



SOUTHERN KITCHEN AND LOUNGE

cocktails

STATE ST. SAZERAC ▣ 14

A New Orleans classic, the Sazerac is a mix of rye whiskey, absinthe, bitters and a sugar cube.

Served straight up with a lemon peel

HURRICANE ▣ 15

Light rum & dark Haitian rum shaken with passion fruit purée, freshly squeezed lemon & orange juice, and grenadine. Served over crushed ice, topped with an orange wheel and maraschino cherries

RAMOS GIN FIZZ ▣ 14

Bully Boy Gin shaken vigorously with heavy cream, freshly squeezed lemon & lime juice, orange flower water, and egg white. Decadently frothy - tastes like tangy lemon meringue pie

CHICORY MILK PUNCH ▣ 13

A twist on a New Orleans brunch favorite, Bulleit Bourbon, milk, house made chicory cold brew, cinnamon simple syrup, and vanilla extract.

Served over ice and topped with finely grated nutmeg

MINT JULEP ▣ 13

Woodford Reserve and mint simple syrup. Served over a heaping pile of shaved ice in a traditional julep cup

HONEY JALAPEÑO MARGARITA ▣ 11

Jalapeño infused Tequila, triple sec, honey simple syrup, and freshly squeezed lime juice.

Served on the rocks with a chipotle salt rim

HIGH TEA ▣ 11

Bully Boy Vodka mixed into our house made southern sweet tea with a splash of fresh lemon juice.

Served over ice in a tall glass

PEACH MOJITO ▣ 12

Castillo rum, peach purée, Peach Schnapps, and muddled mint strained over ice with a splash of soda water

SOCO SIP ▣ 12

Southern Comfort, Apple Schnapps, freshly squeezed lemon juice, cinnamon simple syrup, and egg white.

Served over ice



non-alcoholic beverages

PEACH NOJITO ▣ 6

Peach purée, simple syrup, muddled mint, fresh lime juice and sparkling water. Served over ice

ORANGE RAMOS FIZZ ▣ 6

Orange, lemon, and lime juice, grenadine, egg whites, and sparkling water

SOL HALF & HALF ▣ 5

House made iced tea & lemonade mixed over ice

HOUSE MADE ICED TEA ▣ 5

Sweetened or unsweetened

HOUSE MADE LEMONADE ▣ 5

FOUNTAIN SODA ▣ 2.50

wine

white

RIESLING	<i>Hermann J. Wiemer, Finger Lakes, NY</i>	14
ALBARINO	<i>Bodegas Ramon Bilbao, Spain</i>	11
PINOT GRIGIO	<i>Giuliano Rosati, Italy</i>	10
SAUVIGNON BLANC	<i>Infamous Goose, New Zealand</i>	12
UNOAKED CHARDONNAY	<i>Metairie, France</i>	12
CHARDONNAY-SEMILLON	<i>Aguijon de Abeja, Argentina</i>	13

red

PIPENNO	<i>(Chilled) Vina Maitia, Chile</i>	11
PINOT NOIR	<i>Pascal Bouchard, France</i>	13
TEMPRANILLO	<i>Bodegas Ramon Bilbao, Spain</i>	12
SHIRAZ	<i>Sula, India</i>	12
CABERNET SAUVIGNON	<i>C&B, Alexander Valley, CA</i>	12
CABERNET SAUVIGNON	<i>JaM Cellars, Napa Valley, CA</i>	15

rosé

GRENACHE, MOURVÈDRE, SYRAH	<i>Chateau l'Ermite d'Auzan, France</i>	11
VINHÃO, BORRAÇAL, ESPADEIRO	<i>Las Lilas Vinho Verde, Portugal</i>	12

bubbly

BRUT	<i>Bouvet-Ladubay Brut Reserve, France</i>	11
PROSECCO	<i>Neirano, Italy</i>	12

bottles

CHAMPAGNE	<i>Montaubret, France</i>	100
ROSE	<i>Carol Shelton "Rendezvous", Mendocino, CA</i>	57
SAUVIGNON BLANC	<i>Cadre "Stone Blossom", CA</i>	62
PINOT BLANC	<i>Cave de Turckheim, France</i>	54
CHABLIS CHARDONNAY	<i>Domaine Long-Depaquit, France</i>	74
ZINFANDEL	<i>Carol Shelton "Wild Thing", Mendocino, CA</i>	64
SHIRAZ	<i>Mollydooker "The Boxer", South Australia</i>	78
CABERNET SAUVIGNON	<i>Hoopla, Napa Valley, CA</i>	58

