

to start

BREAD (and all that) — 10

Corn bread, buttermilk biscuits, hush puppies served with whipped honey butter and preserves

FRIED GREEN TOMATOES — 10

Cornmeal dusted and fried crisp, pickled chow chow, Tasso dust, jalapeno pimento cheese

DEVEILED EGGS (GF) — 10

House-made deviled eggs with candied bacon and house pickled relish

FRIED FROG LEGS (GF) — 14

Buttermilk and Texas Pete® marinated, cornmeal dredged and deep fried. Served with Alabama white BBQ sauce

SOUTHERN POUTINE — 14

Cajun seasoned crispy fries smothered with brown gravy, topped with bacon, cheddar cheese curds, and scallions.

substitute fries with popcorn chicken for \$8

BANG BANG SHRIMP — 14

Crispy fried shrimp tossed in a creamy, sweet and spicy sauce.

NOLA STYLE BARBECUE

SHRIMP — 14

Garlic, rosemary, creole seasoning, lemon, hot sauce, black pepper, butter, beer, and crusty grilled bread for dipping

GRILLED OYSTERS (GF) — 16

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

handhelds

PO' BOY

Chicken \$12 | Oyster \$14 | Shrimp \$14 | Catfish \$14

"Dressed" with lettuce, tomato, and Remoulade

CUBANO — 14

Roasted Mojo pork loin, shaved ham, Swiss cheese, topped with country mustard and pickles. Pressed and served warm

HOUSE BRISKET — 16

Topped with fried onions, house bbq sauce, and Swiss cheese, served on an onion roll

SOUTHERN SMASH BURGER — 16

8 oz. fresh beef patty, cooked to order, topped with lettuce, tomato, onion, dressed with yellow mustard, ketchup, or mayonnaise, served on an onion roll

add Bacon \$2 | Fried Onions \$1.50 | Cheese \$1

salads

add BBQ Shrimp \$14 or Fried Chicken Thigh \$10

BERRY & BEET SALAD (GF) — 16

Red and golden beets with mixed fresh berries, fresh local goat cheese, mixed greens, fresh basil and honey balsamic dressing

BOURBON STREET CAESAR SALAD (GF Optional) — 12

Crisp romaine dressed with lemon Caesar dressing, topped with garlic Old Bay croutons, candied bacon, and Romano cheese

SOUTHERN PECAN & APPLE SALAD (GF) — 16

Sliced Pink Lady Apples dressed with an orange and mustard dressing tossed with romaine, Radicchio, and candied pecans

SOUTHERN COBB SALAD (GF Optional) — 16

Topped with house-made corn bread croutons, hard-boiled eggs, sliced avocado, crumbled goat cheese, black eyed peas and a sliced fried chicken thigh over citrus dressed romaine lettuce

house specialties

SHRIMP & SAUSAGE ÉTOUFFÉE — 20

A stew of trinity, garlic, thyme, shrimp, and Andouille sausage with shellfish stock, white wine, and roux. "Smothered" over Carolina gold rice

SHRIMP & GRITS (GF) — 22

Coastal North Carolina style with smoky bacon, mushrooms, onion, garlic, and bell pepper served over Vermont sharp cheddar grits

FRIED CHICKEN THIGHS — 16

Marinated in buttermilk, fried crisp. Served traditional, Nashville Hot, or Alabama White BBQ

tradition suggests a side of fresh corn bread or warm biscuits

CAROLINA STYLE PULLED PORK — 18

Slow roasted pork shoulder, tangy vinegar based sauce, served with your choice of two sides

CAJUN STYLE GUMBO — 18

Chicken, smoked sausage and ham hocks simmered with fresh okra, holy trinity in a dark roux thickened stock. Served over rice

BLACKENED CATFISH (GF) — 22

Cast iron blackened catfish fillet, served with Remoulade and lemon

FLORIBBEAN TACOS

Pulled Pork 18 | Popcorn Chicken 18 | Blackened Catfish 20
NOLA BBQ Shrimp 22

Three 6" flour tacos with Jicama slaw and key lime garlic aioli

on the side \$5 EACH

SUCCOTASH (GF)

corn, lima beans, onions, and red bell pepper

CHEDDAR CHEESE GRITS (GF)

