

LUNCH

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

GUSSIED UP BISCUIT

HONEY BUTTER, JAM 3
PIMENTO CHEESE 4
SAWMILL GRAVY 5
NASHVILLE HOT CHICKEN 7
CAROLINA PULLED PORK 9

SMALL PLATES

DEVILISH EGGS

creole mayo, cayenne & truffle stuffed eggs
with pickled fresno chiles 9

SO'KIN NACHOS

hand-cut tortillas, jalapeños jack, barbecued pork,
truffle mayo, green tomato pico de gallo 15

CAROLINA HOT WINGS

fried jumbo wings, Carolina BBQ 12

CHIPS N' DIP

crispy chicken rinds, dried onion-sour cream dip 11

BAYOU TACOS

12-hour braised gator tail with smoked tomato
vinaigrette, black bean & corn salsa,
pickled peppers and flour tortilla 14

FRIED GREEN TOMATOES

bacon jam, pimento cheese, Boston bibb,
hot sauce vinaigrette 14

HUSH PUPPIES

corn n' mac, Creole remoulade, spicy syrup 13

SMOKED BLUEFISH PATE

fried saltines, pickled vegetables 10

LOW COUNTRY PEEL N' EAT SHRIMP

old bay, creole mayo 17

CHARLESTON OYSTER FRY

cornmeal crusted oysters, chorizo,
piquillo mayo, shishitos 16

BACON STEAK 2 WAYS

bourbon maple pork belly, fried slab bacon,
everything cornbread crunch 13

SOUP & SALADS

LOUISIANA CRAWDAD GUMBO

with shrimp, andouille sausage, okra and tomato
8 - CUP / 10 - BOWL

SOUTHERN COBB

romaine leaves, bacon, cheddar, egg, pickled okra,
cornbread croutons, green goddess dressing 12

CLASSIC WEDGE

iceberg lettuce, blue cheese, warm bacon,
pickled red onion, smoked tomato & horseradish
buttermilk dressing 11

ADD TO ANY SALAD

GRILLED OR FRIED CHICKEN +6

GRILLED SHRIMP +8

STUFFED BURGER PATTY +8

SANDWICHES N' EARLY SUPPER

ALL SANDWICHES ARE SERVED WITH CHOICE OF
SMOKY POTATO WEDGES OR GREENS WITH VINAIGRETTE

DELUXE PIMENTO GRILLED CHEESE

Virginia ham, fried green tomato, pickles 13

STHRN CRISPY CHICKEN SANDWICH

griddled biscuit, quick pickles, sawmill gravy,
pork belly, mayo 14

CHICKEN FRIED STUFFED BURGER

pool room slaw, pimento mac, thick bacon,
smoky potato wedges 17

SOUTHWESTERN CHICKEN

fresno-maple glazed fried chicken, chipotle street corn,
cotija cheese, grilled andouille sausage,
blistered shishito peppers 23

LOWCOUNTRY SHRIMP N' GRITS

creamy stone-ground cheddar grits with
andouille sausage, bell peppers, tasso ham gravy 23

FROGMORE STEW

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

KANSAS CITY RIBS

barbecued pork ribs with mac n' cheese and skillet cornbread
27 - HALF RACK / 36 - FULL RACK

SWEET BABY CAKES

sweet potato, black eyed pea & quinoa cakes with
chipotle creamed corn, cotija cheese,
green onion sauce, mustard green chips 21

CHICKEN N' WAFFLES

southern fried chicken over cheddar-chive
waffle, fresno pepper maple syrup,
Louisiana honey hot pepper sauce 23

SO'KIN BUCKET

whole southern fried chicken with maple-fresno
glaze, biscuits, and four of our house made
sauces including honey-hot pepper, Alabama
white, Carolina Gold, and Kansas City BBQ 39

ADD HALF RACK OF RIBS +18

ADD FULL RACK OF RIBS +30

ADD WAFFLE STACK +9



YOUR DAILY FIXIN'S

farmhouse buttermilk biscuits honey butter, jam
griddled cornbread honey butter, jam
mac n' cheese aged cheddar
add pork belly, pimento cheese, or fried chicken
smoky potato wedges peppercorn-parmesan sauce
add pork belly, pimento cheese, or fried chicken
stone-ground organic grits white cheddar
add pork belly, pimento cheese, or fried chicken
braised collards with smoky bacon
Carolina dirty rice fried chicken livers, cayene
waffle stack corn butter, fresno syrup
charred corn creole mayo, cotija

*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.