

HANKERIN'

SCOTTY'S SMOKED RIBS 17

chile glazed spare ribs, toasted peanuts, pomegranate, green onion

DEVILED EGGS* 14

cajun whipped yolks, smoked trout roe, chicken cracklin', green onion

FRESH BAKED BUTTERMILK BISCUITS 11

pepper jelly, seasonal jam, whipped honey butter

BOUDIN ROLLS 14

cajun roasted pork and rice egg roll, pepper jack & goat cheese, pepper jelly

PIMENTO CHEESE 13

Sweet Grass Dairy pimento cheese dip, lavash chips, crudité

CHICKEN LITTLES 13

tender battered fried chicken, warm buttermilk biscuit, savory honey butter

SMOKED WINGS 16

signature spice blend, ranch, chile glaze, crudité

SPOONBREAD 12

seasonal jam & honey butter

GUMBO 13

chicken & andouille sausage, rice, green onion

OFFSHORE

VOODOO MUSSELS 24

voodoo broth, garlic, shallots, sage, grilled sourdough

BLUE CRAB BEIGNETS 16

blue crab, mascarpone cheese, creole mustard

SEARED TUNA* 17

cajun rubbed tuna, spiced creole mustard, pickled shallots, crispy capers

WARM CRAB DIP 18

blue crab, three-cheese blend, cherry peppers, panko, lavash chips

FORK & KNIFE

8oz FILET* 54

maitre d' butter, herb tossed fries & a side salad

12oz NY STRIP* 48

maitre d' butter, herb tossed fries & a side salad

GRILLED BONE IN PORK CHOP* 38

sweet potato mash, chimichurri, collard greens

HOT HONEY SALMON 33

hot honey glazed salmon, farro, blistered heirloom cherry tomatoes, sautéed green beans, avocado crema

SIMPLY GRILLED FISH 29

catch of the day, chefs' choice vegetable medley, sweet potato mash

SOUTH'S FRIED CHICKEN

HALF \$25 or WHOLE \$38

South's buttermilk biscuits, one accompaniment

ACCOMPANIMENTS

COLLARD GREENS 8

FRIES: HERB TOSSED 7 / CAJUN 7 / TRUFFLE 8

SWEET POTATO FRIES 7

MARKET VEGETABLES 7

RED BEANS & RICE 8

SWEET POTATO CASSEROLE 9

JALAPENO MACARONI & CHEESE 9

SIDE CAESAR SALAD 8

SIDE SOUTHERNER SALAD 9

DOWN SOUTH

CRAW DADDY 30

cajun crawfish cream sauce, smoked gouda, spaghetti, crispy crawfish, green onions

NEW ORLEANS PASTA 27

blackened chicken, farfalle pasta, bell peppers, onions, spicy NOLA cream sauce

SOUTHERN GRITS

all served with creamy gouda middlin' grits, topped with chicken cracklin' & green onions:

SHRIMP 34 | SHORT RIB 30 | FRIED CATFISH 28

GREENS

Add grilled/fried chicken 7, shrimp 8, steak 9, salmon 11

BURRATA 16

roasted heirloom cherry tomatoes, arugula, lemon vinaigrette, chicken cracklin', parmesan, grilled ciabatta

CRISPY COBB 22

hot honey fried chicken, crisp romaine, tomatoes, red onion, bell peppers, avocado, egg, bacon, pepper jack, house made buttermilk ranch

CAESAR 15

romaine hearts, parmesan, biscuit croutons, buttermilk caesar dressing

THE SOUTHERNER 16

shredded romaine, pickled okra, heirloom cherry tomatoes, spiced hominy, roasted red peppers, red onion, crushed olives, shaved celery, pepperjack, red wine vinaigrette

GEORGIA 16

farro, blueberries, arugula, goat cheese, crushed roasted peanuts, peach vinaigrette

BOTH HANDS

Choice of herb tossed fries or sweet potato fries

FRESH MAHI SANDWICH 21

napa slaw, red onion, tomato, pickle, cajun remoulade, toasted brioche

SOUTH'S CHICKEN SANDWICH 18

choice of: classic or spicy double dipped fried chicken breast, shredded lettuce, pickle, garlic mayo, toasted brioche bun

SHRIMP PO' BOY 19

napa slaw, red onions, tomatoes, house pickles, remoulade

SMOKED PULLED PORK SANDWICH 18

maple BBQ, chimichurri, garlic aioli, crispy shallots

WHOLLY COW

Choice of herb tossed fries or sweet potato fries

CLASSIC CHEESEBURGER* 18

8oz homestyle patty, LTOP, white cheddar, fancy sauce

THAT'S THE JAM* 21

8oz homestyle patty, candied bacon jam, sweet grass tomme cheese, roasted garlic mayo, arugula, crispy shallots, toasted brioche bun

PIMENTO BURGER* 19

8oz homestyle patty, Sweet Grass Dairy pimento cheese, crispy shallots, roasted garlic mayo, pickle, toasted brioche bun

HOUSE FAVORITES

SOUTH

BAR & KITCHEN

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

20% gratuity added to parties of 5 or more.

