WELCOME BITES & SMALL PLATES

- Buttermilk Biscuit Sliders with Honey Butter
- Mini Fried Green Tomato Stacks with Remoulade
- Pimento Cheese & Crackling Crostini
- Sweet Corn Fritters with Pepper Jelly Drizzle
- Deviled Eggs (Classic, Cajun, or Bacon Jam)

SIGNATURE MAIN ENTREES

- Southern Fried Chicken (Classic or Nashville Hot)
- Smothered Chicken with Onion Gravy
- Slow-Braised Beef Short Ribs with Rich Brown Gravy
- Pulled Pork Shoulder with House BBQ Sauce
- Blackened Catfish with Lemon Creole Butter
- Shrimp & Grits with Smoky Andouille Cream
- Country Ham with Red-Eye Gravy

SOUTHERN STARCH SELECTIONS (STAR OF THE MENU)

- Creamy Stone-Ground Grits with Cheddar & Butter
- Baked Macaroni & Cheese (Classic or Smoked Gouda)
- Whipped Mashed Potatoes with Southern Gravy
- Candied Sweet Potatoes with Brown Sugar & Cinnamon
- Buttermilk Mashed Sweet Potatoes
- Dirty Rice with Turkey Sausage & Holy Trinity
- Jambalaya Rice (Chicken & Sausage or Vegetable)
- Buttered Cornbread Dressing with Pan Drippings
- Skillet Cornbread or Sweet Corn Muffins
- Cheese Grits Cakes (Pan-Seared Option Available)

CLASSIC SOUTHERN VEGETABLE SIDES

- Slow-Simmered Collard Greens with Smoked Turkey
- Green Beans with Bacon & Onion
- Buttered Sweet Corn Succotash
- Okra & Tomatoes
- Fried Okra with Comeback Sauce
- Southern Cabbage with Apple Cider Vinegar

SALADS & COOL COMFORTS

- Southern Potato Salad (Mustard-Style)
- Creamy Coleslaw
- Tomato & Cucumber Salad with Dill Dressing
- Mixed Greens with Peppercorn Ranch & Sweet Tea Vinaigrette