



DINNER

**MAKE IT A
"SOUTHERN CLASSIC"**
9
*Choose three sides to complete
your meal
Excludes Frites

**SOUTHERN
NECESSARIES**

Biscuits & Cornbread
Jam & Butter
SINGLE 2 BASKET OF 4 6

Seasonal Punch 4

Abita Root Beer 4

STARTERS

Deviled Eggs 6

Pimento Cheese 7
*Ashe County Pimento Cheese
Toasted Rye*

Fried Oysters 16
Crispy Oysters, Caper Remoulade

Noble's Tomato Bisque 6/10
Chevre, Basil

Butterbean Hummus 11
*Radish, Pickled Onion, Benne Seed Everything
Toast*

Grilled Pork Belly 14
Crispy Shallots, Creamed Kale

Boiled Peanuts 6
Ranch Seasoning

MEATS a la carte

Aunt Beaut's Pan 7
Fried Chicken 10
Joyce Farms Chicken

Grilled Catfish 16
Smoked Mayo

Country Fried Steak 21
She Crab Sauce

Seared Rainbow Trout 22
Country Ham Relish

Grilled Boneless Pork Chop 18
Apple Butter

COMPOSED

Country Captain 16
*Carolina Gold Rice, Chicken Thighs, Almond,
Peppers, Curry, Sunchoke Chow Chow*

Shrimp and Grits 21
Tomato, Garlic, Andouille

Roasted Pork Shoulder 20
*Black Pepper Dumplings, Rainbow Carrots,
Kale, Coddled Egg*

SALADS

Spring Mix 10
*Watermelon Radish, Golden Beets,
Sweet Potato Dressing*

Kilt Kale 12
*Butternut Squash, Cornbread Crumble,
Warm Jowl Bacon Vinaigrette*

Spinach 14
*Pickled Shrimp, Carrots, Candied Peanuts,
Dill Mayo, Apple Vinegar*

SIDES a la carte

Collards 7

Mac & Cheese 8

Reezy Peezy 7

Anson Mills Grits 7

Creamed Potatoes &
Gravy 7

Roasted Sweet Potatoes 7
Pecan Syrup

Kalettes 8
Country Ham Vinaigrette

Braised Sunchoke 8
Baby Carrots, Turnips, Garlic, Lemon, Herbs

Oyster Stew 23
*Country Sausage, Brussels Sprouts,
Butternut Squash, Biscuit*

Calabash Shrimp 18
Fries, Slaw, Comeback Sauce

Fried Chicken Sandwich 15
Slaw, Duke's Mayo, Pickles, Copain Bun

King's Burger 16
Bacon, Lettuce, Onion, Dijon, Duke's Mayo

THANK YOU FOR DINING WITH US

The profits and proceeds from our nonprofit restaurant go toward feeding the poor and operating the on-site job-training and life-skills development program offered to interns through the Charlotte Mecklenburg Dream Center.

WINE

WHITE

		
1. SHELTON, Riesling, Yadkin Valley, NC, 2018	9	36
2. HERENCIAS, ALTES, Garnatxa Blanca, Catalonia, Spain, 2018	10	40
3. NOVELLUM, Chardonnay, Cotes Catalonia, France, 2018	11	44
4. CANTINA BOLZANO, Pinot Grigio, Alto, Adige, Italy, 2019	12	48
5. BODEGAS LA CANA, Albarino, Rias Baixas, Spain, 2020	14	56
6. BENCH, Chardonnay, Russian River Valley, CA		48
7. CAN RAFOLS DELS CAUS "TERRAPRIMMA, Riesling Blend, 2018		36
8. LAFAGE DOMAINE, Cote Est, Grenache Blanc Blend, France, 2019		32
9. UMBERTO FIORE, Moscato D'asti, Italy, 2019	10	40
10. CASA D'AMBRA "Ischia Bianco",Campania, Italy, 2019		36

RED

		
11. LA PREMIER MIRACLE, Pinot Noir, Willamette Valley, OR, 2017	14	56
12. BLOODROOT WINES, Pinot Noir, Sonoma County, CA, 2018	15	60
13. JANASSE RESERVE, Cotes Du Rhone, France, 2018	14	56
14. THE 75 WINE COMPANY, Cabernet Sauvignon, CA, 2018	12	48
15. EVODIA, Garnacha, Spain, 2018	9	36
17. FATTORIA DI BASCIANO, Ruffina, Chianti, 2018	12	48
18. BLACK SLATE LA VILELLA ALTA, Priorat, Spain, 2018		54
20. SOLANERA VINA VIEJAS, Monastrell Blend, Yecla, Spain 2018		52
21. CASA CASTILLO LAS GRAVAS, Monastrell Blend, Jumilla, Spain, 2018		72
22. MAS DONIS, Barrica Red Blend, Spain, 2018		32
23. CHATEAU LA BOURREE, Castillon, Cotes De Bordeaux, France, 2017		36
24. LA KIUVA, Nebbiolo, Valle D'Aosta, Italy, 2018		48
25. PLANETA, Nero D' Avola, Italy, 2017		42
26. BENOIT DARIDAN, Cheverny, Pinot Noir, Loire Valley, France, 2018		56
27. LAFAGE TESSELLAE GSM, Cotes Du Rhone, France, 2018		40
28. CHATEAU PESQUIE, Grenache, Syrah, Ventoux Blend, Rhone Valley, 2015		40
30. STEPHANIE AVIRON FLEURIE, Beaujolais, Vieilles Vingnes, France, 2013		48

SPARKLING / ROSÉ

101. LA CONTESSE PROSECCO, Italy, NV	10	40
102. LOUIS DE GRENELLE, Brut Rose, Loire Valley, NV		52
103. LAFAGE MIRAFLORES, Roussillon, France, 2020	11	44
104. SCARPETTA "Frico", Tuscany, 2019	10	40
105. GIOVANNA TANTINI, Rose, Veneta, Italy, 2019		40
106. CICADA'S SONG "Pay du Var, Provence, France, 2020	15	60

Bin 19. ST JEAN DU BARROUZ, GRENACHE, SYRAH BLEND, L'ARGILE

Every few months we collaborate with Eric Solomon of European Cellars to select a must-try vintage to share with you, deeply discounted, by the glass

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