

APPETIZERS

MILK AND HONEY SALAD

*baby spinach, house made almond nougat, dried apricots, dried cherries, shaved red onions,
applewood smoked bacon, chile and wildflower honey vinaigrette*
\$12

HEARTS OF ROMAINE

romaine spears, salt roasted beets, granny smith apples, hard boiled egg, fried red onion, garlic anchovy dressing
\$10

PARISH ORGANIC GREENS

organic local greens, roasted carrots, red onions, fennel, buttermilk herb vinaigrette
\$9

PICNIC PLATE

pimento cheese, shaved honey baked ham, buttermilk biscuits, green tomato pickles
\$9

PARISH SAUSAGE PLATE

housemade sausages, spicy Abita turbodog mustard, mirliton chow chow
\$8

BUTTERMILK OYSTERS

cornmeal dusted, cucumber fennel salad, Carolina bbq vinaigrette
\$10

BEER CAN CHICKEN TURNOVER

crispy pastry filled with pulled beer braised chicken, tart cabbage slaw, house tobasco honey mustard
\$9

CRAB AND AVOCADO

lump crab, avocado, ginger pickled beet root, arugula, spiced vanilla vinaigrette, ricotta salata
\$12

NEW ORLEANS BBQ SHRIMP

wild Georgia shrimp served whole, bruleed lemon, toasted baguette
\$13

CREOLE FRITES

Georgia okra, parish pickles, green onions, green tomatoes, cornmeal crusted, house worcestershire
\$9

SEASONAL SAVORY CHEESECAKE

roasted garlic lemon custard, spiced pecan crust, pickled onion salad
\$8

SUPPER

BIG EASY FRIED CHICKEN

local chicken breast, buttermilk creamed Jenny Jack grits, warm four bean salad
\$14

MISSISSIPPI STUFFED CATFISH

gulf catfish, tasso ham, Louisiana crawfish, smoked macque choux, lemon pernod butter
\$17

TV DINNER

childhood classic with a grownup twist. meat and 3 with a treat
\$15

CAST-IRON ROASTED GEORGIA TROUT

Enchanted Mountain trout, Olive Crushed Creamers, Salsa Fresca, Balsamic
\$17

WHOLE ROASTED FISH

slow roasted, lemon and herb stuffed, carolina gold rice salad, lemon parsley vinaigrette
\$27

BIG DIXIE BURGER

*house-ground top round and pork shoulder, fried green tomatoes, applewood smoked bacon, pimento cheese, iceberg lettuce, texas toast.
crystal mayonaise, served with parish hash*
\$11

“PEAS AND CARROTS”

field pea and ricotta ravioli, baby carrots, spinach, lemon brown butter, pea sprouts
\$19

GEORGIA FARM FRESH VEGETABLES

fresh seasonal local vegetables served over our buttermilk creamed Jenny Jack grits
\$12

“PORK AND DUMPLINGS”

Gumcreek Farms pork shoulder, buttermilk braised, parmesan dumplings, spring succatash
\$23

FLATIRON STEAK

meyer lemon cream turnips, asparagus salad, caper mustard vinaigrette
\$26