

# SOUTH

KITCHEN + SPIRITS

HAPPY NEW YEAR!


## start here

**biscuits & cornbread & butter & jam > 4.<sup>95</sup>**   
serves 2 - 3, maybe 4 - some people are hungrier than others...


**popcorn shrimp > 9.<sup>95</sup>**  
crispy popcorn crusted baby gulf shrimp, buttered popcorn, popcorn shoots, yogurt ranch


**fried gulf oysters > 6.<sup>95</sup> (half dozen) or 12.<sup>95</sup> (dozen)**  
datil pepper cocktail sauce, fresh lime, napa cabbage slaw

**deviled egg salad and crackers > 6.<sup>95</sup>**  \*  
locally grown cress & country ham salad, sherry vinaigrette, flour tortilla crisps

**south nachos > 9.<sup>95</sup>**  \*  
crispy white corn tortilla chips, "pimento cheese queso", pulled rotisserie chicken, fresh tomato salsa, pickled corn, fresh jalapeños, sour cream, cracklin's

**crispy chicken legs > 8.<sup>95</sup>**  
molasses buffalo wing sauce, celery salad, cracklins, creamy Bleu cheese

**pimento cheese "queso fundido" > 7.<sup>95</sup>**  \*  
roast pork, mushrooms, cilantro, fresh fried pork rinds & white corn tortilla chips

**navy bean & tahini hummus > 6.<sup>95</sup>**   
boiled peanuts, extra virgin peanut oil, pickled edamame, flour tortilla crisps

**chargrilled short ribs > 10.<sup>95</sup>**  
"South Korean" marinade, napa cabbage slaw, pickled red onion, sunflower seeds

**ham & cheese & crackers > 9.<sup>95</sup>**  
pimento cheese, thinly sliced Edwards hickory smoked Virginia country ham, flour tortilla crisps, pickled onions

## 3 courses for little guests > 6.<sup>95</sup>

1 > carrot sticks & ranch yogurt

2 > choose one  with fries or potato salad

> crispy fried chicken breast

> mac n' cheese 

> grilled country ham & cheese sandwich

> popcorn shrimp

3 > apples & caramel

## special starters

**raw cedar key oysters > 9.<sup>95</sup> (half dozen) or 16.<sup>95</sup> (dozen)**   
saltines, datil pepper cocktail sauce, horseradish, lemon

**broiled cedar key oysters > 9.<sup>95</sup> (half dozen) or 16.<sup>95</sup> (dozen)**  
country ham, Parmesan cornbread crumbs, fresh herbs

**pan seared crab cakes > 14.<sup>95</sup>**  
tartar slaw, crispy country ham, upland cress salad

**chicken liver mousse > 9.<sup>95</sup>**  
jalapeno & onion jam, flour tortilla crisps

## three soups



**braised chuck & three bean chili > 5.<sup>95</sup>**   
grated Amish Cheddar, pickled red onion, cilantro, sour cream


**black eyed pea & tomato stew > 5.<sup>95</sup>**    
crunchy quinoa, fresh herbs



**soup du jour > 6.<sup>95</sup>**  
soup of the day

## small salads

beef up your greens for five bucks - pulled rotisserie chicken, fried chicken, chicken salad, fried popcorn shrimp, fried oysters, or chargrilled tempeh

**little house salad > 4.<sup>95</sup>**   \*  
locally grown lettuces, napa cabbage, baby tomatoes, Amish Cheddar, pickled red onion, cucumber, cornbread croutons

**little caesar > 4.<sup>95</sup>**  \*  
chopped romaine, creamy Caesar dressing, cornbread croutons, Parmesan

**little superfood salad > 4.<sup>95</sup>**   \*  
locally grown kale, napa cabbage, popcorn shoots, pickled edamame, crunchy quinoa, sunflower seeds

**all of our signature dressings are vegetarian or vegan, and gluten-free.**  
yogurt ranch (vegetarian), creamy Bleu cheese (vegetarian), applejack vinaigrette (vegan), tequila lime vinaigrette (vegan), balsamic vinaigrette (vegan), oil & vinegar (vegan)

The catfish is farm raised in Macon, Mississippi. The oysters are harvested on the Gulf coast, somewhere between Apalachicola and Galveston. The shrimp are Florida caught. The chickens are fed a vegetarian diet and raised cage free. The kale and most of the lettuces are grown hydroponically here in Jacksonville. The country ham is from Virginia. The pork chops are from naturally raised Duroc hogs. The tempeh is from Gainesville. Pretty much everything is from scratch. We try not to, but sometimes we run out of things.

