



ULTIMATE BRUNCH



49 PER PERSON | WEEKENDS UNTIL 3:30PM

Our ultimate southern brunch menu is a 2-hour multi-course experience, including a generous selection of dishes. All items are meant to be shared at the table and can be reordered upon request.

HANKERIN'

FRESH BAKED BUTTERMILK BISCUITS 
pepper jelly, seasonal jam, whipped honey butter

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

FRIED CHICKEN SLIDER 
battered fried chicken, shredded lettuce,
pickle, garlic aioli

BLUE CRAB BEIGNETS
blue crab, mascarpone cheese, creole mustard

FRIED GREEN TOMATOES
cornmeal crusted fried green tomatoes tossed in
tony's cajun seasoning, lemon remoulade, scallions

BACON JAM SLIDERS 
homestyle patty, candied bacon jam, sweet grass
tomme cheese, roasted garlic mayo, arugula

TURKEY SAUSAGE
smoked, split and grilled sausage links

CRISPY HASHBROWNS
cajun seasoned hash browns, green onion

BROWN SUGAR BACON
brown sugar and maple glazed

FRESH WATERMELON
four fresh cut slices

MACARONI & CHEESE

MAINS

BUTTERMILK CAESAR
romaine hearts, parmesan, biscuit croutons,
house made buttermilk caesar dressing

CHICKEN & WAFFLES 
south's famous fried chicken, buttermilk belgian
waffle, hot honey

SHRIMP & GRITS 
middlin gouda grits, shrimp, shellfish broth,
chicken cracklin' & green onions

SWEET POTATO PECAN WAFFLE 
belgian waffle, pecan praline crumble, brown sugar
maple glaze, vanilla sweet potato whipped cream

STEAK & EGGS*
ny strip, scrambled eggs

FRIED GREEN TOMATOES BENEDICT*
two poached eggs, cornmeal crusted fried green
tomatoes, applewood smoked bacon, hollandaise

SKILLET SCRAMBLE
two eggs scrambled, red peppers, spinach,
caramelized onions, mushrooms, pepper jack,
crispy hash browns

B.E.C
toasted brioche bun, two scrambled eggs,
cheddar cheese, crispy bacon, crispy hash brown

SWEETS

BANANA PARFAIT 
housemade nilla wafer, banana curd, vanilla
pudding topped with fresh whipped cream

SEASONAL COBBLER
fresh macerated seasonal fruit, brown butter
streusel, vanilla ice cream

PECAN BROWNIE
fresh baked chocolate pecan brownie topped
with caramel and vanilla ice cream

SOUTH STICKY BUNS
rolled and glazed sweet dough, pecans,
warm caramel

SOUTH
— PMP —
BAR & KITCHEN



HOUSE FAVORITES

**MIX N MATCH
BOTTOMLESS**

ADDITIONAL 29 PER PERSON
PLEASE DRINK RESPONSIBLY.

MIMOSAS
ROSÉ
APEROL SPRITZ
SELECT DRAFT BEER
J.F. HADEN'S
LYCHEE SPRITZ

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please notify us of any allergies.
20% gratuity added to parties of 4 or more.

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MIMOSAS
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SELECT DRAFT BEER
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LYCHEE SPRITZ

BRUNCH COCKTAILS

- BLESS YOUR HEART 15

rock n roll platinum tequila, honey,
lemon, rosemary, coconut, ginger
- KENTUCKY SIDECAR 15

makers 46, orange liqueur, lemon,
fresh tangerine, orange bitters
- MORNING MATCHA 15

bacardi, almond liqueur, vanilla, matcha,
coconut, mint, lime
- OLD FASHIONED BREAKFAST 15

jameson, butterscotch, orange
& chocolate bitters, espresso rim
- ROSE SANGRIA 16 / PITCHER 55

rosé wine, apricot brandy, orange liqueur,
fresh fruit, club soda
- LA SANDIA 16

ocho plata tequila, fresh watermelon,
citrus, agave, tajin
- GIN & JAM* 16

hendricks gin, egg whites, citrus,
muddled raspberries
- BLOODY MARY 17

all the fixin's - jalapeno, deviled egg,
candied bacon, pickled okra, cajun rim

95 SOUTH ESPRESSO 18
stoli vanil or milagro reposado,
buffalo trace bourbon cream, j.f. haden's
espresso liqueur, espresso, walnut
bitters, torched marshmallow

