

Lunch

Served 11:00 AM - 3:00 PM

Tuesday through Saturday

Starters...

Soup of the Day*Cup **2.99**Bowl..**4.99*

Fried Green Tomato & Okra Basket* **8.99*

Breaded and fried okra and sliced green tomatoes served with sweet potato aioli

3-Cheese Macaroni & Country Ham Soufflé* **4.99*

Sharp yellow and white cheddar, bleu cheese and country ham ...Yum!

Build Your Own Sweet Potato

with butter and brown sugar **2.99**

Additional toppings **.99 each**

(White cheddar, crumbled bacon, diced ham, pineapple, toasted pecans/coconut, fresh diced tomato, sautéed onions)

Buttermilk & Cornbread* **2.99*

Sweet Potato cornbread in a cold glass of buttermilk. YES, we're serious!

Freshly Fried Pork Rind Basket*..... **4.99*

Served with Mambo Ranch. They snap, crackle and pop all the way to your mouth!!

Sides...**2.99**

coleslaw

sweet potato fries

french fries

seasonal fruit

fried okra

sautéed spinach

Salads...

Choice of dressing: balsamic vinaigrette, ranch, bleu cheese, molasses-Dijon, low-fat ranch

Stephanie's Other Salad8.99

Ham, roasted turkey, tomatoes, cucumbers, kidney beans, roasted sweet potatoes, beets, marinated onions and cheddar cheese on a bed of mixed greens, topped w/ crispy potato sticks

Camel City Oyster Salad 10.99

A blend of chopped Romaine & Cabbage tossed in our Apple Cider vinaigrette w/ mushrooms, tomatoes, peppers, bacon, cucumbers kalamata olives, and goat cheese topped w/ crispy fried Oysters

Blackened Salmon Nicoise9.99

Blackened Salmon Filet topped with our blend of black and green olives, diced tomatoes, green beans, capers and sweet and white roasted potatoes on a bed of mixed greens in a Lemon Herb Vinaigrette

Curried Chicken Salad7.99

Our special blend of curried chicken salad with fresh fruit and pecans served on a bed of mixed greens and topped with mango chutney

Dirty Rice Salad7.99

Rice, mushrooms, peppers, quinoa, onions, pecans and dried cranberries combined with a spicy vinaigrette served on mixed greens

House CaesarSm. 3.99Lg. 6.99

Whole Hearts of Romaine tossed in our own Caesar dressing topped with Parmesan cheese, toasted sweet potato cornbread croutons, anchovies and tomatoes

House SaladSm. 2.99Lg. 5.99

Mixed greens, tomatoes, cucumbers, cheese, marinated onions, julienned sweet potatoes and cornbread croutons

Add Chicken or Shrimp to any salad 3.99

Add Salmon to any salad.....4.99

Sandwiches.....

**denotes sandwich items available in 1/2 portions*

The Basics6.99

Choice of curry chicken salad, pimento cheese, ham or roast turkey served with lettuce and tomato on Texas toast or wheat bread

The Basic 1/26.59

With choice of a cup of soup or side salad

The “Hamsome”7.99

Thinly sliced ham on a ‘Big Ole’ Sweet Potato biscuit with Brie and Molasses Dijon mustard

Fried Bologna Sandwich6.99

Yes, fried bologna and grilled pimento cheese sandwich on Texas toast (or on wheat, but why?)

The Burger7.99

Half pound Angus burger served with lettuce, tomato and marinated onions

**add bacon or cheese .99

D.C. Burger (that’s Davie County)8.99

Half pound Angus burger topped w/ our house made pimento cheese served with lettuce, tomato and marinated onions ...

**add bacon (we dare you)

The Turkey Burger7.99

turkey burger served with cranberry mayo, lettuce, and marinated onions on wheat Kaiser roll

**add Bacon or cheese .99

Ragin’ Cajun Turkey Burger8.99

Spicy turkey burger, topped with smoked Provolone cheese, creole sauce & spicy collard greens on a whole wheat Kaiser roll

***V.V.’s Mamma’s Meatloaf8.99**

Open-faced meatloaf sandwich on Texas toast smothered with mushroom gravy and topped with crispy tobacco onions

Phil’s Favorite9.59

Fried Catfish platter served with red and white fries, creamy coleslaw and a sweet potato muffin

Mambo Chicken8.99

Fried chicken breast on a Kaiser roll with fresh coleslaw and our Mambo sauce

Pork Chop Club8.99

Marinated grilled pork chop with smoked provolone cheese, lettuce, tomato & bacon, topped with our Peach Onion Marmalade on a Kaiser roll

***Sweet Potatoes' Hot Brown6.79**

Our version of a Kentucky favorite. Sliced turkey with mushrooms and cheddar cheese sauce on a toasted sweet potato biscuit and topped with crumbled bacon

Fried Green Tomato, Lettuce, & Bacon6.99

Crispy fried green tomato, bacon, lettuce, & sweet potato aioli on toasted wheat berry bread

Dinner

Served 5:00 - 10:00 PM

Tuesday through Saturday

Starters...

