



LUNCH MENU

MEAT + TWO **12**
*House favorites served
with your choice of two sides
and sweet tea*

- Monday – Fried Chicken
- Tuesday – Pork Tenderloin
- Wednesday – Meatloaf
- Thursday – Country Fried Steak
- Friday – Fish of the Day
- Saturday – ½ Roasted Chicken
- Sunday – Pot Roast

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- FIXINS**
- Shoestring Fries
 - Sweet Potato Waffle Fries
 - Mac + Cheese
 - Aged Cheddar Grits
 - Idaho Mashed Potatoes
 - Collards & Smoked Turkey
 - Creamed Corn
 - Green Beans
 - Roasted Parsnips & Carrots
 - Smoked Heirloom Beans
 - Warm Biscuits
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FRONT PORCH SNACKS

Dirty Fries	8
pork belly, bacon, pepperoncini cheddar cheese, herbs	
Fried Green Tomatoes	8
smoked pimento cheese truffle honey	
Coastal BBQ Shrimp GF	14
pan seared over aged cheddar grits	
Rye Wings	10
choice of hot, bourbon bbq, Rye ranch	

FOLDED PIZZA

only in Raleigh

Traditional	11
pepperoni and fresh mozzarella	
Pizza Margherita v	12
roasted tomatoes, basil buffalo mozzarella	
White Pizza v	10
fresh mozzarella, ricotta cheese extra virgin olive oil	
BBQ Chicken Pizza	12
smoked chicken, mozzarella bbq sauce, onion jam	

FIXINS 3 EACH

Shoestring Fries
Sweet Potato Waffle Fries
Mac + Cheese
Aged Cheddar Grits
Idaho Mashed Potatoes
Collards & Smoked Turkey
Creamed Corn
Green Beans
Roasted Parsnips & Carrots
Warm Biscuits
Smoked Heirloom Beans



FALL LUNCH MENU

HANDHELDS

choice of fries, sweet fries, or slaw

Po' Boy	14
fried shrimp, pickled slaw, spiced mayo, local tomatoes	
Carolina Pulled Pork	12
smoked pulled pork sweet Hawaiian bun	
Fried Chicken Sandwich	13
white cheddar, tomato slices honey mustard aioli	
Short Rib Angus Burger*	13
short rib angus beef, aged cheddar apple smoked bacon	
Veggie Burger v	12
house made black bean burger red peppers, arugula, avocado aioli	

*Items cooked to order. Indicted items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness. If you have any concerns regarding food allergies, please alert your server prior to ordering.

SOUPS & GREENS

+ chicken 5, salmon 7, shrimp 9

Brunswick Stew	8
smoked chicken, brisket, turnips carrots, potatoes	
Pumpkin Bisque	8
local pumpkin, fall spice cardamom, toasted pepitas	
Local Greens GF	9
sweet + spicy pecans, blueberries sea salted goat cheese crumbles citrus vinaigrette	
Marinated Tomato Salad	10
heirloom tomatoes, crispy bacon avocado, warm bacon vinaigrette	
Apple Turnip Salad	10
white globe turnips, seasonal apples mixed greens, honey vinaigrette	

FORK + KNIFE

Salmon Cakes	13
collards & smoked turkey, mashed potatoes	
Rye Mac & Cheese	12
Add Brisket, Creole Shrimp, Smoked Pork Belly \$3	

DESSERT

Chocolate Cheesecake	8
Pumpkin Bread & Ice Cream	8
Apple Bourbon Crème Brûlée	8
Peanut Butter Chocolate Pie	5
Key Lime Pie	5