

Appetizers

Hush Puppies 4.95

Fried cornbread balls served with a spicy mayo.

Southern Nachos 5.95

Handmade tortilla chips topped with pulled pork, cheddar, tomatoes, jalapeños, sour cream and cilantro salsa.

Fried Green Tomatoes 5.95

Fresh slices fried with cornmeal batter and served with a spicy tomato sauce.

Fried Okra 4.95

Sliced okra with a spicy cornmeal breading served with a piquant remoulade.

Soups & Salads

Corn Muffins with all Salads -- or substitute a gluten free English Muffin for \$1.75.

Asheville Salad 8.75

Granny Smith apples, raisins, roasted pecans, tomato & Danish blue cheese with honey mustard vinaigrette on the side.

Wishbone Salad 6.95

Gruyère cheese, tomato & homemade croutons, tossed with garlic vinaigrette. and mixed greens.

Pensacola Salad 9.95

Mixed greens with bacon, hard boiled egg, avocado, feta and scallions. Served with a choice of dressing on side.

Soup & Salad cup 5.95 bwl. 6.75

Chowder or Soup of the Day with small house salad.

Seafood Chowder cup 4.75 bwl. 6.50

Fresh white fish (no shell) in mildly spicy clam/potato stock.

Soup of the Day cup 3.95 bwl. 5.50

House Salad sm. 4.75 lg. 6.50

Mixed greens, tomato & cucumber with your choice of dressing on the side.

WISHBONE DRESSINGS

Balsamic Garlic Vinaigrette
Lemon Tahini, Ranch
Honey Mustard Vinaigrette

SALAD ADDERS

Gulf Shrimp Blackened 3.75
Natural Chicken Breast blackened or grilled 4.75
Blackened Salmon 4 oz 5.95
Sub Spinach for lettuce fresh 1.00 sauteed 2.00

Po' Boys & Sandwiches

Choice of Yankee slaw, French or Home fries, Sweet potato fries (.75), Black Beans or House Salad (.95)

N.C Style Pulled Pork Po'Boy 8.95

Our own slow smoked pulled pork topped with spicy, chopped coleslaw on a steak bun with choice of Beans or Lexington style BBQ sauce.

Fish Creek Po' Boy 9.95

Herb crusted pan fried tilapia full fillet with French bread, lettuce and house tartar sauce.

Dixie Burger 9.95

8oz handmade patty with hormone-free aged Angus beef garnished with tomato, onion, pickle and lettuce. Served on a kaiser. Add Cheddar Swiss or Blue Cheese for .75 (Grilled mushrooms, onions, bacon or egg, pimento cream cheese ... extras)

Bayou Chicken Sandwich 9.95

A blackened 8oz hormone-antibiotic free skinless breast garnished with lettuce, tomato and onion with spicy remoulade on a kaiser roll. Cheddar or Swiss add .75 (You may also request grilled rather than blackened)

Gulf Shrimp Po' Boy 10.95

Wild caught Gulf shrimp blackened lightly and served with fresh spinach and our garlic balsamic dressing on a French baguette.

Cajun Sausage Po' Boy 9.95

Spicy chicken andouille (no pork) sausage garnished with lettuce, grilled onion and spicy mayo on French bread.

Soup & Slider 6.95

Palm-size slider with cole slaw and cup of soup. Choose: BBQ Pulled Pork; Smoked Beef Brisket; Hickory Bacon & Fried Green Tomato; or Blackened Shrimp with yankee slaw. *(For a 2nd Slider add \$3)*

**Gluten Free
FOCCACCIA
add 2.50**

Southern Favorites

Jambalaya Cajun Stew 9.95

Spicy Cajun stew with natural chicken, chicken andouille sausage, peppers, onion and tomatoes. Served over brown rice with corn muffin on the side. Add Blackened Gulf shrimp 3.75

North Carolina Pulled Pork 9.95

Hickory smoked and mixed with tangy vinegar, served with sweet chopped cole slaw, Wishbone or Lexington BBQ sauce, corn muffin and 2 sides.

Herb Crusted Tilapia 10.95

Fresh fillet rolled in spices and light breading, sauteed and served with lemon caper sauce, Yankee coleslaw and corn muffin on the side. Choose 2 sides.

Blackened Catfish 11.95

Farm raised American fillet seared with Cajun spices. With Yankee slaw, muffin and 2 sides.

Deep Water Atlantic Salmon 15.95

8 oz fillet BLACKENED or GRILLED. With Yankee slaw, muffin and 2 sides.

Low Country Crab Cakes 12.95

Spicy NC style blue claw crab patties with lemon butter sauce. With Yankee slaw, muffin and 2 sides.

Blackened Chicken 11.75

8 oz hormone free boneless breast seared in Wishbone Cajun spices. With Yankee slaw, corn muffin and 2 sides.

Grilled Mango Chicken 11.95

Grilled marinated 8 oz hormone free breast with mango salsa, Yankee slaw and corn muffin. Choose 2 sides.

Smoked Beef Brisket 10.95

Hickory smoked here, sliced and served with your choice of horseradish or Wishbone BBQ sauce. Served with Yankee slaw, muffin and 2 sides. (Brisket Po' Boy ... 9.50)

Shrimp & Grits with Bacon

White wine/cream reduction with mushrooms and scallions served over cheese grits. With corn muffin.

