



LUNCH MENU

Starters

Fried Pickles **v** 7
with spicy ranch dressing

Flatbread **v** 11
arugula, roasted tomatoes, pickled onion, mushrooms + house mozzarella

Southern Spring Rolls 10
pulled pork, shiitakes, napa cabbage, collards + sesame ginger

Brie and Jam **v** 10
baked brie and house made jam + crostinis

Tomato Bisque **v** or Soup du Jour 5

Small House or Small Caesar Salad 5

Salads

Spring **gv** 10
watercress, frisée, wild mushrooms, radish + poached egg

Leek **gv** 10
roasted leek, mâche, yogurt, toasted walnuts, lemon + olive oil

Fried Goat Cheese **v** 11
spring mix, roasted tomatoes, pecans, red onions + dried cranberries

Firecracker Salmon **g** 13
baby greens, soba noodles + spicy cucumber kim chee

Farro **gve** 10
charred corn, mint, scallions + bibb lettuce
add chicken, tofu, or tempeh 4 | add shrimp or salmon 6

House Made Dressings

Bleu Cheese, Ranch, Sesame Ginger, Caesar, Creamy Balsamic,
Champagne Vinaigrette, Sherry Vinaigrette

Entrees

Tomato Pie **v** 11
san marzano tomatoes, cheeses, herbs in a hand-rolled crust + creamed succotash

Fried Chicken 12
fried boneless chicken breast with peach chutney, mac & cheese + haricots verts

Gourmet Meatloaf 12
bacon-wrapped, havarti, tomato marmalade, spicy collards + cheese grits

Shrimp Kebabs **g** 12
spicy shrimp, bell pepper, red onion, squash + buttered rice

Gourmet Meatloaf 12
bacon-wrapped, havarti, tomato marmalade, spicy collards + cheese grits

Shrimp and Grits **g** 13
shrimp, prosciutto, pepper medley in a sherry cream sauce + stone-ground cheese grits

Sandwiches

Sandwiches served with one side item. Gluten-free bread and buns available.

Grilled Pimento Cheese and Bacon 8

extra sharp white Vermont, sharp cheddar cheese + sourdough

Meatloaf 12

gourmet meatloaf, spicy collards, havarti, tomato marmalade + bread

Mozelle's Pimento Cheeseburger 10

angus beef, fried pickles, lettuce, tomato, pimento cheese + brioche bun

Pulled Pork 10

western NC bbq, house coleslaw + brioche bun

Chicken Salad 9

poulet rouge, lettuce, tomato + whole wheat bread

Southern BLT 10

bacon, lettuce, fried green tomato, basil aioli + sourdough

Grilled California Club 10

turkey, havarti, avocado, housemade tomato marmalade + sourdough

Veggie v 9

roasted red pepper, cucumber, sprouts, red onion, tomato, muenster, dill-yogurt spread + sourdough

Black Bean Burger v 10

cucumber, onion, tomato, cilantro-lime aioli + brioche bun

Sides 5

French Fries

Haricots Verts

Cheese Grits

Mac & Cheese

Sweet Potato Fries

Fruit

Vegetable of the Day

Spicy Collards with Bacon

Mozo Seasoned Kettle Chips

Creamed Succotash v

Desserts 7

Bourbon Pecan Bread Pudding with Caramel Sauce

Flourless Chocolate Torte with Raspberry Sauce

Toddle House Chocolate Pie

Coconut Cream Pie

Daily Dessert Specials

v- vegetarian g – gluten-free ve – vegan

Please tell your server if you have any dietary requests, we are happy to accommodate.

We proudly serve Certified Angus Beef® and use local, organic products whenever possible.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Proprietor — Jennifer Smith
Executive Chef — Steven McPherson