

American SOUTH

RESTAURANT FLIP

Southern STARTERS

AMBERJACK AGUACHILE \$19

Tomato water, celery oil, summer pepper
& cucumber chowchow, benne seed

DEVEILED EGGS THREE WAYS \$9

Pimento with pepper jam, Cajun crab with celery leaf,
bacon & bourbon with pickled peach

SUMMER MELON & COUNTRY HAM \$18

Grilled honey & black pepper vinaigrette, spicy peanuts,
lime zest, Tennshootoe aged ham

CORNBREAD BOARD \$15

Sweet and savory cornbreads, whipped lard butter,
local raw honey, bourbon barrel smoked salt & pepper

SOUTHWEST EGGROLLS \$16

Smoked chicken, black bean, grilled corn,
southwest caviar ranch

LOCAL SWEET CORN ON THE COB \$7

Crawfish butter, bourbon barrel smoked paprika seasoning

Suppers + Shareables

FRIED ALLIGATOR PO' BOY \$21

Soft French bread, pickled green tomato remoulade, lettuce, heirloom tomato

DRY RUBBED SMOKED PORK BELLY \$17

Carolina gold rice, pickled peach, watermelon molasses

CRAWFISH ÉTOUFFÉE \$29

Sea island red peas, long grain rice, crawfish butter, lemon

BLACKENED SHRIMP TACOS \$27

Alabama white sauce, cabbage, avocado, queso fresco, lime

SMOKED PORK RIBS \$24

Kentuckyki sauce, bourbon smoked togarashi

CHICKEN-FRIED DENVER STEAK \$36

Green beans & mushrooms sautéed in pork fat, bluegrass soy sauce,
barrel-aged Worcestershire, pickled shallots

SOMETHING Sweet

POSSUM PIE PARFAIT \$15

Pecan shortbread, dark chocolate pudding, cream
cheese ice cream, bourbon caramel, whipped cream

KEY LIME PIE \$14

Key lime semifreddo, coconut cardamom ice cream,
toasted coconut meringue, spiced graham crumble

HUMMINGBIRD CAKE \$15

Cream cheese mousse, banana caramel, pineapple
sorbet, pineapple chips, candied pecans

PEACH SWEET TEA SHERBET \$2 per scoop



Id.