

sol

SOUTHERN KITCHEN AND LOUNGE

Restaurant Week Spring 2023

select one from each course - \$48

1st course

GRILLED OYSTERS

Large local oysters, char-grilled Louisiana gulf style with shaved Romano cheese, garlic butter, and parsley.

CAJUN CRAWDADS

Boiled Louisiana style, tossed in Cajun seasoning and served with drawn butter and lemons.

2nd course

BLACKENED CATFISH (GF)

Cast iron blackened catfish fillet, served with Remoulade and lemon. Includes choice of one side.

FRIED CHICKEN THIGHS

Marinated in buttermilk, fried crisp. Served traditional, Nashville Hot, or Alabama White BBQ. Includes choice of one side.

3rd course

CHOCOLATE PECAN PIE

A Southerner's sweet tooth favorite. Robust with chocolate and Georgia pecans.

ATLANTIC BEACH PIE

A lemon and lime custard pie with a saltine cracker crust made famous by the legendary Bill Smith of Crook's Corner in Carrboro, N.C.

featured beverages

wine - cocktail - beer

wine by the glass

Coppola, Chardonnay, California.....**\$10**

Gnarly Head Old Vine, Zinfandel, California**\$11**

wine by the bottle

Cave De Turckheim, Pinot Blanc, France**\$54**

The Drinking Fountain**\$15**

Bully Boy vodka, St. Elder Elderflower liqueur, and house made lemonade, topped with soda water. Mmm...refreshing!

Deciduous Brewing Co**\$8.50**

Simple Union Kolsch, Newmarket, N.H. (4.8% ABV)



Northeast Credit Union will donate \$5 toward food insecurity initiatives for every Restaurant Week meal purchased. (Up to \$5,000) Join in their mission to nourish and enrich the lives of others.

Visit necu.org/nourish or scan the QR code!