Soup of the Day Cup 2.99 / Bowl 4.99

Fried Green Tomato and Okra Basket 8.99

Breaded and fried okra and sliced green tomatoes served with sweet potato aioli

3-Cheese Macaroni and Country Ham Soufflé 4.99

Sharp yellow and white cheddar, blue cheese and country ham ...Yum!

Freshly Fried Pork Rind Basket 4.99

Served with Mambo Ranch. They snap, crackle and pop all the way to your mouth!

Pimento Cheese 6.99

Served with celery and stuff (A Southern Tradition)

Shrimp and Grits 10.99

Sautéed Jumbo shrimp with red and green peppers served with creamy stone-ground grits

Red and White Fries 6.99

Basket of seasoned sweet & white potato fries

Additional ingredients each .99 Bacon, white cheddar or bleu cheese crumbles

Fried Chicken Liver Basket 4.99

Served with Mambo dipping sauce.

Collard Green Dip 7.99

With bacon and melted bleu cheese served with toast points ... we know — but try it anyway!

Mambo Shrimp and Oyster Cocktail 8.99

Crispy fried shrimp and oysters served with our “Mambolicious” cocktail sauce!

Buttermilk and Cornbread 2.99

Sweet Potato cornbread and a cold glass of buttermilk. YES, we're serious!

Salads...

Choice of dressing: balsamic vinaigrette, ranch, bleu cheese, molasses-Dijon, and low-fat ranch

Stephanie's Other Salad8.99

Ham, roasted turkey, tomatoes, cucumbers, kidney beans, roasted sweet potatoes, beets, marinated onions and cheddar cheese on a bed of mixed greens, topped with crispy potato sticks

Camel City Oyster Salad 10.99

A blend of chopped Romaine & Cabbage tossed in our Apple Cider vinaigrette w/ mushrooms, tomatoes, peppers, bacon, cucumbers kalamata olives, and goat cheese topped w/ crispy fried Oysters

Blackened Salmon Nicoise 9.99

Blackened Salmon Filet topped with our blend of black and green olives, diced tomatoes, green beans, capers and sweet and white roasted potatoes on a bed of mixed greens in a Lemon Herb Vinaigrette

Curried Chicken Salad7.99

Our special blend of curried chicken salad with fresh fruit and pecans served on a bed of mixed greens and topped with mango chutney

Dirty Rice Salad7.99

Rice, mushrooms, peppers, quinoa, onions, pecans and dried cranberries combined with spicy vinaigrette served on mixed greens

House CaesarSm3.99 /Lg. 6.99

Whole Hearts of Romaine tossed in our own Caesar dressing topped with Parmesan cheese, toasted sweet potato cornbread croutons, anchovies and tomatoes

House SaladSm. 2.99/Lg. 5.99

Mixed greens, tomatoes, cucumbers, cheese, marinated onions, julienned sweet potatoes and cornbread croutons

Add Chicken or Shrimp to any salad 3.99

Add Salmon to any salad4.99

Sides.....\$2.99

baked sweet potato

spicy greens

fried okra

candied sweet potatoes

horseradish smashed potatoes

mashed sweet potatoes

sautéed spinach

stone-ground grits

vegetable of the day

rice

Entrees...

* denotes entrée items available in ½ portions

Smothered Yard Bird11.99

Pan-fried chicken breast and melted Brie smothered with chicken gravy served over rice

***Drunken Pork Chops16.99**

Twin center cut pork chops with sweet potato cornbread dressing and apple brandy gravy served with the vegetable of the day

Stuffed Whole Trout17.99

Bacon wrapped whole boneless rainbow trout stuffed with sweet potato cornbread stuffing, greens, and crabmeat, topped with cold tomato caper relish and served on creamy stone ground grits

****Southernly Fried Chicken14.99***

Two boneless fried chicken breasts served with sweet and roasted garlic smashed potatoes, peach marmalade

Catfish NOLA15.99

Fried catfish topped with spicy Creole sauce served over rice

Sweet Potato Side Plate10.99

Choose any four of our sides to create your own platter

****Carolina Salmon Florentine17.99***

Lightly blackened salmon fillet with sautéed spinach and shrimp remoulade on top of toasted sweet potato cornbread

****V. V.'s Mamma's Meatloaf13.99***

Meatloaf smothered with mushroom-onion gravy topped with crispy tobacco onions served with the vegetable of the day and garlic smashed potatoes

Gullah Shrimp and Crab Pilau16.99

A casserole of red rice, shrimp, peppers, smoked sausage, onion and bacon topped with crab

The Veggie Gumbo9.99

A spicy blend of okra, corn, tomatoes and greens served with rice.

