

## FALL DINNER MENU



### APPETIZERS

#### FRITES

sea salt and comeback sauce

*6.5*

#### CHICKEN LIVER PATE

onion and raisin jam, parsley, radish, micro greens, grilled sourdough

*10.5*

#### BLACK EYED PEA HOE CAKE

Original Grit Girl black eyed pea flour hoe cake, pimento cheese, pickled collard stems, scallions

*9.5*

#### SNAPPER CEVICHE

house tostada, charred poblano salsa, citrus crema, cilantro, red onion

*11.5*

#### CONFIT PORK JOWL

Home Place Pastures pork jowl, pickled apple relish, lemon and rosemary oil, crispy corn mush

*12*

### SOUP

#### CAULIFLOWER & BEER CHEESE SOUP

crispy lardon, house croutons, hot smoked paprika

*cup 9.5*

### SALADS

#### CITY SALAD

mixed greens, cucumber, carrot, red onion, roasted scallion, sourdough croutons, citrus vinaigrette

*8.5*

#### SHREDDED VEGETABLE SALAD

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

*11*

#### SPINACH SALAD

honey crisp apples, red onion, fennel, toasted pecans, plumped golden raisins, creamy goat cheese dressing

*10.5*

#### CHARRED RADICCHIO SALAD

pecorino, roasted Bluff City mushrooms, orange supremes, pear vinaigrette

*11*

#### CAESAR SALAD

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

*9.5*

*with grilled chicken 13 with fried oysters 14.5*

## ENTRÉES

### PAN ROASTED AIRLINE CHICKEN BREAST

roasted carrots, parsnips, and turnips, Grit Girl popcorn polenta, pecan romesco

29

### PAN ROASTED MISSISSIPPI CATFISH

black rice flour dredged Simmons catfish, stewed cauliflower and tomatoes, Two Brooks rice medley, roasted garlic vinaigrette, fried cauliflower florets

28.5

### MUSTARD GLAZED QUAIL

grilled Manchester Farms quail, braised leeks, potato puree, brown butter vinaigrette, pickled leek greens

29

### BOURBON BRAISED SHORT RIB

44 Farms short rib, creamed brown rice grits, pan roasted oyster mushrooms, pea shoot and radish salad

32

### GRILLED LOUISIANA TUNA

basil white rice, ginger, carrot and green bean salad, gochujang vinaigrette

30

### GRILLED PORK CHOP

Home Place Pastures Pork Chop, sautéed hominy, quick wilted collards, charred apple vinaigrette

31.5

### GRILLED GULF SNAPPER

Two Brooks Sable Rice and citrus salad, tri color braised peppers, beurre blanc

29

### GRILLED 44 FARMS RIBEYE

pan roasted red potatoes, wilted spinach, blue cheese and horseradish aioli

36.5

### SHRIMP AND GRITS

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

28.5

*The one thing that doesn't abide by  
majority rule is a person's conscience.*

- HARPER LEE

## 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	Sierra Nevada
Blue Moon	Shiner Bock
Dos Equis	SPB Suzy B
Guinness Draught	Stella Artois
Heineken	Tiny Bomb
Lagunitas IPA	Yuengling
Old Rasputin	
Peroni	

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*