

LATE SUMMER LUNCH MENU



SMALL PLATES

CITY SALAD

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

9.5

TOMATO SALAD

mozzarella, thyme oil, saba, fried basil, maldon sea salt

11.5

STUFFED SWEET PEPPERS

andouille and pimento cheese stuffed peppers, pickled red onion, scallion curls

12

ARUGULA SALAD

toasted pecans, brie, cranberry vinaigrette, shallots

10.5

CEVICHE

crispy tortilla, grilled pineapple salsa, cilantro, red onion

13

FRITES

with comeback sauce

7

CATFISH CALAS

chipotle slaw, avocado ranch

12.5

SOUP SELECTION OF THE DAY

9 / 10.5

CAESAR SALAD

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

10

with grilled chicken 13.5

with fried oysters 15.5

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
14.5

GRILLED 44 FARMS HOT DOG

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

SMOKED SHRIMP SALAD SANDWICH

brioche bun, caper and horseradish aioli, lettuce, tomato, pickled red onion
15

GRILLED REDFISH

creamed collards, onion, bacon, and tomato hash, fresh herb and lemon vinaigrette
23

BRAISED BEEF CHEEKS

scarlett rice, oyster mushroom gravy, pickled sweet peppers
22

GRILLED PORK CHOP

smoked potato salad, stewed lima beans, country ham gravy
23

SHRIMP & GRITS

spicy Original Grit Girl cheese grits, sautéed shrimp, garlic, mushrooms, scallions, white wine, lemon juice, Big Bad bacon
21

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
Peroni	
Reve Coffee Stout	

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