

Welcome to
Birchwood Hall
southern kitchen!

We offer a humble selection of hand-crafted creations from the finest locally and regionally sourced ingredients. Birchwood Hall passionately showcases a farm-to-table approach deeply rooted in Southern tradition. Each dish pays homage to the down-home warmth of Southern cuisine with an eclectic, modern twist. We're honored that you've chosen our table and look forward to serving your meal with the utmost pride and care..

- Nicolas Peek
Executive Chef



Soup & Salad

- Soup of the Day** cup 4 /bowl 6
House-crafted soup
- Birchwood Hall House Salad** 8 /half 4
Bibb lettuce, cherry tomatoes, red onion, croutons and house-cured bacon served with your choice of house-made dressing
- Baby Kale & Beet** 9 /half 6
Tricolor kale blend, goat cheese, candied walnuts, roasted red beets and Honey Walnut Vinaigrette
- Add Protein to any salad:**
Chicken 5 • Trout 7 • Shrimp 7
Chicken Salad 5
- Arugula Apple** 9
Arugula, granny smith apples, bleu cheese, red onions, herb croutons, Apple Cider Vinaigrette
- Butter Wedge Salad** 9
Wedge of butter lettuce, house-cured bacon, hard-boiled egg, bleu cheese, diced tomatoes and Green Goddess dressing
- Duck Ham, Arugula & Pear** 12
Pickled radish, sous vide baby carrots, tomato, Meyer Lemon Vinaigrette
- Dressings:**
Green Goddess, Bleu Cheese, Meyer Lemon Vinaigrette, Honey Walnut Vinaigrette, Apple Cider Vinaigrette

Beginnings

- Duck Ham and Biscuit** 8
Biscuit toast, Lusty Monk Mustard, red onion jam, house-cured smoked duck ham
- Deep Fried Deviled Eggs** 6
Panko herb breaded deviled eggs with smoked paprika
- Pimento Cheese** 8
House crackers, pimento cheese, fried chicken skins and house pickles
- Goat Cheese Fritters** 8
Fried panko breaded goat cheese with seasonal pepper jelly
- Duck Wings** 7
Fried duck drums with BC dressing, Fire Walker hot sauce
- Fried Green Tomatoes** 9
Cornmeal breaded and fried green tomatoes, goat cheese mousse, chow-chow and comeback sauce
- Dad's Tomato Pie** 7
Diced tomato, garden chow-chow, fresh herbs, sliced ripe tomatoes, asiago and cheddar cheese finished with a biscuit crust
- Cheddar Spoon Bread** 6
A Southern classic with cheddar cheese and house-cured bacon
- Chicken Liver Pate** 7
Joyce Farms chicken liver paté, stone-ground mustard, house pickles and grilled bread
- HNG Pork Belly & Anson Mill Grits** 10
Anson Mills creamy grits, HNG pork belly with a bourbon-Sorghum glaze and popped Sorghum grain

Entrées

The Down-Home Comfort

- Chicken & Biscuit** 15
Joyce Farms 10 oz chicken breast with garlic thyme cream sauce over house crafted buttermilk biscuit and sorghum glazed baby carrots
- Meatloaf** 16
House-crafted HNG meatloaf, bacon jam, smoked bourbon BBQ sauce, mashed potatoes, green beans with brown butter and benne seeds
- Shrimp and Grits** 22
Sautéed shrimp, tasso ham, fried grit cake, seasoned arugula, tomato jam and fire roasted red pepper cream sauce
- Fried Chicken** 17 /lunch portion 14
Sweet tea brined Joyce Farms fried chicken, buttermilk mashed potatoes, green beans with brown butter and benne seeds, finished with gingersnap gravy
- Country-Fried Portabella** 17
Breaded and fried portobella mushroom, root vegetable puree, honey braised brussel sprouts and finished with a goat cheese cream sauce
- Pimento Cheese Burger*** 12
8oz HNG Burger, house made pimento cheese, pork belly, tomato jam, butter lettuce, brioche bun, Duke's, served with hand cut fries
- Chicken Salad Sandwich** 10
Traditional chicken salad with egg, white grapes, cranberries, nuts and Duke's on brioche bread, served with hand cut fries

