



southern comfort

DINNER



MENU

served fresh daily



TO START OR SHARE

- 10... **SKILLET BREAD**
[ask your server for the special of the day]
- 6... **PIMENTO CHEESE**
with Bacon Jam & Buttermilk White Bread
- 6... **CHICKEN LIVER MOUSSE**
with Grape Jelly, Pickles & 8-Grain Bread
- 10... **GRILLED ARTICHOKE & CAULIFLOWER POPCORN**
with Aioli
- 8... **TROTTERS**
with Brown Beans, Onion & Pickled Mustard Seed
- 8... **CHICKEN LIVERS**
with Sweet Potato Hash & Tasso Gravy on a Biscuit
- 10... **DIRTY RICE STUFFED QUAIL**
with Charred Green Onions & Andouille Gravy
- 12... **SHRIMP & GRITS**
with Trinity, Creole Spice & War Eagle Mill Grits
- 3... **BISCUIT PLATE**
2 Biscuits with Sorghum Butter & SoM Jam

SOUP & SALAD

- 6... **SMOKED POTATO**
with Bacon, Cheddar & Creme Fraiche
- 8... **DUCK GUMBO**
with Arkansas Basmati
- 8... **MIXED GREEN SALAD**
with Beets, Goat Cheese & Pecans
- 10... **CHOP SALAD**
with Romaine, Onion, Garlic Croutons,
Hardboiled Egg & Creamy Pepper Dressing

ENTREES

- RABBIT LEG & COUNTRY HAM WRAPPED LOIN...17**
with Pastrami Rub, Rye Gnocchi, Parsnip & Sour Cabbage
- ROASTED CHICKEN BREAST...18**
with "Broccoli Cheese Casserole"
- SEARED PORK CHOP...17**
with Sweet Potato, Creamed Greens & Pecans
- GRILLED RIBEYE...24**
with Black Garlic Shiitakes & Anson Mills Farro
- COUNTRY FRIED CAULIFLOWER STEAK...15**
with Mashed Potatoes, Greens & Butterbean Gravy
- DUCK BREAST...22**
with Jalepeno-Cheddar Corn Pudding, Kale & Bacon Jam
- PENNE PASTA...16**
with Butternut Squash, Brussels, Brown Butter & Sage
- STRIPED BASS...23**
with Carolina Gold Middlins, Olde Salt Clams & Fennel Salad
- PAN SEARED CATFISH...17**
with Crispy Fried Grits, Brussels Sprouts,
Onion Jam & Brown Butter
- SMOKED TROUT...18**
with Dill Potato Salad & Crispy Egg

PUT AN EGG ON IT

Fried Yard Egg - \$1
go ahead... we won't judge...

SWEETS

Jar ... Doughnuts ... Cookies
Ask your server for the sweets of the night