Cajun Shrimp & Grits with chicken andouille (instead of bacon) and Cajun spicing 13.50

Vegetarian

Hoppin' Jack 6.95

Black beans topped with cheddar cheese, tomato & scallions over rice. With corn muffin. Add blackened or grilled Amish chicken breast 4.75 or grilled ham or chicken andouille for 3.75.

Vegetable Platter 8.50

Choose any 3 sides or choose 2 sides with a small house salad. Served with Yankee coleslaw and corn muffin.

Black Bean Cakes (Vegan*) 9.50

Made gluten free with black beans, scallions, cilantro and red & green peppers. Choose mango salsa* or roasted red pepper sauce on the side. Served with Yankee coleslaw, corn muffin and 2 sides.

Side Dishes

a la carte \$2.50 - \$3 each*. Vegetarian unless indicated.

French Fries

Home Fries

cut potatoes pan fried with onions & garlic

Sweet Potato Fries (add .75)

Macaroni & Cheese

Mashed Sweet Potatoes with pecans

Sauteed Spinach

light oil, fresh lemon and salt

Cheese Grits

Collard Greens

slow cooked in vinegar with smoked turkey

Brown Rice

Black Beans & Rice slow cooked, vegan

Fresh Fruit (add .50)

Small House Salad (add .95)

mixed greens, tomato, cucumber with dressing

Sub
Corn Muffin
for French
Bread

ASK
SPECIALS
daily

Late Breakfast

GRIDDLE

For 100% maple syrup from St. Joseph Island, Ontario add 2.75

Buttermilk Pancakes 7.95

2 extra large traditional pancakes with syrup.

Fruit Pancakes 9.25

Fresh Strawberry, Blueberry, Banana or Mango, (up to 2)

Banana Chocolate Pancakes 9.25

Choc. chips topped with banana & whipped cream

Corn Cakes 8.95

Signature pancakes made with sweet red pepper sauce.

French Toast 8.95

thick sliced challah double dipped--served with syrup

Crunchy French Toast 9.25

thick sliced egg bread dipped in corn flakes

Fresh Fruit Belgian Waffle 10.95

House waffle with seasonal berries & fresh whip cream

Chicken & Waffles 12.95

House Belgian waffle with buttermilk fried Amish chicken tenders and bourbon chipotle maple syrup

BREAKFAST SIDES

Hickory Smoked Bacon (3 strips) 3.50

all natural **Pork Patty Sausage** (2) 2.95

all natural **Turkey Patty Sausage** (2) 2.95

all natural **Spicy Pork Links** (3) 2.95

Grilled Bone-in-Ham 3.75

Chicken Andouille Sausage 3.75

Toast OR English Muffin 1.95

Corn Muffin cheddar, creamed corn 1.95

Gluten Free **English Muffin or Bagel** 2.95/3.50

Banana or Carrot Bread baked here 2.75

EGGS

All egg dishes are served with a choice of Corn or English muffin or toast AND cheese grits, home fries or black beans (or sub sauteed spinach or fruit for .50)
Egg Whites Only - add .50 Sub gluten free muffin 2.25

Yankee Scrambled Eggs 10.95

scrambled with cream cheese & scallions and served with three strips of bacon.

Fresh Spinach Omelet 10.95

spinach, tomato, mushrooms and choice of feta, Swiss or cheddar cheese.

Avocado Beach Omelet 12.95

3 egg filled with avocado, fresh spinach, bacon and Swiss.

Wishbone Omelet 10.95

potato, cheddar, onion and spicy salsa inside.

Jambalaya Omelet 10.95

poached chicken, chicken andouille sausage and bell peppers in a Cajun stew.

Denver Omelet 10.95

Great ham, cheddar, green peppers and onion.

Smoked Salmon Omelet 12.25

With house cold smoked Canadian salmon, cream cheese, capers and fresh dill. So good!

Smoked Beef Brisket Hash 10.95

Potatoes, peppers, onion & our smoked brisket--with 2 scrambled eggs, corn muffin or toast. (no side)

Red Eggs 10.75

Two scrambled eggs on corn tortillas topped with cheddar, chili ancho, scallions, sour cream & cilantro salsa bordered by black beans. (No sides or bread)

Breakfast Burrito 9.95

Eggs, black beans, scallions, cilantro salsa in a flour tortilla. Served with sour cream & chiliancho. (No toast or muffin.)

HOT

Beverages

COLD

Coffee Organic Fair Trade - reg/decaf - with refills 2.75

Espresso or Americano single 2.25 double 2.95

Mississippi Mud pint espresso, swt condensed milk 4.50

Cappuccino single 3.25 double 3.75

Hot Chocolate or Chai with Milk *Pint* 3.75

Ghirardelli or Oregon optional fresh whipped cream

Hot Tea Pot * *decaf* 2.25

Pomegranate Raspberry, Green, English Breakfast Earl Grey, Spiced Chai, Mint Medley*, Pure Green Chamomile Citrus*, Ceylon Black & Ceylon decaf*.

Brewed Iced Tea reg. or cane sweetened - with refills 2.50

Fresh Lemonade 3.25

Arnold Palmer 2.50

Soft Drinks (*refills*) 2.75

Coke, Diet Coke, Sprite, Cherry Coke, Fanta Orange Mr. Pibb and Barq's Root Beer.

Abita Root Beer on tap in a frosty pint glass 3.95

Cranberry Juice Ocean Spray 100% juice 2.95

Milk 2% and skim sm...2,25 lg...3.25

Almond or Soy Milk sm...3,25 lg...4.25

SEE SPECIALS FOR BEERS ON TAP & WINES