Chef-Inspired Selections

- Scallops** 26
Butter-basted scallops, Anson Mills yellow grits, seasonal succotash
- Duck Duo*** 24
Pan-seared duck breast, root vegetable puree, sautéed kale finished with smoked duck ham maple bourbon mushroom sauce
- Pan Seared Sunburst Farms Trout** 23
Pan seared Sunburst trout, Carolina Gold dirty rice, sautéed kale, white wine, lemon butter sauce with toasted almonds
- Grilled Tenderloin*** 28
Root vegetable puree, grilled asparagus, red wine reduction
- Grilled Ribeye Steak*** 27
12 oz ribeye steak, buttermilk mashed potatoes, sautéed brussel sprouts with house made bacon jam, finished with garlic-herb butter and rosemary demi glaze
- Apple Cider Brined Pork Chop*** 25
Hickory Nut Gap grilled pork chop, field pea ragout, sautéed kale, Cheerwine red eye gravy



Sides for the Table 6

- Fried Okra**
- Mac-n-Cheese**
- Mashed Potatoes**
- Collard Green Casserole**
- Hand Cut Fries**
- Roasted Red Beets**
- Green Beans**
with Brown Butter & Benne Seeds

Southern Sweets 7

- Lemon-Lime Icebox Pie**
- Seasonal Cast Iron Cobbler**
Vanilla bean ice cream
- Peanut Butter Mousse**
with chocolate fudge ganache
- Nanner' Puddin'**
with walnut brittle

Beverages 2⁵⁰

- Pepsi Products**
- Sweet Tea**
- Unsweet Tea**
- Milk**
- Smoky Mountain Roasters Coffee**
- Birchwood Hall Blend**
- Hot Tea**

111 N. Main Street
Waynesville, NC 28786

828-246-6111
www.BirchwoodHall.com

Tuesday-Saturday 11-9
Sunday 12-9
Monday closed



Birchwood Hall - Circa 1930's

History of Birchwood Hall

In 1884 the mineral waters of the White Sulphur Springs Hotel had become famous, the railroad had stretched across the country and into the mountains, and people were flocking to Waynesville by the hundreds. It was a time of tourism and prosperity for the small mountain hamlet of Waynesville, NC.

Captain Alden Howell, Sr. had become one of Waynesville's most prominent businessmen. In 1889 he formed the Bank of Waynesville, Waynesville's first bank. As the bank flourished, new opportunities presented themselves for Captain Howell.

Capt. Howell's Victorian residence sat on Main Street, directly across from the Presbyterian Church. As Waynesville was struggling to house its ever increasing influx of tourists, Capt. Howell seized this opportunity and began enlarging his home to accommodate guests. The Hotel Gordon would eventually hold 200 guests and become popular all over the southeast as "the very best the mountains has to offer".

After using his current residence to build The Hotel Gordon, Captain Howell built a new residence adjoining the hotel property. He spared no expense on this expansion; only the finest "old growth" lumber was used in its construction and Waynesville's best carpenters and craftsmen were enlisted for the staircase, wainscoting and elaborate woodwork. To complete his new home, custom furniture was crafted in Hazelwood and ornate Italian mantles were imported. He named the new residence Birchwood Hall. It was here that he housed his most distinguished guests during their stay in Waynesville.

Captain Howell passed in 1947 and the grand old house was sold to the Blackwell family. They continued to run Birchwood Hall as a tourist home into the 1950's. Today we honor Birchwood Hall's legacy and Southern hospitality with tantalizing cuisine in a warm and traditional ambience.

~ B. Alex McKay
Waynesville Historian