

BURGERS

MUSHROOM SWISS BURGER* / 10

8oz Black Angus burger, swiss cheese, sauteed mushrooms, lettuce, tomato, red onion, Duke's mayo, Annie's brioche bun

CHEDDAR BURGER* / 10

8oz Black Angus burger, white cheddar cheese, lettuce, tomato, red onion, Duke's mayo, Annie's brioche bun

BIRCHWOOD BURGER* / 12

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

SANDWICHES

CHICKEN SALAD SANDWICH / 10

Appalachian chicken salad with egg, cranberries, onions, harissa, sumac, candied walnuts, lettuce, tomato, Annie's brioche bun

CATFISH ROLL

Catfish tosses with Duke's mayo, onions, tomatoes. Served on split-top bun, finished with brussel apple slaw **ONE ROLL / 8 TWO ROLLS / 11**

OPEN FACED TURKEY & BRIE / 10

Turkey, brie, arugula, toasted almonds, herbed Duke's mayo, Annie's brioche bun

BIRCHWOOD FRIED CHICKEN SANDWICH / 11

Fried chicken breast, lettuce, tomato, comeback sauce, pickles, Annie's brioche bun

GRILLED PORTABELLA SANDWICH / 10

Marinated portabella mushroom, swiss cheese, arugula, tomato, red onion, comeback sauce, Annie's brioche bun

All sandwiches are served with house cut fries. Upgrade to a small house salad or cup of soup for \$2

BIRCHWOOD HALL

LUNCH MAINS

SALMON* / 15

Pan-seared salmon, Anson Mills grits, sauteed kale, apple relish with candied walnuts

CAST IRON CHICKEN POT PIE / 10

served with a small house sald

CHICKEN FRIED CHICKEN / 14

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

MEATLOAF / 16

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

SHRIMP PERLOO / 17

Carolina Gold Rice, chicken, sausage, shrimp, fresh vegetables and herbs

NICOLAS PEEK

Executive Chef

HUNTER ALPHIN

Sous Chef

DARRIN JEFFRIES

Sous Chef

BIRCHWOOD HALL

A P P E T I Z E R S

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

F O R T H E T A B L E

DAD'S TOMATO PIE / 6

Diced tomato, garden chow-chow, fresh herbs, sliced ripe tomatoes, 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

S O U P & S A L A D S

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 crumbles, 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*