CRAFT MOCKTAILS 7

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

THE
JUICE BAR

FRESHLY SQUEEZED

ORANGE 8
GRAPEFRUIT 8
TANGERINE 8

BUBBLES

- VILLA WOLF, sparkling rosé, germany15 | 55
- LA MARCA, prosecco brut split, veneto, italy16
- LA MARCA, prosecco rosé split, veneto, italy16
- LUCIEN ALBRECHT, cremant d'alsace brut, alsace, france85
- G.H. MUMM, gran cordon brut rosé, champagne, france115
- VEUVE CLIQUOT, brut, champagne, france150

WHITE WINES

- DR. LOOSEN, riesling, mosel, germany13 | 45
- WENTE, chardonnay, central coast, ca14 | 47
- LA CREMA, chardonnay, sonoma coast, ca18 | 65
- WHITEHAVEN, sauvignon blanc, marlborough, new zealand14 | 47
- MIRABEAU “forever summer” rose, provence, france15 | 52
- SANTA MARGHERITA, pinot grigio, valdadige, italy18 | 70
- CHALK HILL ESTATE, chardonnay, sonoma coast, ca95
- VINCENT GAUDRY “LE TOURNEBRIDE”, sancerre, loire valley, france103

RED WINES

- ERATH, pinot noir, or13 | 45
- MEIOMI, pinot noir, ca16 | 52
- BROADSIDE, cabernet sauvignon, paso robles, ca14 | 52
- CATENA “VISTA FLORES”, catena, mendoza, argentina16 | 60
- PRISONER “UNSHACKLED”, red blend, ca17 | 64
- CAYMUS “WALKING FOOL”, red blend, suisun valley, ca19 | 72
- PENFOLDS “BIN 28”, shiraz, south australia86
- BELLE GLOS “CLARK & TELEPHONE”, pinot noir, santa maria valley, ca110
- FAR MOUNTAIN, cabernet sauvignon, sonoma valley, ca120
- FRANK FAMILY RUTHERFORD, cabernet sauvignon, napa valley, ca132
- ORIN SWIFT “ABSTRACT”, red blend, st. helena, ca110

"TABLES ARE FOR GLASSES, NOT FOR ASSES!"
- Grandma Rose

TAP BEERS

- COORS LIGHT7
- FUNKY BUDDHA FLORIDIAN8
- ABITA AMBER LAGER8
- CIGAR CITY JAI ALAI IPA9
- CIGAR CITY MADURO BROWN ALE9
- SIERRA NEVADA HAZY9
- LITTLE THING10
- SEASONAL CRAFT BEER10
- SURFSIDE6
- BUD LIGHT7
- CORONA LIGHT7
- MICHELOB ULTRA7
- STELLA8
- MODELO8
- HEINEKEN8
- HEINEKEN 0.08

LUNCH

TUESDAY-FRIDAY 11:30AM - 4:00PM

HANKERIN'

GUMBO

Cup 8 / Bowl 13

chicken & andouille sausage, rice, green onion

FRESH BAKED BUTTERMILK BISCUITS

pepper jelly, seasonal jam, whipped honey butter

DEVEILED EGGS

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

BOUDIN ROLLS

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

BLUE CRAB BEIGNETS

blue crab, mascarpone cheese, creole mustard

BOTH HANDS

served with fries

SOUTH'S FRIED CHICKEN SANDWICH

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

CLASSIC CHEESEBURGER*

homestyle patty, ltop, white cheddar, fancy sauce

SHRIMP PO' BOY

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

THAT'S THE JAM*

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

FRESH MAHI SANDWICH

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



HOUSE FAVORITES

GREENS

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

CAESAR

romaine hearts, parmesan, biscuit croutons,
house made buttermilk caesar dressing

CRISPY COBB

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

FORK & KNIFE

HOT HONEY SALMON

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

12OZ RIBEYE*

garlic-herb butter, chargrilled broccolini,
loaded baked potato

HALF FRIED CHICKEN 25

served with South's buttermilk biscuits, one accompaniment

ACCOMPANIMENTS

FRIES (herb tossed or cajun)

SWEET POTATO FRIES

GRILLED BROCCOLINI

COLLARD GREENS

TRUFFLE FRIES

SIDE CAESAR SALAD

LOADED BAKED POTATO

SWEET POTATO CASSEROLE

MACARONI & CHEESE

SOUTH
— PMP —
BAR & KITCHEN

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20% gratuity added to parties of 4 or more.

