

## 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**



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

PIPENO	<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&amp;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