**Soul Food Week**  
*A Special “pop-up” January 12-25, 2018 Dinner Menu*

### Starters & Snacks

**Black Eyed Pea Fritters** 8  
In the style of Senegal’s Accura, served with homemade green goddess, and piccalilli

**A Plate of Pickles for the Table** 9  
A sampling of home made pickles including the Delta’s own Kool-Aid pickle, with sweet cream butter and home baked white bread

**Memphis-Style Ribs** 9  
St. Louis-cut spare ribs slow-smoked over hickory wood, dressed with a tangy Memphis-style sauce, with white bread and creamy slaw

**Louisiana-style Crab Cakes** 15  
Crusted in heirloom sea island benne and cast iron-seared, with pickled corn relish and remoulade

**Beer-battered Shrimp** 15  
Laughing Bird shrimp fried crisp in a light beer batter, served with hushpuppies and homemade pepper sauce

**Gumbo a' la Treme** 8  
Smoked sausage, chicken, and shrimp in a piguqnt brown gravy, served with homemade pepper sauce and boiled rice

**Soup du Jour** 7  
Made from scratch daily using heirloom receipts and the best local or Southern heritage ingredients

### Simple Suppers

**Pimiento Cheese Burger** 15  
Griddled onion & double Slagel Family Farm burger with homemade pimiento cheese on a seasoned bun, with ham fat fries

**Smoked & Smothered Pork Shoulder** 12  
Served in a spicy Memphis-style sauce, topped with creamy slaw on an egg bun, with ham fat fries

**Collard Green Sandwich** 12  
Luscious vinegary greens served on fried corn pone with sliced onion and Hook’s Cheddar, served with candied yams

**Chicken & Dumplings** 15  
An old family recipe, simply chicken with hearty egg dumplings, cabbage, carrots, and onion in a savory broth

### Dinner Entrées

**Soul Vegetarian Odyssey** 15  
Sea Island Red Pea gravy served over Carolina gold rice with candied yams, greens, grilled mushrooms, and homemade pickles

**Catfish & Grits** 20  
Alabama catfish fried crisp in a cornmeal dredge, served with creamy grits, voodoo greens, field peas, and a creamy tasso ham gravy

**Smothered Pork Chop** 19  
Sweet tea-brined and lightly smoked house-butterched pork loin pan-fried and smothered in gravy, with candied yams and greens

**Fried Chicken** 16 light * 14 dark * 25 half  
Our special recipe fried in lard and bacon drippings, served with candied yams and greens. Allow 30 minutes

**Spaghetti & Oxtails** 19  
Homemade egg spaghetti smothered in braised oxtails in a piguqnt tomato sauce

**Shrimp & Grits** 17  
Laughing Bird shrimp, Anson Mills heirloom cheese grits, mushroom & tasso gravy, house-made Worcestershire, and scallions

### Home Baked Breads

**Skillet Cornbread** 6  
Anson Mills yellow cornmeal and buttermilk batter with a pinch of sugar baked in cast iron with bacon fat, served with honey butter

**Homestyle White Bread** 5  
The classic soft white pan bread, homemade with farm eggs and old-fashioned sifted flour, served with homemade preserves

**Homestyle Rye** 5  
Heritage Carolina-grown rye flour baked with Caudill’s sorghum molasses, served with honey butter and homemade preserves

### Vegetables & Side Dishes

**Candied Yams** 7  
Roasted bearegound sweet potatoes glazed with cane syrup and sweet cream butter

**Fried Green Tomatoes** 9  
Buttermilk marinated and cornmeal crusted, with spicy remoulade, pickled shrimp, and butter lettuce

**Fried Okra** 7  
Dipped in buttermilk and dredged in corn flour, served with homemade fish pepper hot sauce

**Iceberg Wedge** 7  
Dressed with creamy blue cheese dressing and candied pecans

**Macaroni and Cheese** 10  
Homemade pasta cooked just right with butter, cream, and Hook’s aged Cheddar, topped with a crisp cheddar cheese crust

### Desserts

**Baked Banana Pudding** 10 serves 2-4  
Luscious banana custard layered with homemade snickerdoodles, topped with meringue, and baked until golden, allow 30 minutes

**Sweet Potato Pie** 5  
Local sweet potatoes blended with Little Farm on the Prairie eggs and spices in butter pastry, with whipped Kiplus cream

**Bourbon Bread Pudding** 9  
Boozy bread pudding in the New Orleans style, served with apple butter, caramel, and homemade vanilla bean ice cream

**Peach Cobbler** 10 serves 2-4  
Seedling peaches baked with a sweet biscuit topping, served with homemade vanilla beans ice cream, allow 30 minutes

### Beverages

**Red Drink** 5  
An African American tradition believed to have begun with the rare red kola nut in Africa, a libation of special significance. Fizzy cola and hibiscus cooler with just a hint of sweetness.

**Weekday Specials**

**Fried Chicken Blue Plate**  
*Monday-Friday 11am – 4pm ONLY*  
15 light * 13 dark * 16 half

**Mondays Industry Day**  
All cocktails, $6 all day