CRAFT COCKTAILS

BLESS YOUR HEART	15
rock n roll platinum tequila, honey, lemon, rosemary, coconut, ginger	
GIN & JAM*	16
hendricks gin, egg whites, citrus, muddled raspberries	
LA SANDIA	16
ocho plata tequila, fresh watermelon, citrus, agave, tajin	
HER NAME IS VIOLET	15
don fulano blanco, amaras mezcal, rocky's 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	
MATCHA YUZU LEMONDROP	16
haku vodka, j. f. haden's citrus liqueur, matcha, yuzu juice	

95 SOUTH ESPRESSO MARTINI	18
stoli vanil or milagro reposado, buffalo trace bourbon cream, j.f. haden's espresso liqueur, espresso, walnut bitters, torched marshmallow	
THE PEACHY SWINDLER	21
bird dog peach whiskey, smoked, black walnut & orange bitters, canadian maple	

CLASSIC COCKTAILS

LYCHEE MARTINI	15
grey goose vodka, lychee, elderflower	
HURRICANE	15
captain morgan spiced rum, rumhaven, mango, orange, lemon, grenadine	
FRENCH 75	15
gulfstream gin, lemon, sparkling rosé	
CATTYWAMPUS	16
sazerac rye, absinthe, peychaud's bitters, lemon twist	
PAPER PLANE	16
whistlepig 6 year, amaro nonino, aperol, lemon	

CRAFT MOCKTAILS 7

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

BUBBLES

VILLA WOLF , sparkling rosé, germany	15 55
LA MARCA , prosecco brut split, veneto, italy	16
LA MARCA , prosecco rosé split, veneto, italy	16
LUCIEN ALBRECHT , cremant d'alsace brut, alsace, france	85
G.H. MUMM , gran cordon brut rosé, champagne, france	115
VEUVE CLIQUOT , brut, champagne, france	150

WHITE WINES

DR. LOOSEN , riesling, mosel, germany	13 45
WENTE , chardonnay, central coast, ca	14 47
LA CREMA , chardonnay, sonoma coast, ca	18 65
GABBIANO , pinot grigio, veneto, italy	13 45
WHITEHAVEN , sauvignon blanc, marlborough, new zealand	14 47
MIRABEAU "forever summer" rose, provence, france	15 52
SANTA MARGHERITA , pinot grigio, valdadige, italy	18 70
CHALK HILL ESTATE , chardonnay, sonoma coast, ca	95
VINCENT GAUDRY "LE TOURNEBRIDE" , sancerre, loire valley, france	103

RED WINES

ERATH , pinot noir, or	13 45
MEIOMI , pinot noir, ca	16 52
BROADSIDE , cabernet sauvignon, paso robles, ca	14 52
CATENA "VISTA FLORES" , catena, mendoza, argentina	16 60
PRISONER "UNSHACKLED" , red blend, ca	17 64
CAYMUS "WALKING FOOL" , red blend, suisun valley, ca	19 72
PENFOLDS "BIN 28" , shiraz, south australia	86
BELLE GLOS "CLARK & TELEPHONE" , pinot noir, santa maria valley, ca	110
FAR MOUNTAIN , cabernet sauvignon, sonoma valley, ca	120
FRANK FAMILY RUTHERFORD , cabernet sauvignon, napa valley, ca	132
ORIN SWIFT "ABSTRACT" , red blend, st. helena, ca	110

"TABLES ARE FOR GLASSES, NOT FOR ASSES!"

- Grandma Rose

TAP BEERS

COORS LIGHT	7
FUNKY BUDDHA FLORIDIAN	8
CIGAR CITY JAI ALAI IPA	9
ABITA AMBER LAGER	8
CIGAR CITY MADURO BROWN ALE	9
SIERRA NEVADA HAZY	9
LITTLE THING	
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
SURFSIDE	6



Unconsumed food or beverages are not permitted to leave the premises.
Bottomless beverages are served one at a time per person.