HONEY GLAZED BISCUITS

SAUTÉED

COLLARDS (GF, V)

with onions and garlic

CREAMY COLE SLAW (GF)

BLACK-EYED PEAS (GF)

FRIED GREEN

TOMATOES

with Remoulade sauce

MAC & CHEESE

CORN BREAD

COLLARD (GF)

GREENS

stewed in broth

HUSH PUPPIES

DIRTY RICE (GF)



southern food

Southern food and southern cooking are divided into several distinct styles based on the different regions of the south. Southern cooking is typically divided into 7 different styles, Appalachia, Creole, Cajun, Soul Food, Gullah, Lowcountry, and Floribbean. Each is unique with varying influences.

Appalachia

Classic farm-to-table fare. The Southern wilderness provides ample hunting and foraging possibilities like rabbit, venison, ramps, and berries. Well known dishes such as chicken and dumplings, chow chow, and cobblers are all said to have their roots in Appalachia cooking.

Cajun

From the French Canadian migration to the Louisiana delta, Cajun food highlights the products available in the swamplands. Alligator, Crawfish, turtles, and frogs often found themselves on the tables of Cajun families. Jambalaya, and dirty rice are steeped in Cajun influence.

Creole

Creole cuisine is the combination of French and Spanish cooking techniques along with the spicy pallet of Louisiana's local native and African cultures. Gumbo, Étouffée, and bread pudding are all based in Creole cuisine.

Floribbean

Easily guessed from the name, Floribbean cuisine is the union between the flavors of Florida and the Caribbean. Influenced by Asian, Hispanic, and Caribbean immigrants to the area this style is characterized by a healthier, lighter take using local ingredients. Coconut, papaya, lemongrass, mango, honey and rum are typically found in Floribbean dishes.

Gullah

Gullah cuisine is a direct link to the African people who as former slaves, moved to an area that covers the coastline of southern South Carolina to northern Florida. This style of cooking is similar to the cuisine of western Africa. Traditional recipes, flavors, and techniques were carefully preserved and passed down between generations. Gullah cuisine features seafood, rice, and locally available vegetables. One-pot meals are frequently found in Gullah kitchens.

Lowcountry

Lowcountry cuisine takes advantage of the bountiful Carolina and Georgia coastlines, utilizing shrimp and shellfish. Rice is a constant in Lowcountry food. Shrimp and Grits, fried or stewed okra, Hoppin' John, and rice puddings are typical dishes that display Lowcountry influence.

Soul Food

Soul Food finds its roots in the Black Power movements of the 1960's. It was a way for African Americans to honor their often-overlooked contributions to Southern cooking. Fried Chicken, Macaroni and Cheese, collard greens, candied yams all have their roots in the Soul Food kitchen.

on the menu...

HUSH PUPPY

A small, savory, deep-fried round ball made from cornmeal-based batter. Hushpuppies are often served as a side dish with seafood and fried foods.

CHOW-CHOW

North American pickled relish.

TASSO DUST

Dehydrated Tasso ham pulverized into a powder

ÉTOUFFÉE

Both Cajun and Creole cuisine employing a cooking technique called smothering,

GUMBO

The official cuisine of Louisiana. Gumbo consists primarily of a strongly-flavored stock, meat or shellfish, a thickener, and the Creole "holy trinity" celery, bell peppers, and onions

PO' BOY

A traditional sandwich from Louisiana. It almost always consists roast beef or fried seafood. Served on New Orleans french bread, known for its crisp crust and fluffy center

SUCCOTASH

A vegetable dish consisting primarily of sweet corn with lima beans or other shell beans.

REMOULADE

A European cold sauce based on mayonnaise. Similar to tartar sauce.

JICAMA

Jicama is a root vegetable with a similar taste to an apple but is not as sweet. Jicama is used extensively in Floribbean Cuisine and can be served fried, cooked and mashed, or raw.

BLACKENING

Refers to a technique used in Cajun cooking where a combination of spices are applied to a protein and cooked over high heat with butter, typically in a cast iron skillet.



sol

**SOUTHERN KITCHEN
AND LOUNGE**