Southern KIN COOKHOUSE

SUPPER

SMALL PLATES

SIDE OF BISCUITS OR CORNBREAD
freshly baked, served with honey butter + jam **9**

DEVILISH EGGS
beet cured eggs, bacon candy, jalapeno, beet chips **13**

BAYOU TACOS
confit alligator, avocado puree, corn, napa cabbage **19**

FRIED GREEN TOMATOES
topped with crab, grilled corn, cherry pepper salad, in garlic aioli **14**

CORN RIBS
roasted corn, cashew sour cream, aleppo chili, toasted pecan **14**

NASHVILLE HOT WINGS
1lb grilled jumbo wings, house hot sauce, grilled white bread, pickles **15**

GREEN GODDESS SALAD
baby kale, cherry tomatoes, grilled corn, roasted sweet potatoes, maple cayenne walnuts **14**

HEIRLOOM TOMATO AND WATERMELON SALAD
cucumber, red onion, goat cheese and honey-cider vinaigrette **16**

add to any salad: grilled chicken **8**
steak tips **9** shrimp **9** impossible meat (v) **7**

JUMBO LUMP CRAB CAKES
roasted red pepper coulis, succotash **21**

SMOKED BRISKET PIMENTO EGGROLL
memphis BBQ sauce **15**

NEW ORLEANS BBQ SHRIMP
buttery gulf shrimp slow cooked in creole spices **20**

LARGE PLATES

CHICKEN N' WAFFLES
southern fried chicken over cheddar-chive waffle, fresno pepper maple syrup, lousiana honey hot pepper sauce **23**

HALF ROASTED CHICKEN
half roasted chicken served with swiss chard, cherry peppers, tarragon roasted fingerling potatos, herb oil **32**

MASON BURGER*
double patties of grass-fed american beef, spicy pimento cheese, lettuce, tomato, onion, side of fries **18**
**or make it a veggie burger! **

MISSISSIPPI SPOTTED CAT*
grilled catfish, black eyed pea succotash, grilled corn, roasted okra **24**

SHRIMP N' GRITS
andouille sausage gravy, cheddar grits **25**

FROGMORE STEW*
shrimp, clams, mussels, sauteed with grilled corn and fingerling potatoes, in a saffron and tomato broth, served with grilled sourdough bread **30**

PORK CHOP*
seared pork chop served with mashed sweet potatoes, green bean almondine, topped with sage-apple butter **34**

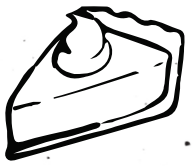
GUMBO
shrimp, chicken, crab; stewed and served over rice **23**

COUNTRY FRIED STEAK*
buttermilk sirloin steak, whipped potatoes, collard greens, gravy **36**

KANSAS CITY RIBS
full rack of barbecued pork ribs with mac n' cheese, potato salad and house pickles
half rack **36** full rack **42**

SWEET AS PIE
6 – SLICE / 34 – WHOLE

PECAN
KEY LIME
CHOCOLATE PEANUT BUTTER
BUTTERMILK
PEACH
BLUEBERRY



Before placing your order, please inform your server if a person in your party has a food allergy.

**These menu items are served raw or undercooked, or contain raw or undcooked 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.*

LIQUOR LEDGER

BEER

DRAUGHT

DOWNEAST CIDER Apple Cider, 5.1%. 8
JACK'S ABBY HOUSE LAGER Helles Lager, 5.2%. 7
ALLAGASH WHITE Wheat Beer, 5.1%. 8
TRUE NORTH ALE CO. NORTHERN HAZE American IPA, 6.7%. 10
LORD HOBO BOOM SAUCE New England IPA, 7.8%. 11
ROTATING DRAFT Seasonal Line. 7

CANS/BOTTLES

BUD LIGHT American Light Lager, 4.2%. 5
BENT WATER DOUBLE THUNDER FUNK Imperial IPA, 9.2%. 10
STELLA ARTOIS European Lager, 5%. 7
SAMUEL ADAMS WICKED EASY Light Hazy Session IPA, 4.7%. . . 8
WOLFFER DRY ROSÉ CIDER Apple Cider, 6.9%. 8
DALE'S PALE ALE American Pale Ale, 6.5%. 7
ZERO GRAVITY CONEHEAD American IPA, 5.7%. 7
CORONA Adjunct Lager, 4.6%. 6
TRULY STRAWBERRY LEMONADE Hard Seltzer, 5%. 8

WINE

SPARKLING

CAMPO VIEJO, CAVA BRUT RESERVA. 10/38
N.V., Penedes, Spain — glass/bottle

WHITE

THE CROSSINGS. 12/46
2020 Sauvignon Blanc, New Zealand

VILLA POZZI. 10/38
2019 Pinot Grigio, Sicily Italy

HESS. 11/38
2019 Chardonnay

ROSE

FLEURS DE PRAIRIE. 13/50
2020 Languedoc Rosé, Languedoc-Roussilon, France

RED

JOSH CELLARS. 14/54
2019 Pinot Noir, Sonoma CA

JOSEPH CARR 16/62
2017 Cabernet Sauvignon Paso Robles, Central Coast, CA

SILK & SPICE 13/48
2019 Red Blend

COCKTAILS 15

SWEET SPIKED TEA (BIG DRINK, SERVES 2) +6
Your choice of Four Roses Bourbon, or Deep Eddy's Vodka

STHRN OLD FASHIONED
Bulleit Rye, Tuaca, Rhubarb Bitters

PEACH DAISY
Peach Cobbler Bourbon, Cointreau, Apperol, Lemon, Club Soda

FARMER'S DAUGHTER
Farmer's Gin, Lemon, St. Germain, Cava Brut, Cucumber

SUMMER PORCH ROCKER
Spiced Rum, Black Rum, Mango and Lemon

BLUE BAYOU COOLER
Tito's, muddled blueberries, Lemon, Pomegranate, splash of Cava

ROSE PALOMA
Rose infused Vodka, Lime, Agave and Grapefruit

SIPPIN' PRETTY
Rose Tequila, St. Germain, Lemon, Strawberry, Raspberries and splash of Cava

SPICY BLOOD ORANGE MARGARITA
Ghost Tequila, Blood Orange, Agave, Lime

BOTANICAL SANGRIA
Ketel One Botanical, Mango, Lemon, Dry Rose, Sierra Mist

FLIGHT OF BOURBON

HIGH WEST 40
CAMPFIRE
AMERICAN PRAIRIE
BOURYE

LOCAL DISTILLERIES 30
BULLY BOY
PUTNAM
NOR'EASTER

BOURBON TRAIL 45
JEFFERSON'S
RABBIT HOLE
YELLOWSTONE

WOODFORD RESERVE 32
DOUBLE OAK
STRAIGHT BOURBON
STRAIGHT RYE

HOUSE INFUSIONS

CRAFT BOURBON INFUSED IN-HOUSE

SIPPERS 8
FLIGHT OF (3) 25

PECAN PIE
CAYENNE MAPLE
VANILLA COFFEE
PEACH COBBLER
APPLE & CINNAMON