DINNER

HANKERIN'

GUMBO	Cup 8 / Bowl 13
chicken & andouille sausage, rice, green onion	
FRESH BAKED BUTTERMILK BISCUITS	11
pepper jelly, seasonal jam, whipped honey butter	
SPOONBREAD 🌿	12
seasonal jam & honey butter	
CHICKEN LITTLES 🌿	13
tender battered fried chicken, warm buttermilk biscuit, savory honey butter	
DEVEILED EGGS* 🌿	14
cajun whipped yolks, smoked trout roe, chicken cracklin', green onion	
BOUDIN ROLLS	14
cajun roasted pork and rice egg roll, pepper jack & cream cheese, pepper jelly	
SMOKED WINGS	18
signature spice blend, ranch, chile glaze, crudité	
SCOTTY'S SMOKED RIBS	18
chile glazed spare ribs, toasted peanuts, pomegranate, sesame seeds, green onion	

FORK & KNIFE

HOT HONEY SALMON	33
hot honey glazed salmon, farro, blistered heirloom cherry tomatoes, sautéed green beans, avocado crema	
GRILLED BONE IN PORK CHOP* 🌿	38
sweet potato mash, chimichurri, collard greens	
12OZ RIBEYE*	42
garlic-herb butter, chargrilled broccolini, loaded baked potato	

SOUTH'S FRIED CHICKEN

🌿 **HALF 25 / WHOLE 38**
South's buttermilk biscuits, one accompaniment

DOWN SOUTH

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 FRIED CATFISH 28	🌿

🌿 **HOUSE FAVORITES**

OFFSHORE

BLUE CRAB BEIGNETS 🌿	17
blue crab, mascarpone cheese, creole mustard	
SEARED TUNA*	18
cajun rubbed tuna, spiced creole mustard, pickled onions, crispy capers	
WARM CRAB DIP	19
blue crab, three-cheese blend, cherry peppers, panko, lavash chips	

GREENS

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

CAESAR	16
romaine hearts, parmesan, biscuit croutons, buttermilk caesar dressing	
BURRATA	17
roasted heirloom cherry tomatoes, arugula, lemon vinaigrette, chicken cracklin', parmesan, grilled sourdough	
CRISPY COBB 🌿	22
hot honey fried chicken, crisp romaine, tomatoes, red onion, bell peppers, avocado, egg, bacon, pepper jack, house-made buttermilk ranch	

ACCOMPANIMENTS

FRIES (herb tossed or cajun)	7	LOADED BAKED POTATO	8
SWEET POTATO FRIES	7	SIDE CAESAR SALAD	8
GRILLED BROCCOLINI	7	SWEET POTATO CASSEROLE	9
COLLARD GREENS	8	MACARONI & CHEESE	9
TRUFFLE FRIES	8		

BOTH HANDS

Choice of herb tossed fries or sweet potato fries

SOUTH'S CHICKEN SANDWICH 🌿	18
choice of: classic or spicy double dipped fried chicken breast, shredded lettuce, pickle, garlic mayo, toasted brioche bun	
CLASSIC CHEESEBURGER*	18
homestyle patty, ltop, white cheddar, fancy sauce	
SHRIMP PO' BOY	19
napa slaw, red onions, tomatoes, house pickles, remoulade	
PIMENTO BURGER*	19
homestyle patty, sweet grass dairy pimento cheese, roasted garlic mayo, pickle, crispy shallot, toasted brioche bun	
THAT'S THE JAM* 🌿	21
homestyle patty, candied bacon jam, sweet grass tomme cheese, roasted garlic mayo, arugula, toasted brioche bun	
FRESH MAHI SANDWICH	22
napa slaw, red onion, tomato, pickle, cajun remoulade, toasted brioche	

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CRAFT COCKTAILS

BLESS YOUR HEART rock n roll platinum tequila, honey, lemon, rosemary, coconut, ginger	15
GIN & JAM* hendricks gin, egg whites, citrus, muddled raspberries	16
LA SANDIA ocho plata tequila, fresh watermelon, citrus, agave, tajin	16
HER NAME IS VIOLET don fulano blanco, amaras mezcal, rocky’s liqueur, ube, pineapple, coconut	15
OLD TOWN FASHIONED prickly pear infused knob creek rye, citrus, spicy bitters	14
KENTUCKY SIDECAR makers 46, orange liqueur, fresh tangerine, lemon, orange bitters	15
MATCHA YUZU LEMONDROP haku vodka, j. f. haden’s citrus liqueur, matcha, yuzu juice	16

CLASSIC COCKTAILS

LYCHEE MARTINI grey goose vodka, lychee, elderflower	15
HURRICANE captain morgan spiced rum, rumhaven, mango, orange, lemon, grenadine	15
FRENCH 75 gulfstream gin, lemon, sparkling rosé	15
CATTYWAMPUS sazerac rye, absinthe, psychaud’s bitters, lemon twist	16
PAPER PLANE whistlepig 6 year, amaro nonino, aperol, lemon	16

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.



