

## SUMMER DINNER MENU



### APPETIZERS

#### HOME PLACE PASTURES PORK SÄAM

hoisin-marinated home place pastures pork, carrot and cabbage slaw, toasted benne, radish, cilantro

9

#### CHILLED CRAB SALAD

charred corn puree, sun dried tomato vinaigrette, fresh herbs

11

#### BABA GANOUSH

pickled pepper relish, za'atar-marinated feta, fresh-picked herbs, grilled pita

8.5

#### SHRIMP MOUSSE

creamed collards, smoky bacon bread crumbs, creamy citrus vin

10

#### ZUCCHINI FRITTERS

red pepper puree, fresh herb vinaigrette, crispy ham

8.5

#### FRITES

sea salt and comeback sauce

6.5

### SOUP

#### SHRIMP BISQUE

grilled shrimp pico, lime crema

cup 8.5

### SALADS

#### CITY SALAD

mixed greens, cucumber, local tomato (when available), carrot, red onion, roasted scallion, sourdough croutons, citrus vinaigrette

8

#### SHREDDED VEGETABLE SALAD

cabbage, carrots, apples, green onion, yellow onion, radish, crumbled blue cheese, sweet sambal vinaigrette

10.5

#### SALAD NICOISE

green beans, tomatoes, potatoes, olives, anchovies, and caper vinaigrette

9.5

#### THE "FAT EDDIE" SHREDDED ICEBERG LETTUCE

tomato, banana peppers, roasted garlic, red onion, cucumber, artichoke hearts, carrot, red wine vinaigrette

10

#### CAESAR SALAD

grilled romaine, kalamata, grated egg, anchovy, parmesan, anchovy aioli, parmesan/garlic vinaigrette

9

with grilled chicken 12.5 with fried oysters 14

# ENTRÉES

## BBQ-BRAISED CHICKEN THIGHS

smoked potato salad, cabbage and apple slaw, bbq sauce

29

## BROWN BUTTER-SEARED SIMMONS CATFISH

butter-poached fingerling potatoes, pickled beet salad, halo orange vinaigrette

27.5

## HERB AND MUSHROOM-STUFFED PORK LOIN

creamed red potatoes and wilted arugula, apricot preserves

30

## GRILLED QUAIL

herb-roasted mushrooms, Mississippi fried rice, spicy lime sweet and sour

28

## COLLARD GREEN WRAPPED MISSISSIPPI REDFISH

citrus scented rice, roasted eggplant, tomato puree

31

## LAMB BELLY CONFIT

fenugreek braised white beans, shaved root vegetable and bitter green salad, confit fat hollandaise

33.5

## SMOKED OYSTER TAGLIATELLE

oyster liquor ragout cream, fresh picked herbs, chipped garlic, espelette

27

## SHRIMP AND GRITS

spicy Original Grit Girl cheese grits, sautéed shrimp, garlic, mushrooms, scallions, white wine, lemon juice, Big Bad bacon

28

## GRILLED BAVETTE

tomato, blue cheese, and bacon salad, potato puree, rustic chimichurri

33

*Do not worry about avoiding temptation.*

*As you grow older it will avoid you.*

- JOEY ADAMS

# BEVERAGES

## WATER

Soft Drinks	2.5
(Coke, Diet Coke & Sprite)	
Fruit Juice	3
San Pellegrino	3.5
Iced Tea	2.5
Coffee	2.5
Espresso	3.5
Double	5
Cappuccino	4
Double	5.5

## BUBBLY WATER

<b>DOMESTIC</b>	4
Budweiser	
Bud Light	
Coors Light	
Coors Non-Alcoholic	
Michelob Ultra	
Miller Lite	
Miller High Life	3
Pabst Blue Ribbon	2

## PREMIUM 5.25

Amstel Light	Peroni
Blue Moon	Sierra Nevada
Dale's Pale Ale	Shiner Bock
Dos Equis	SPB Suzy B
Guinness Draught	Stella Artois
Heineken	Terrapin HopSecutioner
Lagunitas IPA	Tiny Bomb
Old Rasputin	Yuengling

PLEASE ASK YOUR SERVER ABOUT TODAY'S DRAFT BEER

OUR FOOD IS ONLY AS GOOD AS THE PRODUCTS WE RECEIVE. WE ARE GRATEFUL FOR THE EFFORTS OF THE FARMERS, PRODUCERS AND PURVEYORS WHO MAKE OUR JOBS SO EASY.

WE ARE NOT RESPONSIBLE FOR ITEMS REQUESTED COOKED BEYOND MEDIUM.

WE RESPECTFULLY REQUEST YOU EXCUSE YOURSELF FROM THE DINING ROOM IF USING A CELL PHONE.

*thank you*