<table>
<thead>
<tr>
<th>LUNCH BREAK SET*</th>
<th>EXECUTIVE LUNCH SET*</th>
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</thead>
<tbody>
<tr>
<td>• Choose 1 Sandwich or Salad with protein</td>
<td>• Choose 1 Appetizer - Deviled Eggs or Sweet Corn Hush Puppies</td>
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<tr>
<td>• Choose 1 Side</td>
<td>• Choose 1 Sandwich or Salad with protein</td>
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<td>• Includes coffee or tea</td>
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<td>36</td>
<td>46</td>
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## APPETIZERS

- **AVOCADO TOAST**
  - roasted garlic focaccia, whipped ricotta, radish, petite basil
  - $16

- **FRIED GREEN TOMATO & CRISPY PORK BELLY**
  - pimento cheese, smoky tomato jam, frisée picked lemon vinaigrette
  - $18

- **EVILED EGGS**
  - dill, chives, smoked trout roe
  - $14

- **AGED HAM & ARUGULA FLAT BREAD**
  - oregano, whipped ricotta, parmesan, spiced honey
  - $22

## SANDWICHES

- **THE GREAT AMERICAN BURGER**
  - short rib, brisket and chuck blend, double patty house-smoked pork belly, American cheese house pickles, special sauce, house fries
  - $29

- **LOBSTER & SHRIMP ROLL**
  - avocado, brioche, celery, house salt & vinegar chips
  - $32

- **YARDBIRD CHICKEN SANDWICH**
  - available original or signature Carolina Reaper rub spicy slaw and house fries
  - $22

- **BLACKENED FISH SANDWICH**
  - lettuce, tomato, house pickles jalapeno tartar sauce on grilled rosemary bread
  - $26

- **SMOKED BEEF BRISKET SANDWICH**
  - Swiss cheese, smoky tomato jam, mayo, arugula house pickles, ciabatta roll
  - $25

## MAINS

- **THE IMPOSSIBLE BURGER**
  - lettuce, tomato, tarragon aioli, shallot confit, brie house salt & vinegar chips
  - $30

- **SMOKED PORK RIBS**
  - history smoked, house-made BBQ sauce
  - $46

- **CHICKEN ‘N’ WATERMELON ‘N’ WAFFLES**
  - cheddar cheese waffle, spiced watermelon
  - $40

- **SHRIMP N’ GRITS**
  - char-grilled mango, smoked pecans, tomato, onions benne seed dressing
  - $18

- **GARDEN GREENS & TREE NUT SALAD**
  - grilled farmers cheese, beet pickled shallots, jicama mint, coriander, oregano, tarragon, tree nut vinaigrette
  - $18

- **LOW & SLOW SMOKED CHICKEN SALAD**
  - grilled chicken, chickpeas, roasted corn, apples, avocado arugula, crispy quinoa, tomato, farmers egg, lemon vinaigrette
  - $18

## SIDES

- **MAC & CHEESE**
  - five artisanal cheeses, crispy herb crust
  - $14

- **CLASSIC BUTTERMILK BISCUITS**
  - honey butter, house-made jam
  - $10

- **SKILLET CORNBREAD**
  - sharp cheddar cheese, bacon, jalapeno honey butter
  - $10

- **HOUSE FRIES**
  - house-made buttermilk ranch, bacon salt
  - $10

- **CRISPY BRUSSELS**
  - spiced honey
  - $12

- **SPICED WATERMELON**
  - citrus, fresh mint
  - $12

- **CHARRED CORN & QUINOA**
  - chipotle, farmer’s cheese, cipollini onions
  - $14

- **LEWELLYN’S FINE FRIED CHICKEN**
  - whole lobster, five artisanal cheeses
  - $64

- **BUTTER LETTUCE & GRILLED MANGO SALAD**
  - char grilled mango, smoked pecans, tomato, onions benne seed dressing
  - $18

- **GARDEN BITES**
  - grilled chicken, chickpeas, roasted corn, apples, avocado arugula, crispy quinoa, tomato, farmers egg, lemon vinaigrette
  - $18

- **YARDBIRD CHICKEN WINGS**
  - available original or signature Carolina Reaper rub spicy slaw and house fries
  - $22

- **LOW & SLOW SMOKED CHICKEN SALAD**
  - grilled chicken, chickpeas, roasted corn, apples, avocado arugula, crispy quinoa, tomato, farmers egg, lemon vinaigrette
  - $18

## Set menus may not be combined with any other offer or promotion.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Prices displayed are subject to prevailing Goods and Services Tax and 10% service charge.