

Come n' get it!



**Southern
KIN
COOKHOUSE**

Mighty good eatin'!

SMALL PLATES

FARMHOUSE BISCUITS

4 freshly baked farmhouse buttermilk biscuits with a side of honey butter + jam **13**

GRILLED CORNBREAD

housemade & buttery, served with honey butter + jam **12**

DEVILISH EGGS

beet cured eggs, jalapeno, bacon candy, beet chips **14**

BAYOU TACOS

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

KIN PARTY WINGS

smoked and grilled, pickles, celery, ranch choice of sauce: BBQ, memphis sweet, honey mustard, nashville hot **18**

SHAVED BRUSSEL & BABY KALE CAESAR

brussels, baby kale, cornbread crouton, romano cheese **16**
add fried or grilled chicken **8** grilled shrimp **10** salmon **10**

JUMBO LUMP CRAB CAKES

roasted red pepper coulis, succotash **22**

SMOKED BRISKET PIMENTO EGGROLL

memphis BBQ sauce **16**

SULLIVAN ISLAND HOT CRAB DIP

blue crab, cheddar sauce, scallion-tomato jam, saltines **21**

DAILY FIXINS' 11

BRAISED COLLARDS (GF)

with smoky applewood bacon

MAC N' CHEESE

house recipe with aged cheddar

SAUTÉED SWEET CORN (GF)

garlic chipotle cream

CAROLINA DIRTY RED RICE (GF)

andouille sausage, bell peppers

STONE-GROUND GRITS (GF)

black pepper, cheddar cheese

MASHED POTATOES

mom's style, milk, butter & gravy

HAND-SEASONED STRAIGHT CUT FRIES

with a side of house ketchup

LARGE PLATES

CHICKEN N' WAFFLES

southern fried chicken over cheddar-chive waffle, fresno pepper maple syrup, louisiana honey hot pepper sauce **25**

LOW COUNTRY GUMBO

smoked chicken, andouille sausage, shrimp, dark rich gravy over rice **28**

SMOKED & SMOTHERED HALF CHICKEN

caramelized onion gravy, mashed potato, roasted carrots **34**

MASON BURGER*

8oz grass-fed american beef, spicy pimento cheese, lettuce, tomato, onion, side of fries **22**

or make it a veggie burger!

MISSISSIPPI SPOTTED CAT

fried or grilled catfish, black eyed pea succotash, grilled corn, roasted okra **26**

CHIKIN' SANDWICH

buttermilk marinade chicken, buffalo ranch, house pickles, coleslaw, side of fries **19**

SHRIMP N' GRITS

choice of andouille sausage gravy or creole tomato sauce **29**

BLACKENED WILD-CAUGHT SALMON*

creole crab butter, mashed potatoes, collard greens **29**

COUNTRY FRIED STEAK*

buttermilk sirloin steak, whipped potatoes, collard greens, country gravy **38**

KANSAS CITY RIBS

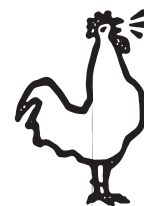
barbecued pork ribs with a side of mac n' cheese and collard greens
half rack **38** full rack **44**

SO'KIN BUCKET

4-piece fried chicken with biscuits and a trio of our house made sauces including honey-hot pepper, carolina gold, and kansas city BBQ **29**

FRIED CATFISH BUCKET

buttermilk & cornmeal breaded fish, old bay seasoned fries, coleslaw and remoulade sauce **28**



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.

Come n' get it!

RISE N' SHINE, Y'ALL!

FARMHOUSE BISCUITS

4 freshly baked buttermilk biscuits with a side of honey butter + jam 13

GRILLED CORNBREAD

housemade & buttery, served with honey butter + jam 12

CINNAMON FRENCH TOAST

fresh berries, honey butter, whipped cream 16

DEVILISH EGGS

beet cured eggs, bacon candy, jalapeno, beet chips 14

SARDON EGGS BENEDICT

creamed spinach & artichoke, buttermilk waffle, poached eggs, hollandaise 22

CAJUN SHRIMP SCRAMBLE

jalapeno cream cheese, english muffin 21

EGGS IN PURGATORY

3 baked eggs, andouille sausage, spicy tomato sauce, grilled toast 19

BISCUIT N GRAVY

buttermilk biscuit, white country sausage gravy 15
 add: boneless buttermilk fried chicken breast 8 fried eggs 3

CRAB CAKE EGGS BENEDICT

english muffins, hollandaise 23

BREAKFAST BURGER

8oz burger, cheddar cheese, apple smoked bacon, fried egg, So'Kin comeback sauce 24

