

PUPPIES, PICKLES & POPPERS

## → STARTERS →

JIMM LING	
NASHVILLE-STYLE HOT FRIED OYSTERS Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	\$15
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddes	\$14 s
SMOKED CHICKEN WINGS ** Topped with White BBQ Sauce, Celery Slaw	\$11
PIMENTO CHEESE FUNDIDO  Corn Relish, Caramelized Onion, Seed Crackers, Grilled Flatbread	\$13
WEISENBERGER MILLS SKILLET CORNBREAD Traditional Unsweetened Cornbread, Sorghum Butter, Scallions	\$10
PEEL'N'EAT SHRIMP (HALF DOZEN) Sambal Cocktail, Green Goddess, Remoulade (DOZEN)	\$12 \$23
*LOCAL OYSTERS ON THE HALF SHELL (HALF DOZEN) Cheerwine Mignonette, Sambal Cocktail (DOZEN)	\$15 \$29
SEASONAL SOUP	\$9
SALADS +-	
FRIED GREEN TOMATOES   FRIED GREEN TOMATOES	\$11
BURRATA 💋 🎤 Arugula, English Peas, Bacon, Pickled Raisins, Bourbon Vinaigrette	\$14
FARMER'S MARKET  Apple-Sorghum Vinaigrette	\$10

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

## =TASTE THE SOUTH =

\$15

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7-9 \$41/ADULT | \$19/CHILD {12 AND UNDER}

GREEN TOMATO-KIMCHI DEVILED EGGS / SKILLET CORNBREAD SMOKED CHICKEN WINGS / FRIED GREEN TOMATO SALAD CRISPY LOCAL BLUE CATFISH / FRIED CHICKEN & WAFFLES SPICE-RUBBED BBQ PORK RIBS

MAC'N'CHEESE / COLLARDS, KIMCHI & COUNTRY HAM

BUTTER PECAN COOKIES'N'CREAM / CHOCOLATE BOURBON PECAN PIE

no substitutions please

## MAINS =

SERVED A LA CARTE						
SHRIMP'N'GRITS / Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	\$23	FRIED CHICKEN & WAFFLES Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	\$22			
*ROASTED SALMON /* Strawberry-Tamarind Glaze, Succotash, Miso Radishes, Crispy Shallots	\$25	CAST-IRON TROUT FILETS /* Cajun Rub, Mushroom Dirty Rice, Creole Cream Sauce, Smoked Soy	\$23			
SPICE-RUBBED BBQ PORK RIBS  Apple Cider Vinegar BBQ, Pickled Peppers, Crispy Black Eyed Peas	\$24	BBQ_BEYOND BURGER Plant-Based Burger, Potato Bun, Mushrooms, Swiss, Apple Cider BBQ,	\$17			
*PIMENTO CHEESE BURGER Potato Bun, Bacon Jam, House Pickles, French Fries	\$17	Crispy Shallots, Pickled Okra, Onion, French Fries  DIRTY FRIED CHICKEN	\$22			
CRISPY LOCAL BLUE CATFISH 🧨 Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	\$21	Legs & Thighs, Spicy Gochujang Honey, Blue Cheese, Pickles  22 OZ. BONE-IN SMOKED BEEF SHORT RIB	\$38			
DELTA RICE BOWL V"	\$20	Black BBQ Sauce, House Pickles	+-3			
Smoked Tofu, Roasted Carrot, Chard, Crispy Eggplant, Veggie Kimchi *ADD FRIED EGG + \$2	Ψ20	*ROSEDA FARM 20 OZ. DRY AGED BONE-IN RIBEYE 🖊 Bulgogi Mushrooms, Brown Delta Rice, Sugar Peas, Charred Vidalia Onion Butter	\$45			

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HAND-CUT FRENCH FRIES V 🥕	\$4	watermelon & fried peanuts v 🎤	\$7			
COLLARDS, KIMCHI & COUNTRY HAM 🎤	\$6	SUCCOTASH CURRY 🗖 🎤	\$7			
MAC'N'CHEESE	\$9	CHEESY GRITS #	\$7			
BOURBON-PICKLED JALAPEÑOS V 🧨	\$4	SEASONAL SIDE	\$7			
SWEETS ••						
SEASONAL FRUIT COBBLER  Brown Sugar-Oat Streusel, Vanilla Ice Cream	\$9	BUTTER PECAN COOKIES   Vanilla Whipped Cream	\$7			
CHOCOLATE BOURBON PECAN PIE  Orange Whipped Cream	\$9	NANA'S BANANA PUDDING  House Made Vanilla Wafers, Bourbon Caramel	\$8			
	HUMMINGBI	RD CAKE <b>≠</b> \$12				

PLEASE NOTIFY US OF ANY ALLERGIES



STRAWS AVAILABLE







**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.

