
STARTERS

settle in with some of our fan favorite Southern starters

FRIED GREEN TOMATO BLT

*house-smoked pork belly, pimento cheese,
smoky tomato jam, frisée, lemon vinaigrette 14*

SWEET CORN HUSH PUPPIES

Creole remoulade, honey butter 14

DEVILED EGGS ^{GF}

dill, chives, smoked trout roe 9

BLACK-EYED PEA HUMMUS

*pimento baba ganoush, basil oil,
Southern crackers 14*

POPCORN SHRIMP

brown butter, bacon salt 16

LOCAL ORGANIC GREENS

FINISHING TOUCHES

skirt steak 12

grilled or fried chicken 6

pork belly 6

seared shrimp 8

grilled catch MP

KALE SALAD ^v

*Vermont sharp cheddar cheese, apples, cornbread
croutons, red onions, house-made moonshine raisins,
cider vinaigrette 14*

ICEBERG WEDGE

*house-smoked bacon, baby iceberg lettuce, charred
corn, tomatoes, avocado, house-made buttermilk
ranch dressing 14*

BUTTER LETTUCE & GRILLED MANGO SALAD ^v

*char-grilled mango, smoked pecans, tomatoes,
onions, benne seed dressing 14*

GARDEN GREENS & TREE NUT SALAD

*grilled farmers cheese, beet pickled shallots,
jicama, mint, cilantro, oregano, tarragon,
tree nut vinaigrette 16*

GEM LETTUCE & WATERCRESS SALAD

*crispy quinoa, gremolata, garlic chips, morning
farmers egg, smoked paprika,
creamy dill vinaigrette 16*



BISCUITS

MAMA'S BISCUITS ^v

honey butter, house-made jam 8

SMOKED BRISKET BISCUITS

house-made bbq sauce 15

CRISPY CHICKEN BISCUITS

pepper jelly 14



FAVORITE SIDES

MACARONI & CHEESE ^v

five artisanal cheeses, crispy herb crust 12

GRITS ^v

Nora Mill grits, Vermont sharp cheddar cheese 9

HOUSE FRIES

house-made buttermilk ranch, bacon salt 10

SKILLET CORNBREAD

*Vermont sharp cheddar cheese, bacon, jalapeño,
honey butter 10*

ROASTED CAULIFLOWER ^v

pickled mustard seed chimichurri 10

PLATES

ST. LOUIS STYLE PORK RIBS GF
hickory smoked, house-made bbq sauce 32

SHRIMP 'N' GRITS
*seared shrimp, roasted tomatoes, country ham, red onions,
Nora Mill grits, PBR veal jus 28*

GRILLED FRESH CATCH
Chef's seasonal preparation MP

SWEET TEA BRAISED SHORT RIB GF
stone ground grits, roasted carrots 38

PRIME CREOLE SPICED NY STRIP STEAK
*crispy fingerling potatoes & brussels sprout hash, brown butter
pickled mustard seed chimichurri 44*

LOBSTER MAC & CHEESE
whole lobster, five artisanal cheeses MP

CHICKEN COOP

LEWELLYN'S FINE FRIED CHICKEN
½ of our famous bird served with honey hot sauce 26

CHICKEN 'N' WATERMELON 'N' WAFFLES
cheddar cheese waffle, spiced watermelon 36

THE WHOLE BIRD
*honey hot sauce, spiced watermelon,
cheddar cheese waffle, bourbon maple syrup 62*

HERB ROASTED BIRD
*airline chicken breast, farro, lemon, root vegetables,
caper parsley vinaigrette 26*

SIDES & SNACKS

SPICED WATERMELON GFV
local citrus, fresh mint 8

CRISPY BRUSSELS GFV
local spiced honey 12

SOUTHERN STREET CORN GF
chipotle crema, farmer's cheese, Fresnos, bacon 10

COLLARD GREENS GF
pot likker 10

SANTA MONICA FARMER'S MARKET V
seasonal rotation 10

MAMA'S MASHED POTATOES
fresh chives 10

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness.
Note: some food items prepared may contain nuts or trace amounts of nuts. Alert your server with any concerns.
GF= Gluten Free V=Vegetarian Please ask your server about vegan options.*