



southern comfort

DINNER

MENU

served fresh daily

TO START OR SHARE

- 6- **JAR**
choice of: smoked oyster, beer cheese,
egg salad, or chicken liver mousse
- 10- **CAULIFLOWER POPCORN**
with aioli
- 10- **BRAISED HOUSE BACON**
with silver dollar pancakes, sorghum syrup & a fried egg
- 9- **FRIED CHICKEN LIVERS**
with sweet potato hash, hot honey & whipped creme fraiche
- 12- **GRILLED QUAIL**
with granny beans & rice grits
- 12- **FRIED SOFT SHELL CRAB STEAM BUNS**
2 buns with chow chow & spicy mayo
- 5- **BISCUIT PLATE**
2 biscuits with sorghum butter & seasonal jam
- 12- **GARLIC SHRIMP**
with fideo, fava beans & parmesan
- 11- **FRIED GREEN TOMATOES**
with crawfish, english peas & tasso

SOUP & SALAD

- 7- **ROASTED FENNEL & APPLE SALAD**
with arugula & mustard vinaigrette
- 8- **HIGHFALUTIN POTATO SALAD**
with green beans, herbs & hardboiled egg
- 9- **LITTLE GEM SALAD**
with bacon, tomatoes & green goddess dressing
- 6- **VEGETABLE BURGOO**
with tomatoes, okra & corn

PUT AN EGG ON IT

Fried Yard Egg - \$2
...go ahead ... we won't judge

ENTREES

- RABBIT "REUBEN"** -19
with rye spaetzle, SoM sauerkraut & mornay sauce
- CHICKEN SPAGHETTI** -20
with peas, tomatoes, peppers, mushrooms, onions & cheese
- BONE-IN SMOTHERED PORK CHOP** -19
with mushrooms, spring onion & verjus
- GRILLED RIBEYE** -25
with potato pave, SoM worcestershire & creamed spinach
- CHICKEN FRIED CAULIFLOWER STEAK** -16
with mashed potatoes, asparagus & onion gravy
- ROASTED DUCK BREAST** -22
with peanuts, roasted grapes & pickled fennel
- GREEN RISOTTO** -17
with snow peas, cherry tomatoes, kale & pecan pesto
- CATFISH HOPPIN JOHN** -17
with tasso, tomato, field peas, okra & grit sticks
- BASS** -22
with granny squash, nage & crispy potato
- PECAN-CRUSTED TROUT** -18
with creamed field peas, bacon & brown butter
- PORK RIBS** -21
with mac & cheese and french fries
- THE DOUBLE** -16
two all-beef patties, comeback sauce,
pimento cheese, bacon jam, fries & cole slaw