



Lunch

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

Local Goat Cheese Fritters

Seasonal 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

Greens:

Baby Kale & Roasted Beets

Local 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

Sandwiches:

Served with a choice of house cut fries or small house salad

Fried Green Tomato BLT

Butter lettuce, house bacon, sourdough bread, Duke's 10

"Bombay" Chicken Salad Sandwich

Curried chicken, mango chutney, scallions, toasted coconut, white grapes 10

Hickory Nut Gap Beef Burger *

Pimento cheese, pork belly confit, tomato jam, arugula, Duke's 14

Fried Sunburst Trout Sandwich

Napa cabbage slaw, lemon- herb aioli 14

Open Faced Turkey & Brie

Roasted turkey, brie, Arugula, toasted almonds, lemon- tarragon Duke's 10



Lunch

Entrees:

Fried Yard Bird

Joyce Farms "Naked Bird", sweet tea brine, brown butter benne beans, buttermilk mash, gingersnap gravy 14

Cast Iron Skillet Chicken Pot Pie

Served with a small house salad 10

Carolina Gold Spicy Rice & Shrimp

Hickory Nut Gap pork sausage, seasonal vegetables, seafood broth 14

Beef Tips & Mushroom

Roasted tenderloin* tips, mushrooms, buttermilk mash, black pepper- brandy gravy 12

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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Web: www.BirchwoodHall.com

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