****Barbequed Duck22.99***

Spicy barbequed ½ duck on roasted red and white potatoes topped with corn and green tomato relish

Spaghetti with a Drawl12.99

A bowl of spaghetti tossed in a creamy Creole sauce with smoked sausage and country ham topped with fried chicken tenders

St. Peter's Fish and Shrimp12.99

Pan-roasted tilapia and shrimp atop Hoppin'-John risotto with red eye gravy

Sunday Brunch

Served on Sundays from 10:30 AM to 3:00 PM

Salads...

Choice of dressing: balsamic vinaigrette, ranch, bleu cheese, molasses-Dijon, low-fat ranch

Stephanie's Other Salad8.99

Ham, roasted turkey, tomatoes, cucumbers, kidney beans, roasted sweet potatoes, beets, marinated onions and cheddar cheese on a bed of mixed greens, topped with crispy potato sticks

Camel City Oyster Salad 10.99

A blend of chopped Romaine & Cabbage tossed in our Apple Cider vinaigrette w/ mushrooms, tomatoes, peppers, bacon, cucumbers kalamata olives, and goat cheese topped w/ crispy fried Oysters

Blackened Salmon Nicoise 9.99

Blackened Salmon Filet topped with our blend of black and green olives, diced tomatoes, green beans, capers and sweet and white roasted potatoes on a bed of mixed greens in a Lemon Herb Vinaigrette

Dirty Rice Salad7.99

Rice, mushrooms, peppers, onions, quinoa, pecans and dried cranberries combined with spicy vinaigrette served on mixed greens

House SaladSm. 2.99Lg. 5.99

Mixed greens, tomatoes, cucumbers, cheese, onions, and julienned sweet potatoes

House CaesarSm. 3.99Lg. 6.99

Whole Hearts of Romaine tossed in our own Caesar dressing topped with Parmesan cheese, toasted sweet potato cornbread croutons, anchovies and tomatoes

Curried Chicken Salad7.99

Our special blend of curried chicken salad with fresh fruit and pecans served on a bed of mixed greens and topped with mango chutney

Add Chicken or Shrimp to any salad 3.99

Add Salmon to any salad4.99

Sandwiches

(served with choice of side)

Sweet Potato Egg & Cheese Biscuit.....5.99

Sweet Potato biscuit with egg & cheese

Add Bacon..... .99

Sausage or Country Ham..... 1.99

Fried Green Tomato, Lettuce, & Bacon.....6.99

Crispy fried green tomato, bacon, lettuce, & sweet potato aioli on toasted wheat berry bread

Bologna Egg & Cheese.....6.99

Fried bologna w/ scrambled egg, white cheddar on Texas toast

Grilled Brunch Burger.....9.99

Half pound Angus burger served with lettuce, tomato, a fried egg, bacon and white cheddar cheese

The Benedicts

(most served with choice of side)

Trade Street Benedict7.99

Sweet Potato biscuit topped with country ham, poached eggs, cheese sauce, and bacon bits

Crab Cake Benedict.....10.99

Pan Fried Crab Cake served on our sweet potato hash and poached eggs topped w/ Hollandaise sauce

Uptown Oyster11.99

Fried oysters and Apple-smoked bacon served over scrambled eggs and Texas toast topped with Country Ham Bordelaise

Sides \$2.99

Sweet Potato Hash

French Fries

Sweet Potato Fries

Grits

Seasonal Fruit

Fried Okra

Sweet Potatoes Extras:

Bacon.....	3.00
Sausage, or country ham	3.50
Sweet potato biscuit	2.00
Toast.....	1.00
Fried Chicken Tenders.....	5.00
2 Eggs almost any style.....	1.50
1 Sweet Potato Pancake.....	2.00
Sausage gravy	3.00

Favorites...

Red and White Fries 6.99

Basket of seasoned sweet & white potato fries

Additional ingredients each .99 Bacon, white cheddar or bleu cheese crumbles

Fried Green Tomato & Okra Basket 8.99

Breaded and fried okra and sliced green tomatoes served with sweet potato aioli

Freshly Fried Pork Rind Basket 4.99

Served with Mambo Ranch. They snap, crackle and pop all the way to your mouth!

