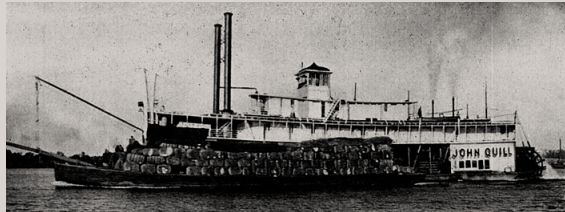


# SOUTHERN *National*

## SOUP, SALAD & SANDWICHES



### SPINACH + GRILLED RED ONION SALAD

radish, capers, croutons,  
roasted garlic dressing

\$10<sup>00</sup>

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### ARUGULA + GOLDEN BEET SALAD

pickled fennel, toasted pecans, goat cheese,  
tarragon & roasted shallot vinaigrette

*add shrimp - \$6<sup>00</sup> • add chicken - \$5<sup>00</sup>*

\$10<sup>00</sup>

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### CURRY APPLE + FENNEL SOUP

herb croutons, parsley oil

\$8<sup>00</sup>

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### ONION MUSHROOM STOUT BURGER

swiss cheese, spicy 360 sauce

\$15<sup>00</sup>

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### FRIED CHICKEN "BLT"

fried breast meat, green tomato relish,  
bacon jam, duke's mayo

\$14<sup>00</sup>

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### THE ORIGINAL "DIRTY SOUTH"

open-faced meatloaf sandwich, pimento cheese,  
sautéed spinach, fried egg, balsamic bbq sauce

\$15<sup>00</sup>

## TODAY'S LARGER PLATES

VEGETABLE PLATE..... \$16<sup>00</sup>

sesame parsnip carrot purée, spicy broccoli,  
asparagus, corn, mustard greens

GRILLED CHICKEN SCHNITZEL ..... \$21<sup>00</sup>

grilled onions, green beans, red chilies,  
mushrooms, mustard cream sauce

PORK BELLY FRIED RICE BOWL..... \$19<sup>00</sup>

green onion, peas & broccoli, cilantro, eggs

CORNMEAL DUSTED TROUT..... \$18<sup>00</sup>

stone ground grits, shrimp & mustard green  
tomato gravy

SONAT BEEF STROGANOFF ..... \$22<sup>00</sup>

sautéed new york strip pieces, mushrooms,  
kale, peas, egg noodles, dijon cream sauce

## S I D E S

KUNG PAO OKRA, CAULIFLOWER + KALE

COLLARD GREENS

GARLIC ROSEMARY TATER TOTS

\$6<sup>00</sup>  
EACH

**We are passionate about serving the highest  
quality products. Our menus change often for prime  
seasonability & local sourcing when possible.**

*Lunch*

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE  
YOUR RISK OF FOODBORNE ILLNESS.