red Onions, Baby Spinach, Plum Chutney, Ten Grain Cider Bread with Pumpkin Seeds & Sunflower Seeds

Florentine Ravioli \$25

Asparagus, Spring Peas, Pearl Onions, Parmesan, Lemon, Arugula Pesto Cream

*Add Joyce Farms Chicken \$6 or Shrimp \$6

Sides

Wood Roasted Potato with Large Flake Sea Salt

*Add Ranch Compound Butter \$1

Poplar Ridge Honey & Lemon Glazed Sweet Potatoes

Creamed Peas & Pearl Onions

Lemon Parmesan Grits

Herb de Provence Roasted Carrots

Mac & Cheese

**Hamburgers & Steaks are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Prices do not include a 4% surcharge if paying with credit card or debit card.