BRISKET HASH N EGGS

smoked brisket, peppers, onions, potatoes, 2 fried eggs 23

BOOZY TREATS



SOUTHERN KIN'S FAMOUS BLOODY MARY 13

Tito's, housemade STHRN bloody mix

ESPRESSO MARTINI

Triple 8 Espresso, Bailey's and Kahlua 14

FROTHY FRANNY

Titos, Frangelico, Chartreuse, Chocolate 14

SO'KIN BIG DRINKS (Serves 2)

BUBBLY BAR

bottle of Campo Viejo Brut prosecco with 3, assorted juices 39

SPIKED SWEET TEA

your choice of Four Roses bourbon or Deep Eddy's vodka 20

SEASONAL SANGRIA

your choice of red or white sangria, made to order 26



SWEET AS PIE 8 - SLICE / 40 - WHOLE



PECAN
 KEY LIME

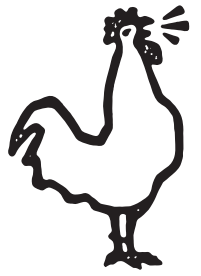
CHOCOLATE PEANUT BUTTER
 BUTTERMILK

PEACH
 BLUEBERRY

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LIQUOR LEDGER



BEER

DRAUGHT

ALLAGASH WHITE Wheat Beer, 5.1%.....	10
WIDOWMAKER "BLUE COMET" New England IPA, 7.1%.....	12
KETTLEHEAD "DREAMSTATE" Double IPA, 9%.....	14
MAST LANDING "CHAMP" American Lager, 5%.....	9
NARRAGANSETT Adjunct Lager, 5%.....	8
SCHILLING BEER CO "ALEXANDR" Czech Pilsner, 5%.....	12

CANS/BOTTLES

MODELO Adjunct Lager, 4.4%.....	8
COORS LIGHT Light Lager, 4.2%.....	7
BURLINGTON BEER CO. "LIGHTHOUSE" German Pilsner, 5%.....	10
WHALERS BREWING CO. "RISE" American Pale Ale, 5.5%.....	10
JACKS ABBY "SHIPPING OUT OF BOSTON" American Amber Lager, 5.3%.....	10

WINE

Glass/Bottle

SPARKLING

CAMPO VIEJO, NV CAVA BRUT.....	10/38
Penedes, Spain	
JOSH CELLARS SPARKLING DRY ROSÉ.....	14/52

WHITE

DUCKHORN VINEYARDS DECOY.....	12/46
2021, Chardonnay, Napa Valley, California	
PONZI VINEYARDS.....	14/54
2021, Pinot Gris, Willamette Valley, California	
THE CROSSINGS.....	12/46
2022, Sauvignon Blanc, Marlborough New Zealand	

RED

LUIGI BOSCA.....	16/62
2020, Malbec, Mendoza Argentina	
RIDGE VINEYARDS "THREE VALLEYS".....	18/70
2019, Zinfandel-Petit Syrah Blend, Sonoma, California	
FRANCIS FORD COPPOLA DIAMOND COLLECTION.....	15/60
2019, Cabernet Sauvignon, Paso Robles, California	
JOSH CELLARS.....	14/54
2020, Pinot Noir, Central Coast California	

COCKTAILS ¹⁵

BLUE BAYOU COOLER

Tito's, Muddled Blueberries, Lemon, Pomegranate, splash of Cava

BOTANICAL SANGRIA

Ketel One Botanical Peach & Orange Blossom, Lemon, Rosé topped with Sierra Mist

PORCH ROCKER

Spiced Rum, Black Rum, Passionfruit and Lemon

PEACH DAISY

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

SIPPIN' PRETTY

Codigo Rosa Tequila, St. Elder, Lemon, Strawberry, Raspberries and splash of Cava

FARMER'S DAUGHTER

21 Cucumber Jalapeño, St. Elder, Lemon, Lime, topped with Cava

CHAI ESPRESSO MARTINI

Triple 8 Espresso Vodka, Wild Moon Chai Spice, Frangelico, Baileys

FRESNO MAPLE MANHATTAN

Redemption High Rye Bourbon, SoKin Fresno Maple Syrup

ROSÉ SPRITZ

Aperol, Lemon, Strawberry Purée, Sparkling Rosé topped with Soda

SWEET SPIKED TEA (BIG DRINK, SERVES 2) +6

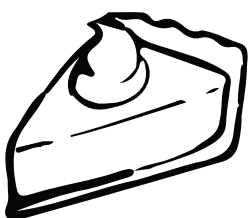
Your choice of Four Roses Bourbon, or Deep Eddy's Vodka

HOUSE INFUSIONS CRAFT BOURBON INFUSED IN-HOUSE

SIPPERS 8

FLIGHT OF (3) 22

PECAN PIE
CAYENNE MAPLE
VANILLA COFFEE
PEACH COBBLER
APPLE & CINNAMON



SWEET AS PIE 8 - SLICE / 40 - WHOLE

PECAN
KEY LIME

CHOCOLATE PEANUT BUTTER
BUTTERMILK

PEACH
BLUEBERRY