

SOUTHERN SMALL PLATES

Snacks

- HOT SMOKED FISH DIP**.....
with House-Made Crostinis 10
- TOASTED PUMPKIN SEEDS**.....
Tossed in Seasoned Salt 3
- PIMENTO CHEESE FRITTERS**.....
with Sweet Jalapeño Sauce 8
- TRUFFLE FRIES**.....
House-Cut Fries with Truffle Salt 7
- CORNBREAD & BISCUIT BASKET**
with Honey-Thyme Butter 4

Salad & Soup

- CREAMY MUSHROOM SOUP**.....
Cornbread Croutons, White Truffle Oil 7
- FRIED BRUSSEL SPROUT SALAD**
Mixed Lettuces, Soft-Poached Egg,
Crispy Shallots, Crispy Prosciutto,
White Truffle Vinaigrette 9
- GRAPEFRUIT & AVOCADO SALAD**.....
Arugula, Benton's Country Ham,
Belle Chèvre, Pecans,
Poppy Seed Vinaigrette 9
- BABY ICEBERG WEDGE**.....
Avocado, Bacon, Plantain Crisps,
Yellow Tomato Pico de Gallo,
Cilantro-Buttermilk Dressing 9

Picnic Plates

- SOUTHERN**.....
Prosciutto, Deviled Egg,
Pecans, Pimento Cheese
& Fried Green Tomatoes 18
- CHARCUTERIE**.....
Choice of Three; with House-Made
Crostinis, Fruit Preserves, Creole
Mustard, & Pickled Okra 18
- Andouille Sausage**
- Finocchiona Salame**
- Duck Bresola**
- Benton's Country Ham**
- Prosciutto**
- CHEESE PLATE**.....
Choice of Three; with House-Made
Crostinis, Pecans, Honey, & Fruit 15
- Pimento Cheese**
Cow • Spread • House-Made
- Sweet Grass Dairy Green Hill**
Cow • Bloomy • Semi-Soft • Thomasville, GA
- Belle Chèvre**
Goat • Fresh • Soft • Elkmont, AL
- Smokey Blue**
Cow • Natural • Semi-Firm • Oregon
- Brebirousse d'Argental**
Sheep • Washed • Soft • France
- Roomano**
Cow • Wax • Hard • The Netherlands
- Sottocenere al Tartufo**
Cow • Ash-Rubbed • Semi-Firm • Italy
- Meredith Dairy Marinated Feta**
Goat & Sheep • Fresh • Soft • Australia
- Cabot Clothbound Cheddar**
Cow • Natural • Firm • Vermont

Meat

- PORK AGRODOLCE**.....
Creamy Carolina Polenta,
Field Pea & Corn Relish 15
- PECAN-SMOKED PULLED CHICKEN**...
Fried Green Tomatoes, 'Bama White
Sauce, Sweet Pepper Slaw 12
- FRIED CHICKEN LIVERS**.....
Butter-Braised Onions,
Sweet-Hot Sticky Sauce 12
- GRILLED LAMB CHOPS**.....
Rosemary-Garlic Fried Fingerlings,
Marinated Goat Feta, Lamb Sauce 24
- STUFFED SHISHITO PEPPERS**.....
Chorizo & Fontina Cheese,
Honey-Lime Chimichurri 10

Seafood

- BENNE SEED-CRUSTED TUNA**.....
Avocado Purée, Cucumber-Melon Pico,
Ginger Sauce, Wonton Crisps 15
- BLUE CRAB CAKES**.....
Jicama-Melon Slaw, Florida Sauce 18
- GULF COAST OYSTERS & BISCUITS**...
Sherried Cream Sauce, Leeks,
Bacon, Tomato 15
- BLACKENED REDFISH**.....
Maque Choux, Fried Okra,
Pepper Sauce 18
- LOW-COUNTRY BOUILLABAISSE**.....
Andouille Sausage & Mixed Seafood
in Spicy Tomato-Fennel Broth
with Garlic Croutons 15 small / 30 large

Vegetarian

- SWEET POTATO GNOCCHI**...
Local Mushrooms, Jalapeño,
Green Onion, Crème Fraîche,
Thyme-Brown Butter 15
- FRIED EGGPLANT
BRUSCHETTA**.....
Tomatoes, Goat Chèvre,
Basil-Olive Vinaigrette 12
- CUCUMBER
VEGETABLE ROLL**.....
Melon-Basil Relish, Chile Drizzle,
Crushed Peanut Curry Sauce 8

Large Plates

- 8-OZ HANGER STEAK**.....
Green Beans, Potatoes, Squash,
Mushroom Gravy, Onion Rings 36
- PAN-SEARED GROUPER PILAU**.....
Tasso Ham & Shellfish
Southern Rice Dish 32
- BACON WRAPPED STUFFED SHRIMP**.....
Crab Meat Stuffed, Bacon-Wrapped with
Corn Polenta, Tomato Pan Sauce 36
- BUTTERMILK-FRIED
CHICKEN PILAU**.....
Three-Piece, Semi-Boneless Chicken,
Andouille & Field Pea Dirty Rice Pilau 24
- 16-OZ RIBEYE**.....
Sugar Cane Mop, Green Beans,
Potatoes, Squash, Steak Sauce,
Onion Rings 48

Sandwiches

- PROSCIUTTO MELT**.....
Sweetgrass Dairy Green Hill
Cheese, Fig Preserves, Basil,
on Batard with House-Cut
Fries 12
- RIBEYE "FRENCH DIP"**.....
Toasted French Loaf, Roasted
Red Peppers, Caramelized
Onions, Arugula, Mushrooms,
Horseradish Sauce, Fontina
Fondue, Beef Broth with
House-Cut Fries 15
- FISH TACOS**.....
Corn Tortillas, Grilled Mahi,
Lime-Dressed Cabbage Slaw,
Yellow Tomato Pico de Gallo,
Avocado Purée, Creamy
Southwest Sauce 12
- CYPRESS BURGER**.....
Applewood-Smoked Bacon,
Cheddar Cheese, Caramelized
Onion, Lettuce, Tomato,
& Horseradish-Cornichon Pickle
Rémoulade with House-Cut
Fries 12