

# BIRCHWOOD HALL

## SOUP & SALADS

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**Soup of the day** Cup / 4 Bowl / 7

### HOUSE SALAD

Bibb lettuce, cherry tomatoes, red onion, croutons, white cheddar, green goddess dressing

**Full / 9 Half / 6**

### BUTTER WEDGE SALAD / 9

Wedge of butter lettuce, house-cured bacon, hard boiled egg, bleu cheese, diced tomatoes, bleu cheese dressing

### GOAT CHEESE & BEET

Arugula, goat cheese, apples, candied walnuts, baby carrots, roasted beets, honey walnut vinaigrette

**Full / 9 Half / 6**

Salad Proteins / 7 - Chicken, Shrimp, Trout, Salmon\*

## FOR THE TABLE

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### DAD'S TOMATO PIE / 6

Diced tomato, garden chow-chow, fresh herbs, sliced tomato, asiago, cheddar, biscuit crumble

### MAC-N-CHEESE / 7

Cheese sauce, house-cured bacon, cheddar, biscuit crumble

### COLLARD GREEN CASSEROLE / 6

Creamed collard greens, onions, cheddar, biscuit crumble

## APPETIZERS

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### JOYCE FARMS CHICKEN LIVER PATE / 9

House-crafted pate, stone-ground mustard, house pickles and toasted bread

### PORK BELLY & GRITS / 12

Creamy grits, pork belly, bourbon-sorghum glaze and heritage popcorn

### DUCK WINGS / 8

Fried duck drums with bleu cheese dressing, house hot sauce

### PIMENTO CHEESE / 7

Toasted bread, fried pork rinds, house pickles

### GOAT CHEESE FRITTERS / 8

Fried panko breaded goat cheese with seasonal pepper jelly

### BENNE FRIES / 7

Oliver Farm benne seed oil, house-cut fries, asiago, fresh herbs, honey, harissa

\*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness.

# MAIN COURSES

## STAPLES

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### **CHICKEN & BISCUIT / 22**

Buttermilk biscuit toast, Joyce Farms airline chicken breast, candied carrots, garlic thyme cream sauce

### **MEATLOAF / 16**

House-made meatloaf, bacon jam, smoked bourbon BBQ sauce, mashed potatoes, green beans with toasted benne seeds and chow-chow

### **PAN SEARED SUNBURST TROUT / 23**

Pan-seared trout, dirty rice, sauteed kale, white wine lemon butter sauce with toasted almonds

### **COUNTRY FRIED PORTABELLA / 17**

Breaded portabella mushroom, root vegetable puree, honey braised brussel sprouts, goat cheese cream sauce

### **FRIED CHICKEN / 17**

Sweet tea brined Joyce Farms chicken, mashed potatoes, green beans with toasted benne seeds and chow-chow, ginger snap gravy

### **BIRCHWOOD BURGER\* / 12**

8 oz Black Angus burger, house pimento cheese, pork belly, tomato jam, lettuce, Duke's mayo, Annie's brioche bun

## CHEF'S SELECTIONS

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### **APPLE CIDER BRINED PORK CHOP\* / 25**

Grilled heritage pork chop, hoppin' john, Cheerwine red eye gravy

### **GRILLED BLACK ANGUS RIBEYE\* / 30**

12oz ribeye, mashed potatoes, sauteed brussel sprouts with house bacon jam, garlic-herb butter, rosemary demi-glace

### **DUCK DUO\* / 26**

Pan-seared duck breast, root vegetable puree, sauteed kale, smoked duck ham, maple bourbon mushroom sauce

### **LAMB CHOPS\* / 32**

Grilled lamb chops, goat cheese scallion whipped potatoes, candied carrots, rosemary demi-glace

### **MARKET FISH / MP**

Seasonal preparation

NICOLAS PEEK

Executive Chef

DARRIN JEFFRIES

Sous Chef

HUNTER ALPHIN

Sous Chef

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