THE PEACHY SWINDLER 21
bird dog peach whiskey, smoked, black walnut & orange bitters, canadian maple

95 SOUTH ESPRESSO MARTINI 18
stoli vanil or milagro reposado, buffalo trace bourbon cream, j.f. haden’s espresso liqueur, espresso, walnut bitters, torched marshmallow

ASK ABOUT OUR
CURRENT SEASONAL
COCKTAILS

CRAFT MOCKTAILS 7

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

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BOTTLE BEERS

BUD LIGHT	7
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HEINEKEN 0.0	8
SURFSIDE	6

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SOUTH

— PMP —
BAR & KITCHEN



AIN'T THAT SWEET

BANANA PUDDIN' PARFAIT / 12

housemade nilla wafer, banana curd, vanilla pudding
topped with fresh whipped cream

NEW YORK STYLE CHEESECAKE / 14

baked in a ritz cracker crust, white chocolate chips,
fresh whipped cream

WARM CHOCOLATE BROWNIE / 14

fresh baked chocolate pecan brownie
topped with vanilla ice cream

STRAWBERRY SHORTCAKE BREAD PUDDING / 13

white chocolate & strawberry bread pudding,
strawberry ice cream

ABITA ROOT BEER FLOAT / 10

CHEF'S SEASONAL DESSERT

ask your server

THE LIST

BOURBON

Angel's Envy	15
Basil Hayden	16
Bulleit	13
Evan Williams 1783	16
Four Roses Small Batch	15
Fort Mosé	14
High West	15
Jim Beam	12
Jim Beam Black	13
Jim Beam Red Stag	13
Knob Creek	14
Makers Mark	14
Makers Mark 46 French	16
Old Forester 86 Proof	12
Old Forester Bottled in Bond	16
Old Forester Old Fine	16
Old Forester Original Batch	16
Old Forester Prohibition	16
Russel's Reserve	50
Whistlepig 6 Yr	14
Widow Jane	18
Woodford Double Oaked	17
Woodford Reserve	15
Yellowstone Select	16

RYE

Angel's Envy Rye	20
Basil Hayden Dark Rye	17
Bulleit Rye	14
Chicken Cock Rye	75
High West Double Rye	16
High West High Country	17
High West Rendezvous	17
Jim Beam Rye	13
Knob Creek Rye	14
Michters Rye	14
Old Forester 100 Proof Rye	13
Sazerac Rye	15
Whistlepig 10 yr Rye	16
Whistlepig 12 Yr Rye	40
Whistlepig 6 Yr Rye	14
Whistlepig Farmstock Rye	16
Widow Jane Applewood Rye	16
Widow Jane Paradigm Rye	16
Woodford Reserve Rye	17

WHISKEY / WHISKY

Balvine 12 Yr	18
Crown Royal	13
Dewars 12 Yr	18
Dewars White	13
Glenfiddich 15 Yr	24
Jack Daniels	13
Jack Daniels Bonded	14
Jack Daniels Triple Mash	14
Jameson	13
Jameson Orange	13
Johnny Walker Black	14
Johnny Walker Blue	40
Macallan 12 Yr	16
Michters American	14
Nikka Coffey Grain	15
Santory Toki Whisky	16
Skrewball Peanut Butter	12
Twin-P Whiskey	14

BUILD YOUR OWN OLD FASHIONED

+2 FOR TAILOR-MADE ADDITIONS

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

SWEETS

choose one:

Agave
Butterscotch
Honey
Peach
Prickly Pear
Simple
Vanilla

BITTERS

choose one:

Aromatic
Black Walnut
Chili
Chocolate Mole
Orange
Peychaud's

SOUTH
— PMP —
BAR & KITCHEN

Family Meals

ORDER NOW!

8 piece bone-in chicken **\$32**
+ 2 sides + 4 biscuits

12 piece bone-in chicken **\$42**
+ 3 sides + 6 biscuits

16 piece bone-in chicken **\$52**
+ 4 sides + 8 biscuits

Sides

Coleslaw

Succotash

French Fries

Collard Greens with
Smoked Turkey

Candied Yams

Mac n Cheese

Cheesy Grits

Order Online