3-Cheese Macaroni & Country Ham Soufflé 4.99

Sharp yellow and white cheddar, bleu cheese and country ham ...Yum!

Other Stuff

Fish & Grits.....10.99

Fried Catfish topped with spicy Creole sauce served over stone ground grits

The Club Omelette.....9.99

Ham, turkey, swiss cheese, bacon and cranberry relish in a fluffy omelette.

Roasted Vegetable & Sweet Potato Frittata.....8.99

Roasted seasonal vegetable with spinach in an “open faced” Omelette topped w/ melted Brie and diced tomatoes

Sweet Potato Pancakes & Fried Chicken Tenders.....8.99

w/ Apple Marmalade, honey ginger butter and maple syrup

Curried Shrimp and Grits.....7.99

Curried shrimp sauce over creamy stone ground grits topped w/apple marmalade

Un-French Toast7.99

Sweet potato bread pudding battered, topped w/ brown sugar and pecans, served w/ honey ginger butter & warm strawberry preserves

Chicken and Sausage Gravy and Biscuit.....7.99

A Southern favorite served on a sweet potato biscuit.

It's a Sunday Thing!!.....10.99

Buttermilk fried chicken with spicy greens, sweet potato biscuit and gravy (available after noon)

Buttermilk &

Cornbread.....2.99

Sweet Potato cornbread in a cold glass of buttermilk. YES, we're serious!

Burger Night

Wednesday Nights from 5 - 10 PM

All Burgers5.99

(Price is Dine-in only)

Grilled Brunch Burger

Half pound Angus burger served with lettuce, tomato, a fried egg, bacon and white cheddar cheese

Turkey Burger

Turkey burger served with cranberry mayo, lettuce, tomato and marinated onions on wheat Kaiser roll.

*add bacon or cheese..... .99

The Burger

Half pound Angus burger served with lettuce, tomato and marinated onions

*add bacon or cheese..... .99

D.C. Burger (that's Davie County)

Half pound Angus burger topped with our house made pimento cheese served with lettuce, tomato and marinated onions

**add bacon (we dare you)

Triad Burger

Half pound Angus burger served with cheddar cheese, cole slaw, chili and marinated onions

Ragin' Cajun Turkey Burger

Spicy turkey burger, topped with smoked Provolone cheese, creole sauce & spicy collard greens on a whole wheat Kaiser roll

Sides \$2.99

stone-ground grits

vegetable of the day

french fries

sweet potato fries

rice

fried okra

seasonal fruit

candied sweet potatoes

baked sweet potato

spicy greens

horseradish mashed potatoes
mashed sweet potatoes

Wine List

We pour a very generous 7 oz glass of wine at reasonable prices. If you have a smaller appetite, we accommodate requests for a 'half glass', for just a little more than half price.

Floral Whites

Some of these aromatic, perfumed whites have a touch of sweetness; perfect with our spicy dishes.

Junius Lindsay 'Forget-Me-Not' Viognier Blend Saddlerock Cabernet Sauvignon Rose

Westbend Riesling

Elsa Bianchi Torrontes

New Age 'White' Malvasia/Sauvignon Blanc

Pacific Rim Gewurztraminer

North Carolina

California

Yadkin Valley NC

Mendoza Argentina

Mendoza Argentina

Columbia Valley WA

Glass

9.5

8

8

7.75

7.75

7

Bottle

28

24

24

23

23

21

Clean Whites

Crisp, refreshing and generally tart with citrus, peach, even flinty flavors, these wines pair easily with most of our dishes and with salads, too.

Villa Wolf Pinot Gris

Barone Fini Pinot Grigio

Coriole Chenin Blanc

Angeline Sauvignon Blanc

Cornaro Pinot Grigio

Just Sauvignon Blanc

Pfalz Germany

Valdadige Italy

McLaren Vale Australia

Russian River Valley, CA

Trentino Italy

France

Glass

9

8.5

8

7

6

6

Bottle

27

25

24

21

18

18

Rich Whites

Chardonnay is ever popular with its great ability to take on the spicy flavors of oak and to stand up to rich, creamy dishes.

Westbend Barrel Fermented Chardonnay

Leese Chardonnay

Angeline "Reserve" Chardonnay

Shelton 'Bin 17' Chardonnay

Yadkin Valley, NC

California

Russian River Valley CA

North Carolina

Glass

10

9

8.75

5.75

Bottle

30

27

26

17

Juicy Reds

Lighter styled, Pinot Noir is a perfect choice for a table of 4; seamlessly pairing with both fish and beef. Versatile.

