

Come n' get it!

SUPPER

Mighty good eatin'!

SMALL PLATES

PIMENTO CHEESE FRITTERS

house made pimento cheese with smoked tomato-jalapeño marmalade and green onion sauce 7

FRIED OKRA

cornmeal and pink peppercorn dusted pickled okra with black pepper-parmesan buttermilk dressing 8

DEVILISH EGGS

creole mustard, cayenne and truffle stuffed eggs with trout pearls, pickled shallot and Benton's country ham 9

GEECHEE SHRIMP

juniper and lemon pickled shrimp with Alabama white sauce and Ritz crackers 12

SHE CRAB SOUP

creamy blue crab bisque with sherry, chive oil and fresh crabmeat 11

BAYOU TACOS

12-hour braised gator tail with smoked tomato vinaigrette, black bean and corn salsa, pickled fresno chili peppers and flour tortillas 13

FARMSTEAD BRUSCHETTA

grilled country brown bread with chicken liver mousse, Benton's country ham, pickled red onion and red pepper jelly 10

HOG N' HOOGH BISCUIT

cider-whisky glazed pork belly with fried green tomatoes, pickled fresno chilies and chowchow relish 12

REDNECK NACHOS

spiced pork rinds with white cheddar grits, Carolina kissed pulled pork, black bean and corn salsa and pickled fresno chilies 14

GEORGIA'S SALAD

field greens tossed in honey-lime peanut dressing with apples, grapes, cheddar, quinoa, toasted peanuts and crispy pork rinds 9

GREEN GODDESS

lightly char-grilled romaine with bacon, capers, egg, pickled okra, parmesan and cornbread croutons 11

CLASSIC WEDGE

iceberg wedge with warm bacon, fried green tomatoes, blue cheese, pickled red onion and smoked tomato-horseradish-buttermilk dressing 9

YOUR DAILY FIXINS' 7

tomato pudding chive sour cream

chipotle-creamed corn farmer's cheese

collards with smoky bacon

macaroni & cheese

smoky potato wedges peppercorn-parmesan sauce

white cheddar stone ground grits

farmhouse buttermilk biscuits honey butter, jam

LARGE PLATES

MISSISSIPPI SPOTTED CAT

buttermilk fried catfish with butter bean-bacon, black eyed pea succotash and smoky pepper cajun remoulade sauce 23

LOWCOUNTRY SHRIMP N' GRITS

gulf shrimp over white cheddar grits with andouille sausage, green peppers and tasso ham gravy 23

FROGMORE STEW

caramelized scallops, shrimp, and mussels with andouille sausage, red potatoes and sweet corn in tomato-okra broth 28

CHICKEN N' WAFFLES

southern fried chicken over cheddar-chive waffle, with fresno pepper-maple syrup and Louisiana honey-hot pepper sauce 21

BOURBON BRINED CHICKEN

roasted honey-bourbon glazed half chicken over Carolina "dirty" red rice and smoky bacon braised collards 23

KANSAS CITY RIBS

bbq'd pork ribs with macaroni n' cheese and skillet cornbread

26 - HALF RACK / 35 - FULL RACK

SMOTHERED PORK CHOP*

breaded berkshire pork chop with bacon-apricot mustard greens, spring leek sauce and a fried egg 25

HERB & BUTTER BASTED SIRLOIN*

skillet basted 10-oz sirloin steak over Carolina gold rice with stewed okra, tomato, hominy and smoked ham hocks 34

SWEET BABY CAKES

sweet potato-black eyed pea-quinoa cakes with chipotle-creamed corn, farmer's cheese, green onion sauce and mustard green chips 21

SO'KIN BUCKET

a whole southern fried chicken with biscuits and four of our house made sauces including honey-hot pepper, Alabama white, Carolina gold and Kansas City bbq ~ perfect for sharing 38

MAKE IT A GRAND BUCKET
by adding a half rack of ribs +16



Please notify your server should someone in your party have a food allergy.

*These menu items are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.