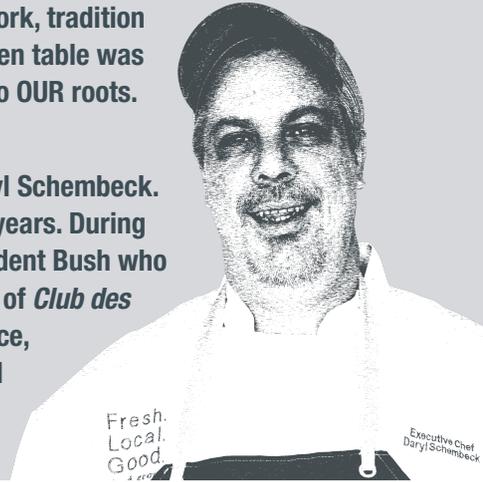


- 1 Once, memories around the table meant something: food cooked from scratch and recipes passed down from generation to generation, built by tradition. *Welcome Back!*
- 2 Morehead Foundry was once Piedmont Coal and Ice Company and an old horse stable. Now, transformed, it is a modern multiplex offering upscale southern dining, a burger joint, a from scratch bakery, an event space, and a hidden speakeasy.
- 3 We are the honor guards of the outlaw movement! We follow the rules that matter to us, and look to push the needle much further. Our soundtrack is the beautiful ladies of Country along with Willie, Waylon and the Boys. Memories of the past are harbored and considered sacred here. We relish the times when hard work, tradition and comforting family and friends with food and fellowship was the norm. The kitchen table was the gathering ground. It is with intention and purpose that Lee welcomes you back to OUR roots. We are happy to have you as our guest!
- 4 From the United Nations to Downtown Greensboro, we introduce executive chef Daryl Schembeck. Born and bred in New York City, Daryl has helmed professional kitchens for over 25 years. During his time at the UN, he cooked for almost every Head of State, including Former President Bush who approached Daryl to say “good grub, chef!” Schembeck is also a former chef member of *Club des Chefs de Chef*, the world’s most exclusive gastronomic society. A Southerner by choice, Daryl has planted his flag at Morehead Foundry to immerse himself in Southern food culture—promoting locally-sourced, seasonable food and sustainable farming.



[V] Vegetarian [GF] Gluten-Free

Starters

Sea Salt Bread Pot 3.00
garlic herb butter

Old Mill of Guilford Corn Bread Skillet 5.50
orange blossom butter

Roasted Garlic, Cheddar Chive Biscuit 4.00
house made with garlic herb butter

Golden Raisin Brioche 8.00
NC peanut butter, grape compote

Deep Fried Flat Bread 9.00
pimento cheese dip

Soups & Salads

Fowl & Farro Soup 4.00/6.00

Daily Soup 4.00/6.00
please ask your server for today’s soup [V]

Petite Iceberg Wedge 9.00
chopped bacon, eggs, tomatoes,
blue cheese dressing [GF]

Local Baby Greens 9.00
candied lemon zest, toasted almonds, radish,
cider-sorghum vinaigrette [GF] [V]

House Salad 9.00
country ham, hard boiled egg,
tomatoes, green beans, roasted
potatoes, lemon vinaigrette [GF]

Fair Share Farm Curly Spinach 9.00
house bacon-sherry dressing, pickled
red onions, chopped egg [GF]

Sides 4.00

White Cheddar Mac & Cheese

Fried Green Tomatoes with Roasted Red Pepper Relish

Mashed Sweet Potatoes with Pecans & Marshmallows [GF]

Old Mill of Guilford Cheese Grits [GF]

Potlicker Collard Greens with House Bacon [GF]

Desserts 8.00

Sweet Potato Doughnuts
cider glaze, bourbon poppy seed ice cream

Banana Pudding
Nilla wafers, whipped cream

Pumpkin Pie Parfait
crushed gingersnaps, nutmeg

Apple Crumble
cinnamon topping, brown sugar whipped cream

Chocolate Caramel Tart
caramel popped corn, chocolate sauce

Four Flocks AND LARDER

Small Plates & Shareables

Menu items with two prices are available in both small plate and entrée portions. If ordering small plates for an entrée, chef Daryl suggests 11/2–2 plates per person.

Potato Skins 6.00/9.00
smoked duck bacon, Manchego cheese sauce, scallions, jalapeños

Tortilla Crusted Crab Cakes 14.50/19.50
marinated root vegetables, scallion cream sauce

Shrimp & Grits 11.50/16.50
American Heritage Jimmy Red Cheese grits, house cured pork jowls,
smoked tomato [GF]

Pan Roasted Duck Breast 14.00/20.00
dried cherries, Brussels sprouts, fennel cream [GF]

Southern Fried Chicken Tenders & Waffles 10.00/13.00
buttermilk fried chicken tenders, corn waffle wedges, truffle ranch

Pan Seared Sea Scallops 13.00/18.00
marinated beets, Granny Smith apples, vanilla, candied pecans [GF]

Lobster Ravioli 16.00/21.00
oven dried plum tomatoes, leeks, saffron

Fried Boneless Pigs Feet 9.00/12.00
sauerkraut vinaigrette, caraway pear purée, spicy mustard

Duck Sausage Horseradish Biscuit 9.00
house made duck sausage, brandy soaked prunes, fried duck egg

Butternut Squash Lasagna 11.00
ricotta cheese, pickled fennel tops, tarragon pesto [V]

Red Wine Braised Short Ribs 14.00
Carolina Gold rice, roasted carrots, onions [GF]

Chicken & Dumplings 13.00
poached chicken, buttermilk dumplings, black pepper

Fire Grilled Pork Chop 23.00
braised red cabbage, sweet potato flan, Earl Grey apple sauce [GF]

Wood Fired Bone Marrow 12.00
black mission fig purée, parsley salad

Chicken Livers 9.50
crispy NC livers, cured lemon, sage butter, cherry tomatoes,
mushrooms

Pan Seared Semi-Boneless Quail 13.00
bacon braised collard greens, black-eyed peas, Neese’s sausage
tomato gravy

Turkey Fricassee 11.50
pulled turkey, fingerling potatoes, Tuscan kale

Charcuterie Board 19.50
rillettes, salami, duck prosciutto, salt cured quail egg yolk,
red wine mustard, whole grain mustard

Proprietor: Lee Comer **Executive Chef:** Daryl Schembeck
Executive Baker: Lori Loftis

Every Plate at your table was hand thrown and crafted by **Nichols Pottery Shop** in Seagrove NC.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 18% gratuity automatically included for parties of 8 or more.