OUR WEEKLY SPECIALS

TUESDAY
\$12

SOUTH'S FRIED
CHICKEN SANDWICH

with purchase of a beverage

WEDNESDAY
50% OFF

WINE BOTTLES
VALUED \$100 OR LESS

with purchase of an entree

THURSDAY
25% OFF

BUILD YOUR OWN OLD
FASHIONED FROM "THE LIST"

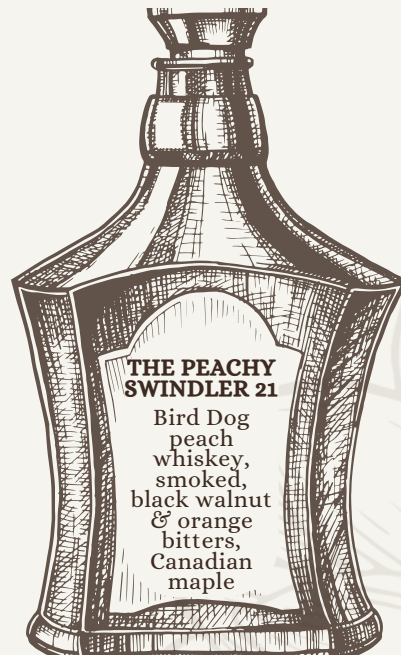
weekends start early

CRAFT COCKTAILS

-  **BLESS YOUR HEART 15**
Rock N Roll Platinum tequila, honey, lemon, rosemary, coconut, ginger
-  **CATTYWAMPUS 16**
Sazerac Rye, absinthe, Peychaud's bitters, lemon twist
-  **GIN & JAM* 16**
Hendricks gin, egg whites, citrus, muddled raspberries
-  **LA SANDIA 15**
Patron Silver tequila, basil, fresh watermelon, citrus, agave
-  **HER NAME IS VIOLET 15**
Don Fulano Blanco, Amaras mezcal, Rokeys liqueur, ube, pineapple, coconut
-  **OLD TOWN FASHIONED 14**
Prickly Pear infused Knob Creek Rye, citrus, spicy bitters
-  **KENTUCKY SIDECAR 15**
Makers 46, orange liqueur, fresh tangerine, lemon, orange bitters
-  **NORTH OF YOT 16**
Hornitos Reposado, mango, chili bitters, fresh lime, agave

CLASSIC COCKTAILS

-  **95 SOUTH ESPRESSO 16**
Choice of Stoli Vanil or Milagro Reposado, Bailey's, Kahlua, espresso shot, walnut bitters, torched marshmallow
-  **LYCHEE MARTINI 15**
Grey Goose Vodka, Lychee, St. Germaine
-  **HURRICANE 15**
Bacardi Spiced Rum, Rum Haven, mango, orange, lemon
-  **FRENCH 75 15**
Gulfstream Gin, lemon, Prosecco Zero Rosé



ASK ABOUT OUR CURRENT SEASONAL COCKTAILS

CRAFT MOCKTAILS 7

- STRAWBERRY PEACH LEMONADE
- MATCHA YUZU LEMONADE
- UBE COCONUT PURPLE ORCHIDS
- ABITA ROOTBEER

**"TABLES ARE FOR GLASSES,
NOT FOR ASSES!"**

- Grandma Rose

ROCK N TAP

- MANGO MULE 14**
Rock N Roll Mango Tequila, ginger beer, candied ginger



TAP BEERS

- COORS LIGHT 7
- FUNKY BUDDHA FLORIDIAN 8
- CIGAR CITY JAI ALAI IPA 9
- ABITA AMBER LAGER 8
- 26 DEGREE THIRST CONTROL PILS 8
- CIGAR CITY MADURO BROWN ALE 9
- SEASONAL CRAFT BEER 10

BOTTLE BEERS

- BUD LIGHT 7
- CORONA LIGHT 7
- STELLA 8
- MODELO 8
- MICHELOB ULTRA 7
- HEINEKEN 8
- HEINEKEN 0.0 8

BUBBLES

- PROSECCO ZERO, Sparkling Rose, Veneto, Italy15/55
- LA MARCA, Prosecco Brut/Rose Split, Veneto, Italy16
- LUCIEN ALBRECHT, Cremant D'Alsace Brut, Alsace, France85
- G.H. MUMM, Gran Cordon Brut Rose, Champagne, France115
- NICOLAS FEUILLATTE, Brut, Champagne, France120

WHITE WINES

- WENTE, Chardonnay, Central Coast, California14/47
- LA CREMA, Chardonnay, Sonoma Coast, California18/65
- GABBIANO, Pinot Grigio, Veneto, Italy13/45
- WHITEHAVEN, Sauvignon Blanc, Marlborough, New Zealand14/47
- VINCENT GAUDRY "LE TOURNEBRIDE", Sancerre, Loire Valley, France26/103
- LA JOLIE FLEUR, Rose, St. Tropez, France15/52
- SANTA MARGHERITA, Pinot Grigio, Valdadige, Italy75
- CHALK HILL ESTATE, Chardonnay, Sonoma Coast, California95

RED WINES

- ERATH, Pinot Noir, Oregon13/45
- MEIOMI, Pinot Noir, California16/60
- BROADSIDE, Cabernet Sauvignon, Paso Robles, California14/52
- ROUTE STOCK, Cabernet Sauvignon, California19/75
- RJ VINEDOS "REUNION", Malbec, Mendoza, Argentina16/60
- PRISONER "UNSHACKLED", Red Blend, California17/64
- CAYMUS "WALKING FOOL", Red Blend, Suisun Valley, California19/72
- PENFOLDS "BIN 28", Shiraz, South Australia86
- BELLE GLOS "CLARK & TELEPHONE", Pinot Noir, Santa Maria Valley, California110
- FAR MOUNTAIN, Cabernet Sauvignon, Sonoma Valley, California120
- FRANK FAMILY RUTHERFORD, Cabernet Sauvignon, Napa Valley, California132
- ORIN SWIFT "ABSTRACT", Red Blend, St. Helena, California110

BUILD YOUR OWN OLD FASHIONED

Pick your bourbon, add your bitters, a touch of sweetness, and enjoy a custom crafted classic!

Ask your server for our Tailor-Made Bourbon List.

SOUTH
BAR & KITCHEN