

Four Flocks AND LARDER

Beer & Apple Fritters

bacon syrup, baby spinach, cream cheese spread

Chicken Livers

crispy pan fried NC chicken livers, sage brown butter

Wood Fired Smoked Chicken Wings

Carolina sauce, spicy Dixie slaw

Cornbread Soup Sticks

cornbread sticks, cup of beef vegetable soup, tomato sauce

Jalapeño Poppers

turkey sausage, cream cheese, taco ranch dressing

Potato Skins

house duck bacon, Manchego cheese, scallions, jalapeños

Pulled Pork Nachos

pepper jack cheese sauce, cole slaw, pepper jelly

Shrimp Cocktail

moonshine cocktail sauce, marinated cucumbers, horseradish dressing

Spinach Dip

creamy spinach, cheese toasts

Buttermilk Onion Rings

house made ketchup

1

Roasted Garlic Cheddar Chive Biscuits

house made with garlic herb butter

Sea Salt Bread Pot

Corn Bread Skillet

Old Mill of Guilford cornmeal skillet, orange blossom butter

Baby Kale Caesar Salad

chopped romaine, croutons, bacon jam, Caesar dressing

House Salad

country ham, hard-boiled egg, tomatoes, green beans, roasted potatoes, lemon vinaigrette

Local Baby Greens

candied lemon zest, fried garlic, roasted almonds, radish, sorghum-cider vinaigrette

Buffalo Chicken Salad

romaine hearts, blue cheese, celery, tomatoes, pickled carrots, buffalo dressing

Baby Spinach Salad

roasted red peppers, marinated cucumbers, feta cheese, chicken skewers, herb vinaigrette

Iceberg Wedge Salad

chopped house smoked bacon, eggs, tomatoes, blue cheese, scallion ranch

Add Wood Fired

Chicken Breast 5.50

Add Rotisserie

Chicken Salad 6.50

Daily Soup or Fowl & Farro Soup

Cup or Bowl

2

3

Open Faced BBQ Turkey

shredded cheddar, fried pickles, slaw dressing, warm brioche

Pulled Chicken Club

smoked pulled chicken, house smoked bacon, romaine, tomato on sourdough

Pulled Turkey Sandwich

cole slaw, chili, cheese, mustard

Grilled Turkey Burger

pimento cheese, house smoked bacon, brioche bun

*Steak & Swiss on a Roll

beef sirloin, caramelized onions, Swiss cheese

Fried Chicken Sandwich

breaded chicken breast, lettuce, tomato, pickles, mayo on Annie's bun

*Fork & Knife Roasted Duck Croissant

chopped duck, pecans, plum sauce, poached egg

Served with seasoned potato chips and pickle

Sub a side for an additional 2.00

Wood Fire Grilled Flat Bread

country ham, sweet potatoes, quail eggs, pickled red onion

Wings & Waffles

buttermilk fried turkey wings, cornbread stuffing waffle, sage gravy, cranberry drizzle

Southern Fried Chicken

buttermilk fried chicken, braised greens, creamy grits

Mashed Potato Bowl

buttermilk fried chicken tenders, chicken skins, shoe peg corn, gravy

*Grilled NY Strip Steak

duck fries, smoked salt, marrow toast

Rotisserie ¼ Chicken

mashed potatoes, shallots, carrots

Stuffed Whole Quail

Neese's country sausage, collard greens, black-eyed peas, whole grain mustard sauce

White Chicken Chili

scallion biscuit, white beans, white cheddar

Seafood Risotto

crab, shrimp, scallops, mushrooms

*Smoked Duck

Spaghetti Carbonara

green peas, parmesan, raw egg yolk

SIDES

Southern Style Green Beans

Mashed Turnips w/ duck fat

Pintos w/ chow chow

Roasted Seasonal Vegetables

Creamed Corn

Mashed Yukon Potatoes

Sweet Potato Casserole

Cheddar Old Mill of Guilford Stone Ground Grits Baked

Potato w/ garlic butter & sour cream

White Bread Dressing

Flourless Chocolate Cake

chocolate stout ice cream

Banana Pudding

Nilla wafers, crumbled merengue, white chocolate

Sweet Potato Doughnuts

apple cider glaze, bourbon poppy seed ice cream

Strawberry Moonshine Fried Hand Pies

cheese cake dip

Peanut Butter Mousse

banana chips, sugared brioche, candied bacon, caramel sauce

Oreo Cheese Cake Parfait

Oreo crumbs, cheese cake mousse, whipped cream

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