



828-386-6050

http://www.boonedelivers.com

Vidalia

LUNCH

SNACKS

- Vidalia Onion Rings \$9.00
Ale battered sweet onions, lusty monk fry sauce
- Truffle Fries \$12.00
Black truffle oil seasoned house cut fries, Ashe county Romano, fry sauce
- Pimento Cheese \$10.00
Roasted red pepper sharp cheddar pimento cheese, muddy pond sorghum hoe cakes, celery

SALADS & LIGHT FARE

- Vidalia Salad \$10.00
Local greens, tomatoes, cucumbers, sweet corn, spiced pecans, pickled okra
- Wedge Salad \$10.00
Iceberg lettuce, smoked blue cheese, Goodnight Brothers bacon, blue cheese dressing
- Chicken Salad \$13.00
Roasted chicken salad with sour cream dressing, craisins, pecans, celery, onions, local greens, sliced apples orange cider vinaigrette.
- Seared Tuna Salad \$15.00
Local greens, sesame dressing, seared ahi tuna, cucumber, rice wine & ginger pickled carrots, sriracha peanuts, green onion, cilantro, pork cracklins and microgreens.
- Soup & Salad \$10.00
Choice of soup of the day, choice of small Vidalia salad, small iceberg wedge salad

ENTREES

- Chicken n' Waffles \$15.00
Southern fried springer farms chicken breast, sawmill gravy, Watauga country ham turnip greens, hot honey, sweet potato waffles
- Pimento Cheese Sandwich \$10.00
Multigrain sourdough, tomato, chips, pickles
- Vidalia Burger \$15.00
6oz creole seasoned certified angus beef burger, b&b remoulade, white American cheese, local greens, tomatoes, Vidalia onion rings, grilled soft roll, house cut fries, b&b pickles (gluten free bread available \$1.50)
- Chicken Salad Sandwich \$13.00
Roasted chicken salad with sour cream dressing, craisins, pecans, onions, celery, local greens, sliced apples, grilled Stickboy bread, chips, house pickles
- Veggie Burger \$13.00
Stickboy bun, local greens, tomato, roasted red pepper, cucumber, sriracha aioli, house cut fries, pickles

DINNER

SNACKS

- Vidalia Onion Rings \$9.00
Ale battered sweet onions, lusty monk fry sauce
- Truffle Fries \$12.00
Black truffle oil seasoned house cut fries, Ashe county Romano, fry sauce
- Pimento Cheese \$10.00
Roasted red pepper sharp cheddar pimento cheese, muddy pond sorghum hoe cakes, celery

- Sea Salt & Vinegar Pork Cracklins \$8.00
Made to order Pork cracklins, sea salt vinegar seasoning and Pimento Cheese Ranch
- Cauliflower Lettuce Cups \$12.00
Lightly spiced batter fried Cauliflower, Texas Pete Buffalo Aioli, Celery, Green Onions and Iceberg lettuce
- Strawberries & Beets \$14.00
Local Strawberries, Cider Vinegar Pickled Gold Beets, Lenora Goat cheese, Sunshine Cove microgreens, Spiced Pecans with Blueberry Vinaigrette

SALADS & LIGHT FARE

- Vidalia Salad \$10.00
Local greens, tomatoes, cucumbers, sweet corn, spiced pecans, pickled okra
- Wedge Salad \$10.00
Iceberg lettuce, smoked blue cheese, Goodnight Brothers bacon, blue cheese dressing
- Heirloom Tomatoes & Mozzarella \$15.00
Cucumber, Local Honey White Wine reduction, Rosemary Thyme Vinaigrette, Sunshine Cove pea tendrils, Lavender dust, Sea Salt and Black Pepper

DAILY SOUP (Check Facebook for Selection)

- Soup Du Jour (Cup) \$5.00
Served with cornbread
- Soup Du Jour (Bowl) \$7.00
Served with cornbread
- Soup Du Jour (Quart) \$10.00
Served with cornbread

DESSERTS

- Strawberry Cheerwine Shortbread \$9.00
Cheerwine shortcake, Strawberries, Fruit coulis, Maraschino cherries, Whipped Cream and Strawberry powder
- Apple Cobbler \$8.00
House made cobbler with Caramel sauce
- Flourless Chocolate Torte \$8.00
Flourless chocolate torte from

DINNER

ENTREES

- Chicken n' Waffles \$15.00
Southern fried springer farms chicken breast, sawmill gravy, Watauga country ham turnip greens, hot honey & waffles
- Nashville Style Hot Chicken & Waffles \$16.00
Nashville Hot Pepper dressed-country fried All-Natural Chicken breast, Waffles, Local Honey drizzle, House-made B&B chips, Watauga Country Ham braised Collard Greens
- Barrel Cut Ribeye \$34.00
Grilled center cut certified Angus Beef Ribeye filet, Cabernet Demi-glace sauce, Smoked Bleu Cheese butter, Smashed Potatoes, Fresh Vegetables and gaufrette
- Grilled Salmon \$27.00
Wild caught filet, Crooked Creek Grits, Saffron Tuile, Lemon butter sauce, Tomato & Corn Maque Choux and Microgreens
- Vidalia Burger \$15.00
6oz creole seasoned certified angus beef burger, b&b remoulade, white American cheese, local greens, tomatoes, Vidalia onion rings, grilled soft roll, house cut fries, b&b pickles (gluten free bread available \$1.50)
- Yellowfin Tuna \$27.00
Seared sesame encrusted yellowfin tuna, sriracha pork cracklins, bamboo infused rice, sesame seaweed salad, local sorghum hoisin sauce and sriracha aioli
- Smoked Chicken Pasta \$22.00
House brined Hickory Smoked Chicken breast, sauteed Local Black Oyster mushrooms, Spinach, Tomatoes tossed with Basil's fresh pasta, White Wine Cream sauce, Romano and Fresh Herbs
- Beef Short Ribs \$27.00
Red Wine braised Short Ribs, Cabernet Demi-Glace sauce, Cheddar Mac-n-Cheese, Local Honey carrot puree and Tobacco rings
- Alligator Shrimp & Grits \$27.00
Rambling Poppy Alligator Sausage, Crooked Creek grits, Creole seasoning, Parsley, Toasted Pimentos, Tomatoes, Baby Spinach, White Wine pan sauce, Green Onion and dried Chili threads
- Carolina Gold Rice Bowl \$19.00
Green Tea infused Carolina Gold Rice, Smokey sun-dried Pimento Romesco (CONTAINS ALMONDS), Wilted Greens, Caramelized onions, Sriracha Yum-Yum sauce, Green Onions, Rice Wine pickled carrots & cucumbers, Sunshine Cove pea tendrils, spicy fried Cauliflower (available vegan & gluten-free by

****NOTICE****

***These items are cooked to order. Consuming raw or undercooked**

meat, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions

Whisk Bakery with fruit coulis, chocolate sauce and strawberries

Banana Pudding*

*Vanilla wafers, whipped cream, sorghum caramel, brulee bananas, chocolate chips, chocolate cup
Gluten Free option without the vanilla wafers

\$8.00

request)

Apple Balsamic Sausages \$22.00

Sauteed custom-made Rambling Poppy Apple Balsamic Sausages, caramelized sweet Onions, smashed potatoes, Cabernet Demi-glace sauce, sauteed Baby Spinach and roasted Pimento agrodolce

WEEKLY SPECIALS
DELIVERY ONLY:

No Weekly Specials Available for Delivery At The Moment