

Dinner



To Start:

Ham & Biscuits

House cured & smoked duck ham, lusty monk mustard, red onion jam, biscuit toast 12

Pimento Cheese

Crispy chicken skin, black pepper crackers, assortment of house pickles 11

Fried Green Maters

Goat cheese mousse, sweet pepper chow- chow, comeback sauce 9

Bacon- Cheddar Spoon Bread 7

Goat Cheese Fritters

Seasonal pepper jam 8

Joyce Farms Chicken Liver Pate

Pickled red onion, garlic toast points, mustard gelee 9

Crispy Pork Belly & Grits

Hickory Nut Gap Pork, Anson Mills grits, watermelon radish, bourbon- sorghum glaze, popped sorghum 12

Daily Kebabs *

Chef's special served tableside Priced Daily

Greens:

Baby Kale & Roasted Beets

Goat cheese, candied walnut vinaigrette 10

Birds Nest Salad

Frisee lettuce, house cured bacon, warm sherry- shallot vinaigrette, poached egg 10

Birchwood Hall House

Butter lettuce, bacon, almond, red onion, tomato, garlic- herb croutons, green goddess dressing 8

Duck Ham, Arugula, & Pear

Pickled radish, sous vide baby carrots, tomato, Meyer lemon vinaigrette 12

Entrees:

Fried Yard Bird

Joyce Farms "Naked Bird", sweet tea brine, brown butter benne beans, buttermilk mash, gingersnap gravy 18

Butter Basted Scallops

Anson Mills grits, seasonal succotash, garlic- herb butter 26

Sous Vide Hickory Nut Gap Pork Chop

House cured bacon and field pea ragout, wilted kale, Cheerwine- red eye gravy 27

"1855" Black Angus Tenderloin *

Roasted root vegetable mash, grilled asparagus, red wine reduction 28

Joyce Farms Roasted Game Hen

Pork belly- potato hash, thyme- sorghum roasted carrots, pan jus 24

Shrimp & Anson Mills Grit Cake

Red pepper cream, tomato jam, arugula, house cured Tasso ham 22

Portobello & Goat Cheese

Field pea- lentil ragout, wilted garlic kale, white wine- thyme emulsion 18

Pan seared Sunburst Farms Trout

Carolina Gold dirty rice, sautéed local greens, brandy- almond brown butter 26

Pan Roasted Jurgielwicz Duck Breast *

Smoked potato- root vegetable puree, marinated mushrooms, maple- bacon butter 25

Southeast Family Farms Ribeye *

Smashed red bliss potatoes, tobacco onions, garlic- herb compound butter 32



Dinner

Sides for the table: (\$7)

- Collard Green Casserole**
- Bacon Mac & Cheese**
- Southern Tomato Pie**
- Pork Belly Hash with sunny side egg***
- Roasted Beets with toasted almonds**
- Anson Mills Cheddar Cheese Grits**

Sweets: (\$8)

- Lemon- lime Icebox Pie**
- Seasonal Cast Iron Cobbler, vanilla bean ice cream**
- Peanut butter mousse with chocolate fudge ganache**
- Nanner' Puddin with black walnut brittle**

Beverages:

- Pepsi products, Sweet tea, Unsweet tea 2.50**
- Milk 2.50**
- Smoky Mountain Roasters coffee Birchwood Hall Blend 2.50**
- Hot tea 2.50**

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

Birchwood Hall
Southern Kitchen

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Hours: Tuesday-Thursday 11-9 Friday-Saturday 11-10 Sunday 12-9 Monday closed