



Appetizers

- PIMENTO CHEESE & PORK SKINS \$14

NC Pimento Cheese, crispy fried pork skins, smoked paprika, Carolina Vinegar Sauce
- WINGS \$18

8 Wings, Ranch or Blue Cheese · Lemon Pepper, Cajun, Buffalo, BBQ, Thai Chili, Garlic & Parmesean, Carolina Dry Rub, or Nuclear
- CAROLINA JALAPENO POPPERS \$14

Applewood Bacon Wrapped Jalapenos, pimento cheese, pulled pork, jalapeno ranch, smoked paprika
- COUNRTY HAM CROUQUETTES \$14

Lady Edison country ham, hoop cheese, bechamel, black garlic aioli, smoked paprika
- PORK BELLY \$16

Pork Belly, cherry pepper BBQ sauce, pickled peppers, green apples, micro greens
- FRIED PICKLE FRIES \$12

Basket of fried pickle fries with jalapeno ranch
- NC CALAMARI \$18

Deep Fried Calamari, marinara, lemon, chipotle aioli
- CANDIED BACON \$18

Candied Bacon, Peppercorns, Deviled Eggs
- LOADED BRISKET FRIES \$18

French Fries, Smoked Brisket, queso cheese, cherry pepper sauce

Soups & Salads

- Chef's Daily Soup \$6 Cup | \$8 Bowl

Scratch daily soup rotation
- CHOPPED SALAD \$16

Bacon, tomato, egg, red onion, smoked Ashe County blue cheese
- GEM CAESAR SALAD \$14

Caesar dressing, cornbread crumble
- NC AUTUMN SALAD \$14

NC Apples, mesclun lettuce, celery, pecans, grapes, craisins, apple cider aioli
- Add Protein: Chicken \$8, Salmon \$10, Grilled Shrimp \$10

Sides

- TRUFFLE PARMESAN FRIES \$10
- SWEET POTATO FRIES \$8
- ONION RINGS \$8
- SEASONED FRENCH FRIES \$8
- CHIPS \$6
- COLESLAW \$6

Handhelds

- All with a Choice of Side, subsitute side salad or caesar for \$3.00 upcharge
- *BELL BURGER \$20

Garlic Aioli, Applewood Bacon, White American, Everything Bun, Lettuce, Tomato, Onion, Pickle

*Vegetarian Option Available
- FRIED BOLOGNA SANDWICH \$16

NC Bologna, garlic aioli, Lusty Monk Mustard, house pickle, Ashe County Cheddar, fried onion straws, sourdough bread
- PRIME RIB FRENCH DIP \$18

Horseradish Cream, Caramelized Onions, Provolone, Hoagie, Au Jus, Pickle
- TURKEY & BACON CRANBERRY SANDWICH \$16

Sliced turkey, honey whipped goat cheese, applewood bacon, house cranberry sauce, arugula, and mayonaise
- CLASSIC CHICKEN CLUB \$16

Choice of grilled or fried chicken, applewood bacon, pepperjack cheese, lettuce, tomato, onion, pickle, mayonnaise, brioche bub
- FISH SANDWICH \$18

Choice of Blackened or Fried, lettuce. tomato, onion, tarter sauce, pickle, briche bn
- THREE LITTLE PIGS \$20

Pulled Pork, thick cut bacon, pork skins, slaw, pickle, and brioche bun
- PORK BELLY TACOS (three tacos) \$18

NC Pork Belly, taco shells, avacodo aioli, lime, and cilantro

Entrees

- *Dinner Only
- JOYCE FARM CHICKEN \$30

Lemon and rosemary sautéed brick chicken breast, roasted potatoes and root vegetables
- *STEAK FRITES \$45

Chimicurri, Arugula & Parm Salad, Steak Butter, French Fries
- NC CALABASH SEAFOOD PLATTER \$34

Fried Catfish, shrimp, huspuppies and served with fries, slaw, lemon, and tarter sauce

Desserts

- SWEET POTATO CHEESECAKE \$12
- BOURBON PECAN PIE \$12
- BANANA CHEESECAKE PIE \$12
- NC APPLE CRISP \$12
- CHOCOLATE MOUSSE \$12

Asterisk (*) next to menu item indicates that item may be served raw or undercooked or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Each guest check will receive a 20% house service charge