

APPETIZERS

SOUP OF THE HARVEST - \$8 CUP, \$10 BOWL

CHEESE BOARD - \$13

CHARCUTERIE BOARD - \$29

FRIED GREEN TOMATOES – \$15

House pimento cheese, candied Goodnight Bros. bacon, mixed greens, honey balsamic

SHE CRAB RANGOONS – \$16

Carolina version set on basil creamed corn, with Moscato cucumber noodles and Riesling sweet chili glaze

PAMLICO SMOKED FISH DIP – \$15

Hickory smoked NC catch served chilled with lavosh coins, peppadews, lemon wedges, and a smidgeon of TW Garner's hot sauce

PULLED PORK POUTINE – \$14

House smoked shoulders, cheese curds, Lexington style "gravy"

SOUTHERN SAMPLER- \$14

Deviled eggs, NC ham wrapped asparagus, cheese coins, cream cheese and pepper jelly

SALADS

STRAWBERRY BIBB - \$10

Candied pecans, fresh strawberries, crumbled Surry Hill Farm's goat cheese and blush-berry vinaigrette

SANDY'S CAESAR - \$9

Romaine lettuce topped with tomatoes, bacon, red onion, cornbread croutons and parmesan

MEDITERRANEAN KALE - \$10

Hearty kale mix, spiced chick peas, roasted cauliflower, cucumber, Moroccan carrots, drenched quinoa, lemon tahini dressing

SOUTHERN FIELD GREENS - \$9

Mixed greens, cucumbers, tomatoes, Carolina caviar, cornbread croutons, choice of basil buttermilk or lemon-thyme vinaigrette

Entrée Salad without protein: (+\$5)

Entrée Salad Additions: Grilled or blackened chicken breast (+\$10), grilled salmon (+\$14), 3 colossal grilled shrimp (+\$11)*

SANDWICHES

served with choice of seasonal fruit, seasoned fries, orecchiette pasta salad, or raspberry-red cabbage slaw

NC CATFISH PO' BOY – \$20

Fresh catfish, pickled green tomato relish, remoulade, shredded lettuce

BUTTERMILK FRIED JOYCE FARMS CHICKEN – \$18

Hot honey, lettuce tomato and pickles on buttered brioche bun

TWIN OAKS BURGER* – \$19

Custom 7oz CAB grind brioche bun, lettuce tomato, pickles, shaved onion and house burger sauce with a choice of American, Pimento or Cheddar cheeses. Add Bacon \$2

*SIGNATURE SALMON BURGER - \$20

Buttered brioche bun, lemon tarragon aioli, lettuce, tomato, cucumber salad

BLT&P – \$16

Griddled country sour dough bread, house pimento cheese, garden tomatoes, crisp lettuce, thick apple smoked bacon

GRILLED VEGETARIAN NAAN (VEGAN) – \$17

Hummus spread, marinated cauliflower and broccoli, tomato, lettuce, pickled wax peppers, lemon tahini dressing

SKILLET FRIED BOLOGNA SLIDERS – \$16

Thick sliced all beef bologna, smoked Gouda cheese, mayo griddled bun, Bin 17 mustard, sweet baby pickle

FLATBREAD PIZZAS

PESTO CHICKEN - \$16

Sundried tomatoes, olives, feta, Italian cheeses

MARGHERITA - \$15

Marinara, buffalo mozzarella, basil

CAROLINA - \$17

Pulled pork, caramelized onions, house simmered sauce, cheddar cheese, jalapenos

MAIN COURSES

Served with sautéed spinach or featured vegetables

VINEYARD CHICKEN AND "DUMPLIN'S" – \$22

Pulled heritage chicken, rainbow carrots, celery, sweet onions, savory herb broth and scratch dumplin's

*STEAK AND FRITES - \$25

12oz Demkota Ribeye, fries, creamed horseradish, thyme jus

FLANK STEAK*, SHRIMP & CHOW-CHOW FAJITAS – \$22

Grilled sliced choice flank steak, chow-chow, crumbled community hard cheese, grilled flour tortillas, house salsa, lime sour cream, avocado and radish served with black-eyed pea salad

GRILLED CHESHIRE PORK CHOP* – \$21

House wild boar sausage, peach BBQ sauce, candied pecans, and sweet potato guafrette potatoes

DANIEL BOONE CORN MEAL CRUSTED NC TROUT – \$24

Carolina "caviar", Cider aioli, chive oil, lemon orzo