## mains

### fish & grits > 13<sup>.95</sup>

crispy fried catfish, smoked Gouda grits, collard greens with smoked pork & chilis

### rainbow trout > 17<sup>.95</sup>

Sweet corn / edamame / English pea succotash, red potatoes, butter, fresh herbs

### cowboy-cut bone-in pork chop > 16<sup>.95</sup> 🌱

maple roasted sweet potatoes & pecans, stewed green beans with country ham & vinegar, fancy BBQ sauce

### chicken pot pie > 15<sup>.95</sup>

pulled rotisserie chicken, peas & carrots, mushrooms, fresh herbs, cream gravy, butter biscuit

### Bold City braised beef stroganoff > 16<sup>.95</sup>

hand cut pasta, roasted mushrooms, Duke's Brown Ale braising jus, cream, fresh herbs, truffle oil

### chargrilled tempeh > 12<sup>.95</sup> 🌱 🌿

Sweet corn / edamame / English pea succotash, red potatoes, fancy BBQ sauce, pickled red onion & herb salad

## special mains

### south "paella" > 16<sup>.95</sup> 🌱

slow roasted pork shoulder, pulled rotisserie chicken, shrimp, locally grown Congaree & Penn rice, tomato

### meatloaf > 15<sup>.95</sup>

ground beef & braised chuck blend, sriracha honey ketchup glaze, mashed potatoes au gratin, stewed green beans with country ham & vinegar

### molasses butter glazed salmon > 18<sup>.95</sup>

black eyed peas with smoked bacon, crispy new potatoes, upland cress salad

## bottles of bubbles

### Grandial Blanc de Blancs > 24.00

France - Colombard & Ugni Blanc - fresh & crispy

### Raventos Blanc de Blancs "L'Hereu" > 38.00

Spain - Macabeo & Parelada - spicy, focused & toasty

### Billecart-Salmon "Charles le Bel" > 68.00

Champagne - Pinot Noir & Chardonnay - rich, nutty & expressive

## family - style grub

complete meals to fill your bellies; each dish serves 2-3

### fish fry platter > 25<sup>.95</sup>

crispy fried catfish, shrimp, & oysters, fries & napa cabbage slaw, tartar & datil pepper cocktail sauces

### ten-piece bucket > 21<sup>.95</sup>

buttermilk & hot sauce marinated fried chicken, mashed potatoes, braised collard greens with smoked pork & chilis, napa cabbage slaw

### breakfast for dinner > 21<sup>.95</sup>

scrambled eggs, smoked gouda grits, grilled country ham, smoked bacon, biscuits, butter & jam

## sides

### hand-cut fries > 3<sup>.95</sup> 🌱

### mashed potatoes > 3<sup>.95</sup> 🌱 🌿

### quinoa potato salad > 3<sup>.95</sup> 🌱 🌿

### collard greens > 3<sup>.95</sup> 🌱

smoked pork & chilis

### black eyed pea salad > 3<sup>.95</sup> 🌱 🌿

### maple roasted sweet potatoes > 4<sup>.95</sup> 🌱 🌿

spiced pecans

### cast iron mac & cheese > 5<sup>.95</sup> 🌱

### napa cabbage slaw > 3<sup>.95</sup> 🌱 🌿

ranch yogurt, fresh chilis

### smoked Gouda grits > 3<sup>.95</sup> 🌱 🌿

fresh herbs

### stewed green beans > 3<sup>.95</sup> 🌱

country ham & vinegar

### Bold City braised beef Wellington > 19<sup>.95</sup>

roasted mushrooms, crispy pastry, stewed green beans with country ham & vinegar, Duke's Brown Ale braising jus

### surf & turf > 26<sup>.95</sup> 🌱

Slow roasted BBQ glazed pork spare ribs, pan seared sea scallops, smoked Gouda grits, collard greens with smoked pork & chilis

### chargrilled sixteen ounce ribeye steak > 28<sup>.95</sup> 🌱 \*

roasted garlic & black truffle compound butter, cast iron mac & cheese, upland cress salad

## big bottle of bubbles

### Francois Montand Brut 1.5L Magnum > 60.00

France - Colombard, Ugni Blanc & Chardonnay - creamy & smooth

The health department says we have to tell you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. But medium-rare steaks and runny egg yolks are delicious. Vegan or vegetarian items may be cooked on surfaces or in oils that have previously been in contact with poultry, meat, or fish. If we screw anything up, please let us know so we can fix it and make you happy, that's what we're about.

🌱 vegetarian 🌿 vegan 🌱 gluten-free \*adaptable