beer

draft

GUINNESS	<i>Irish Stout, IRE (4.25%)</i>	8
PLUM ISLAND	<i>Belgian White, MA (5.4%)</i>	8
SWEETWATER	<i>420 Pale Ale, GA (5.7%)</i>	8
MAINE BEER CO	<i>"Lunch" IPA, ME (7%)</i>	10
SAMUEL ADAMS	<i>Seasonal, MA (5.3%)</i>	8
COORS LIGHT	<i>Lager, CO (4.2%)</i>	6

bottles & cans

BUD LIGHT	<i>MI (4.2%)</i>	6
MICHELOB	<i>Ultra, MO (4.2%)</i>	6
STELLA ARTOIS LAGER	<i>BE (5%)</i>	7
CORONA EXTRA	<i>MX (4.6%)</i>	6
GREAT RHYTHM	<i>"Squeeze" IPA, NH (5.7%)</i>	10
SMUTTYNOSE	<i>Finestkind IPA, NH (6.9%)</i>	9
EARTH EAGLE BREWINGS	<i>Piscataqua American Lager, NH (4.2%)</i>	10
SAMUEL ADAMS	<i>"Just the Haze" Non-Alcoholic IPA, MA</i>	7
NORTH COUNTRY CIDER	<i>Firestarter, NH (5%)</i>	10
TRULY HARD SELTZER	<i>MA (5%)</i>	7
ISLAND DISTRICT CANNED COCKTAIL	<i>NH (5%)</i>	10

to start

BREAD (and all that) — 8

Corn bread, buttermilk biscuits, hush puppies. Whipped honey butter and preserves

FRIED GREEN TOMATOES — 8

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

FRIED FROG LEGS — 14

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

GRILLED OYSTERS (GF) — 16

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

NOLA STYLE BARBECUE SHRIMP — 12

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

DEVILED EGGS (GF) — 6

House-made deviled egg trio. Candied bacon and house pickled relish

LOW COUNTRY

CHICKEN BOG (GF) — 15

Chicken, smoked sausage, tomato, onion, bacon, chicken stock, white wine, butter, scallion, and Carolina gold rice

SHRIMP AND SAUSAGE ÉTOUFFÉE — 17

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

CAJUN STYLE GUMBO — 16

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

salads

add BBQ Shrimp \$12 or Fried Chicken Thigh \$6

BERRY & BEET SALAD (GF) — 14

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) — 10

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

SOUTHERN PECAN & APPLE SALAD (GF) — 14

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

SOUTHERN COBB SALAD (GF Option) — 14

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

handhelds

PO' BOY

Oyster 12 | Shrimp 12 | Chicken 10

"Dressed" with lettuce, Tomato and Remoulade

MUFFULETTA — 10

Salami, ham, provolone, and green olive salad on a sesame boule

FRIED CHICKEN THIGH SANDWICH — 10

On a house-made biscuit served traditional or with your choice of Alabama white BBQ or Nashville hot

house specialties

PAWLEY'S ISLAND BOIL

— 24

Shrimp and clams with smoked sausage, red potatoes, and corn on the cobb, with shrimp boil, lemon, beer, and shrimp stock

tradition recommends adding a side of hush puppies



SHRIMP AND GRITS (GF) — 20

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

FRIED CHICKEN THIGHS — 16

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

tradition suggests fresh corn bread or warm biscuits as a side

CAROLINA STYLE PULLED PORK — 16

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

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 AND CHEESE

CORN BREAD

COLLARD

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, Low Country, 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.

Low Country

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

HUSHPUPPY

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

LOW COUNTRY BOG

Cousin to the Jambalaya, but more "stewy" or "boggy". A staple in Gullah cuisine.

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

MUFFULETTA

A popular sandwich in New Orleans, brought to the city by Italian immigrants in the early 1900's. Thinly sliced Italian meats and cheese, dressed with olive salad on a sesame seed boule.

SUCCOTASH

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

RÉMOULADE

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

HOPPIN JOHN

Carolina black eyed peas and rice.

sol

SOUTHERN KITCHEN
AND LOUNGE

sol

dessert

HOUSE COBBLER ▣ 14

Baked seasonal fruit and sweet biscuits

ATLANTIC BEACH PIE ▣ 8

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

CHOCOLATE PECAN PIE ▣ 10

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

BANANA PUDDING ▣ 8

Vanilla wafer cookies with sliced banana

HOUSE-MADE PRALINES ▣ 4 EA.

A classic southern cookie with nuts,
caramelized sugar, and cream



SOUTHERN KITCHEN AND LOUNGE

sol

kids' menu

FRIED CHICKEN ▣ 6

Served with corn on the cobb

MACARONI AND CHEESE ▣ 5

A comforting favorite of
macaroni pasta with cheese sauce

APPLE WEDGES ▣ 3

Served with peanut butter

WHITE RICE AND BUTTER ▣ 4



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