Newton Johnson 'Felicite' Pinot Noir

Llai Llai Pinot Noir

Georges Duboeuf 'Patch Block' Pinot Noir

Walker Bay S. Africa

Bio Bio Chile

Languedoc France

Glass

8.75

8.75

6

Bottle

26

26

18

Spicy Reds

We LOVE full flavored, exuberant, aromatic foods and these wines really mesh with our signature flavors.

Fritz Zinfandel

Pennywise Petite Sirah

REDS Zinfandel/Carignane/Petite Sirah

Jam Jar Shiraz

Cupcake 'Red Velvet' Zin/Merlot/Cabernet

Bubo 'Old Vine' Zinfandel

Dry Creek Valley CA

Lodi California

Lodi California

Western Cape S. Africa

California

California

Glass

10

10

8

8

7

4

Bottle

30

30

24

24

21

12

Smooth and Rich Reds

Mouth-filling reds with just a little spice, and a little more finesse. These are the classic flavors that made Bordeaux great.

Compass Merlot

Sensual Malbec

Lockhart Cabernet Sauvignon

Terra Andina Merlot

Twisted Cabernet Sauvignon

California
Mendoza Argentina
California
Valle Central Chile
California

Glass

9

9

9

5.5

4.75

Bottle

27

27

27

16

14

Sparkling and Dessert Wines

Few things bracket the beginning and end of a great occasion as well as a bottle of bubbly and a glass of Port.

Petalo Moscato d'Asti
Montelliana Prosecco
Sandeman Tawny Port
Piedmont Italy
Veneto Italy
Douro Portugal
Glass

6

Bottle

30

22



Drinks

Served Monday through Sunday

* Brews, Martinis and Cocktails Not Served Sundays before 12 Noon

Beverages

16 oz Spring Water.....1.00

16 oz Sparkling Water.....3.00

Coffee.....2.50

Iced Tea.....2.50

Soda.....2.50

***Craft and Import Brews.....4.00**

Natty Green Buckshot Amber, Greensboro NC

Natty Green Wildflower Whit Bier, Greensboro NC

Sierra Nevada "Porter", Chico CA

Corona Extra, Mexico

Pete's "Wicked Ale", San Antonio TX

Haake Beck (non-alcoholic), Germany

***Domestic Brews.....3.00**

Shiner Bock, Shiner, TX

Michelob Ultra, St. Louis, MO

Budweiser, St. Louis, MO

Bud Light, St. Louis, MO

***Martinis.....9.00**

The Sweet Potato Fantasy

Grey Goose Vodka, Black Raspberry Liqueur and orange juice topped with Champagne

Sweet Potato Passion

Grand Marnier, Myers Rum, and orange juice topped with Champagne

The Perfect Martini

Ketel One Vodka, a dash of Dry Vermouth and three olives

The Classic Manhattan

Maker's Mark, Vya Sweet Vermouth, Bitters

The Flying Monkey

Absolut Vodka, Malibu Rum, Banana Liqueur, Midori Melon Liqueur and pineapple juice

Lemon Raspberry Martini

Stoli Vodka, Chambord Raspberry Liqueur, fresh lemon juice

Uptown Cosmopolitan

Grey Goose Vodka, Grand Marnier, Pomegranate and lime juice

***Specialty Cocktails.....8.00**

The Baby Doll

Bacardi rum, Malibu Rum, Chambord Raspberry Liqueur, pineapple juice and cranberry juice

Sweet Potato Dash

Jack Daniels, Amaretto, sour mix and pineapple juice

Southern Belle

Peach Schnapps, Grand Marnier, cranberry juice and fresh lime

The “Old” Fashioned

Jim Beam Black, muddled orange, cherry and splash of soda water

Mint Julep

Maker’s Mark, fresh mint, club soda

Mojito

Bacardi Rum, Captain Morgan Spiced Rum

**Join us for Sunday Brunch
with Bloody Ginnys
and Big ‘Ole Mimosa’s
10:30 – 3:00pm**

Desserts

Served during all business hours

Desserts at Sweet Potatoes change constantly and are made right at the restaurant.

Here are some of the delectable desserts that you may find on the menu:

Sweet Potato Pie

Sweet Potato Cheesecake

Sweet Potato Bread Pudding

Pecan/Coconut/Chocolate Chip Pie

Lemon Chess Pie

Sweet Potato Spice Cake

Bourbon Pecan Pie

Homemade Banana Pudding

and many more!!!!