

FALL LUNCH MENU



SMALL PLATES

CITY SALAD

mixed greens, cucumber, carrot, red onion, roasted scallion, sourdough croutons, citrus vinaigrette
8.5

CRISPY PORK JOWL

Home Place Pastures pork jowl, creamed hominy, fried pickled collards
11.5

WEDGE SALAD

iceberg, bacon, red onion, cherry tomatoes, blue cheese dressing, fresh chopped herbs
10.5

TIGER SAUCE CHICKEN WINGS

sweet and spicy with blue cheese cole slaw
10

SHREDDED VEGETABLE SALAD

cabbage, carrots, apples, green onion, yellow onion, radish, crumbled blue cheese, sweet sambal vinaigrette
11

BBQ SHRIMP

New Orleans style bbq shrimp, grilled bread, fresh picked parsley, lemon wheel
15

FRITES

with comeback sauce
6.5

SOUP SELECTION OF THE DAY

8.5 / 10

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

BIG PLATES

“THE GROCERY” BURGER

grilled 5.3 oz Johnny Snack burger, American cheese, lettuce, onion, pickle, mayo, mustard, and special sauce on a brioche bun - served with fries
12 / double patty 16.5

“CORNER JOINT” ROAST BEEF POBOY

garlic roasted beef, french bread, mayo, creole mustard, shredded lettuce, tomato, dill pickle, debris gravy, swiss - served with fries
13.5

MUFFALETTA

the New Orleans classic - served with fries
13.5

GRILLED 44 FARMS HOT DOG

open faced all beef hot dog, house-made chili, ketchup, Big Shot Mustard, grated cheddar, onion, bread and butter relish - served with fries
10.5

SHORT RIB RAGOUT

44 Farms braised short rib, Grit Girl popcorn polenta, radicchio, pickled collard green vinaigrette
24.5

GRILLED GULF SNAPPER

potato puree, white wine braised leeks, radish, brown butter vinaigrette
23.5

GRILLED PORK CHOP

Homeplace Pastures bone in loin chop, wilted arugula, sweet potato mash, bourbon mustard cream sauce
24

GRILLED LOUISIANA TUNA

house chile powder rubbed tuna, Two Brooks Scarlett rice, cumin and cucumber salad, tomatillo vinaigrette
24.5

SHRIMP & GRITS

spicy Original Grit Girl cheese grits, sautéed shrimp, garlic, mushrooms, scallions, white wine, lemon juice, big bad bacon
20

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

DOMESTIC	4
Budweiser	
Bud Light	
Coors Light	
Coors Non-Alcoholic	
Dixie	
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