



DINNER

### Good Beginnings

**Collards and Cornbread \$6**  
Sarah Jean's collard greens with fresh baked cornbread

**Appalachian Feijoada \$7**  
An Appalachian take on the Brazilian classic. Served with corn bread crumbles

**Sarah Jean's Salad \$4/8**  
Creative Seeds Farm salad greens, seasonal fruits and veggies, Sarah Jean's vinaigrette

**Cured Trout \$8**  
seasonal jam, acorn cracker

**Liver Pudding \$9**  
My Shepherd's Farm chicken liver pudding, acorn crostini, candy roaster gastrique

### Entrees

**BBQ Chicken and Waffles \$13**  
Pottikker brined chicken cooked in bbq sauce with cheerwine waffles, sorghum syrup

**Meatloaf \$14**  
Madhed potatoes, Sarah Jean's bbq sauce

**Trout and Grits \$14**  
Sunburst trout, White's Mill grits, Sarah Jean's collard greens.

**Beef Short Ribs \$15**  
Cheerwine braised Laurel Springs beef short ribs, seasonal veggies

**BBQ \$12**  
Weekly special from the smoker with BBQ slaw and macaroni and cheese

### Happy Endings

**Today's Cake \$6**  
Today's cake from the chalk board. Add a scoop of today's ice cream for \$2

**Today's Pie \$5**  
Today's pie from the chalk board. Add a scoop of today's ice cream for \$2

**Today's Ice Cream \$4**  
two scoops of today's flavor of homemade ice cream. Served on top of our cheerwine waffles