

small plates

daily **soup** 4/6

brunswick stew 6.5

grilled hearts of **romaine** tossed with oven dried tomatoes, reggiano, croutons & caesar dressing 6/10

local **mixed greens** tossed with toasted pumpkin seeds, aged white cheddar & mustard vinaigrette 6/10

house made **flatbread** | toppings change daily 7.5

fried **green tomatoes** | cornmeal dusted and served with roasted corn & bacon relish, horseradish cream 7

pork belly sliders served with house made pickles, slaw & mustard bbq glaze 8

redneck cheese board | housemade pimento & cheese served with our grilled flatbread 6.5

artisan **cheeses** served with fruit, nuts, spiked honey & flatbread 12

duck confit served with wilted greens, cranberries, pecans & orange mustard vinaigrette 9

steamed **mussels** in a spicy tomato broth with garlic butter and grilled bread 9

crispy **pulled pork spring rolls** served with sweet & spicy dipping sauce & green tomato chow chow 8

crispy **potato salad** with creamy truffle dressing, tomato pesto & poached farm egg 8

charcuterie plate | chef's selection served with mustard, pickles & flatbread 10

sandwiches

new south **burger** topped with house made pimento & cheese, smoked bacon, lettuce & tomato 11

fried **chicken** with honey mustard, grilled apples, cheddar 10

lemon grilled **chicken** with aioli, goat cheese, oven dried tomatoes & greens 10

tuna salad served on grilled country bread with Dijon mustard and tomatoes 9

big plates

fried okra salad | local greens tossed with grilled chicken, country ham, corn, grilled red onions, apples & cider vinaigrette 13

shrimp & grits with house made sausage & mushrooms over creamy white cheddar grits 18

slow roasted **meatloaf** served with crispy loaded potato cakes, thin green beans & red wine demi 15

roasted **scallops** with fresh bacon, heirloom hominy succotash & creamy tabasco vinaigrette 25

red stag glazed **pork loin** with savory sweet potato puree, collard greens & cherry marmalade 18

grilled **beef tenderloin** with roasted beets, glazed sprouts & pickled mushroom jus 27

sunburst **trout** with lobster ravioli, creamy fennel & leeks, tarragon vinaigrette 20

ashley farms **chicken** breast Anson Mills hoppin john & brown butter chicken jus 16

pumpkin seed crusted **mahi-mahi** with savory sweet potato puree, garlic greens & green tomato vinaigrette 20

pulled niman ranch **lamb** tossed with house made egg noodles, roasted mushrooms, carrots & mustard butter 18

sides

one for 5 | three for 12 | four for 15

savory sweet potato puree

glazed brussels sprouts

mac & cheese

roasted beets

heirloom hominy succotash

thin green beans

collard greens

fries

daily specials

monday | **fried chicken** with buttermilk biscuit & gravy 14

tuesday | **bistro chicken** with potatoes au gratin, pan sauce 15

wednesday | **pulled pork** with hushpuppies & slaw 14

thursday | bbq st Louis. **ribs** with southern green beans 19

friday | fried **shrimp** with cocktail sauce, & slaw 17

saturday | **pan fried chicken** with white gravy 15

sunday | deep **fried turkey** with stuffing and gravy 15

We serve only all natural beef, pork and poultry that is sustainably raised on family owned farms.
All of our seafood is sustainably farmed in North Carolina or wild caught.

Please remember there is a limit of 1 Citipass coupon per table and they are not valid with other discounts or promotions. This includes our bar specials.

refreshments

pama martini 9

pomegranate liquor, vodka, triple sec

lemon drop 8

citron, triple sec, sour mix

new south arnold palmer 8

citrus vodka, iced tea & lemonade

peach cocktail 9

champagne, peach nectar, grand marnier

pink lemonade 9

absolut citron, stoli razberi, sweet & sour

dirty blue bird 11

grey goose, olive juice, blue cheese olives

“something different” 8

peach schnapps, amaretto, pineapple, cranberry

southern punch 9

light & dark rum, southern comfort, pineapple

yahoo martini 8

stoli vanil, crème de cacao, cream, chocolate

cherry coke 8

red stag jim beam bourbon, coke

orange creme soda 8

stoli vanilla, orange, ginger ale

bottle | can beer

fat tire amber lager 3.75

guinness 4.5

dale's pale ale 4.25

rogue dead guy ale 5

blue moon wheat 3.5

stella artois 4.25

great lakes edmund fitzgerald porter 4.5

dogfish 90 ipa 6

lagunita's little sumpin' sumpin' ipa 4.5

corona 3.75

corona light 3.75

coors light 3

budweiser 3

budweiser pounder 3.25

bud light 3

bud light pounder 3.25

bud select 3

mich ultra 3

miller lite 3

miller lite pounder 3.25

pabst blue ribbon pounder 3

yuengling 23

spaten 3.75

lakefront new grist 5 (gluten free)

wines by the glass

house selections

coastal vines pinot grigio | 4

canyon road cabernet | 4

white

iq reisling mosel 10 | 8

borealis “northern whites” willamette valley 08 | 9

ipsum spanish blend rueda 09 | 8

rodolfo torrontes argentina 10 | 8

burgans albarino rias baixas 10 | 10

vinum cellars chenin-viognier oakville 09 | 8

honig sauvignon blanc napa 09 | 10

bel vento pinot grigio tipica 10 | 6

vignale pinot grigio veneto 09 | 8

marcato soave 09 | 8

j lohr chardonnay monterey 09 | 8

just chardonnay france 10 | 6

st francis chardonnay Sonoma 10 | 9

red

sombras del sol merlot chile 08 | 7

rockbrook pinot noir california 09 | 8

rickshaw pinot noir sonoma 09 | 10

belle glos meiomis pinot noir central coast 10 | 12

arancio nero d'avola sicilia 09 | 6

gemtree bloodstone shiraz mclaren vale 09 | 9

cortijo rioja spain 10 | 7

la playa carmenere chile 08 | 9

twisted vine zinfandel lodi 09 | 8

terra nostra chianti 08 | 8

alamos malbec argentina 10 | 7

thomas henry meritage sonoma 08 | 8

louis martini cabernet sonoma 09 | 9

grayson cellars cabernet california 09 | 8

bubbles

borgo magredo prosecco nv | 8

gran sarao brute cava nv | 7

pearly bay moscato d'africa nv | 7

soda

boylan bottleworks orange 12oz btl. 3

boylan bottlework black cherry 12oz btl 3

sundrop 12oz btl 2.5

cheerwine 12oz btl. 2.5

coke, diet coke, sprite, lemonade, ginger ale 2