

PUPPIES, PICKLES & POPPERS

		LO
STARTERS	*	
COUNTRY HAM & PIMENTO CHEESE CR Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Gr		\$13
PIMENTO CHEESE FUNDIDO Corn Relish, Caramelized Onion, Seed Crackers, Grilled Fla	atbread	\$12
SMOKED CHICKEN WINGS ** Topped with White BBQ Sauce, Celery Slaw		\$11
WEISENBERGER MILLS SKILLET CORNBET Traditional Unsweetened Cornbread, Sorghum Butter, Sca		\$9
PEEL'N'EAT SHRIMP / Sambal Cocktail, Green Goddess, Remoulade	(HALF DOZEN) (DOZEN)	\$12 \$23
*LOCAL OYSTERS ON THE HALF SHELL **Cheerwine Mignonette, Sambal Cocktail	(HALF DOZEN) (DOZEN)	\$15 \$29
SEASONAL SOUP		\$9
SALADS	+ >	
FRIED GREEN TOMATOES FRIED GREEN TOMATOES FRIED GREEN TOMATOES FRIED GREEN TOMATOES FRIED GREEN TOMATOES		\$11
HEIRLOOM TOMATO Peaches, Manchego, Popcorn, Bourbon Vinaigrette		\$14
FARMER'S MARKET V ** Apple-Sorghum Vinaigrette		\$10

TASTE	THE	SOU	TH
			1 1 1

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7-9 \$24/ADULT | \$12/CHILD {12 AND UNDER}

SMOKED CHICKEN WINGS / FRIED GREEN TOMATO SALAD CRISPY LOCAL BLUE CATFISH / FRIED CHICKEN & WAFFLES MAC'N'CHEESE OR COLLARDS, KIMCHI & COUNTRY HAM BUTTER PECAN COOKIES'N'CREAM

no substitutions please

SIVICIS			
DEVILED EGGS 🖋	(EACH)	\$1.50	
Green Tomato-Kimchi OR Bacon Jam			
HUSH PUPPIES -		\$6	
Green Tomato Jam			
FRIED PICKLES		\$6	
Lemon-Sriracha Aioli			
JALAPEÑO POPPERS		\$7	
Bacon Jam, Swiss Cheese, Buttermilk Dressing			

\$15

····· SNACKS ·····

1 0	MAINS ——	
چې ا	SERVED A LA CARTE	4
	FRIED CHICKEN & WAFFLES Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	\$16
	PULLED PORK SANDWICH Collards, House Pickles, French Fries	\$15
	DELTA RICE BOWL V Smoked Tofu, Roasted Carrot, Chard, Crispy Eggplant, Veggie Kimchi ADD SALMON POKE + \$3	\$17
	AVOCADO TOAST BLT Sally Lunn Bread, Bacon, Smashed Avocado, Tomato • ADD FRIED EGG + \$2	\$15
	DIRTY CHICKEN COBB Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	\$17
	CRISPY CATFISH SANDWICH Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries	\$14
	SHRIMP'N'GRITS 🎤 Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	\$22
	*PIMENTO CHEESE BURGER Bacon Jam, House Pickles, French Fries	\$16
	CRISPY CHICKEN SANDWICH Pimento Cheese, Cole Slaw, Duke's Remoulade, French Fries	\$15
	*ROASTED SALMON 🎤 Strawberry-Tamarind Glaze, Farmer's Market Salad, Crispy Shallots	\$23
	BBQ BEYOND BURGER Plant-Based Burger, Mushrooms, Swiss, Apple Cider BBQ, Crispy Shallots, Pickled Okra, Onion, French Fries	\$17

	→ S]	IDES ••			
HAND-CUT FRENCH FRIES V 🎤	\$4	SUCCOTASH CURRY 🗖 🧨	\$6		
COLLARDS, KIMCHI & COUNTRY HAM 🖊	\$6	watermelon & fried peanuts v 🧨	\$7		
MAC'N'CHEESE	\$8	CHEESY GRITS 💋 🥬	\$7		
BOURBON-PICKLED JALAPEÑOS V 🥓	\$4	SEASONAL SIDE	\$6		
SWEETS ••					
CHOCOLATE BOURBON PECAN PIE Orange Whipped Cream	\$9	BUTTER PECAN COOKIES Vanilla Whipped Cream	\$7		
SEASONAL FRUIT COBBLER Cinnamon Biscuit, Vanilla Whipped Cream	\$9	NANA'S BANANA PUDDING House Made Vanilla Wafers, Bourbon Caramel	\$8		
· A LA MODE + \$1	MMINGB	IRD CAKE 🗸 \$12			
NON-ALCOHOLIC LIBATIONS **					
CHEERWINE CHERRY SODA	\$4	BOYLAN'S CREAM SODA	\$4		
DR. ENUF LEMON LIME SODA	\$4	ABITA ROOT BEER	\$4		
FRESH SQUEEZED LEMONADE	\$4	VIRGIN BELLE'S PUNCH	\$5		
SPRECHER GRAPE SODA	\$4	Blood Peach, Ginger, Pineapple, Mint, Bubbles			

PLEASE NOTIFY US OF ANY ALLERGIES











Gluten-Free designation indicates recipes that do not include flour or wheat. However, all items are prepared in a common kitchen where the possibility of cross-contact gluten exposure exists. All fried items are prepared in the same oil, including those indicated as gluten free.

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.