

WINTER LUNCH MENU



SMALL PLATES

CITY SALAD

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

WEDGE SALAD

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

ANDOUILLE PIMENTO CHEESE

house-made crackers, scallions, parsley
10

SHREDDED VEGETABLE SALAD

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

WARM BRUSSEL SPROUT SALAD

60-minute egg, chorizo, cumin, red onion
11

FRITES

with comeback sauce
6.5

MUSHROOMS IN PUFF PASTRY

pan roasted mushrooms and onions, sherry and mustard crema, arugula, shallot and celery salad, herb toasted almonds
10.5

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

ADOBO MEAT LOAF

charred cabbage, cumin roasted fingerling potatoes, adobo ketchup
22

PAN ROASTED CATFISH

Mississippi farm raised Simmons catfish, whole shrimp etouffee, Two Brooks sable rice, pickled sweet peppers and onions
19.5

SMOTHERED PORK CHOPS

grilled Homeplace Pastures pork chops, mashed new potatoes, sautéed green beans with pecans, onion gravy
23.5

RED BEANS AND RICE

Two Brooks white rice pilaf, house-made smoked pork sausage, scallion, garlic bread
19.5

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	<i>2.5</i>
(Coke, Diet Coke & Sprite)	
Fruit Juice	<i>3</i>
San Pellegrino	<i>3.5</i>
Iced Tea	<i>2.5</i>
Coffee	<i>2.5</i>
Espresso	<i>3.5</i>
Double	<i>5</i>
Cappuccino	<i>4</i>
Double	<i>5.5</i>

BUBBLY WATER

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

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