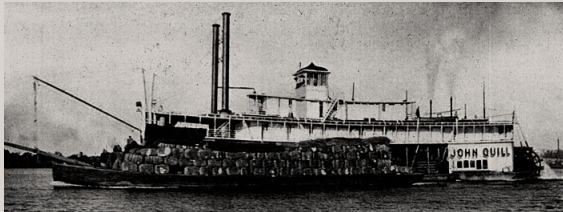


SOUTHERN *National*

SOUP, SALAD & SANDWICHES



SPINACH + GRILLED RED ONION SALAD

radish, capers, croutons,
roasted garlic dressing

\$10⁰⁰

ARUGULA + GOLDEN BEET SALAD

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

add shrimp - \$6⁰⁰ • add chicken - \$5⁰⁰

\$10⁰⁰

CURRY APPLE + FENNEL SOUP

herb croutons, parsley oil

\$8⁰⁰

ONION MUSHROOM STOUT BURGER

swiss cheese, spicy 360 sauce

\$15⁰⁰

FRIED CHICKEN "BLT"

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

\$14⁰⁰

THE ORIGINAL "DIRTY SOUTH"

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

\$15⁰⁰

TODAY'S LARGER PLATES

VEGETABLE PLATE..... \$16⁰⁰

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

GRILLED CHICKEN SCHNITZEL \$21⁰⁰

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

PORK BELLY FRIED RICE BOWL..... \$19⁰⁰

green onion, peas & broccoli, cilantro, eggs

CORNMEAL DUSTED TROUT..... \$18⁰⁰

stone ground grits, shrimp & mustard green
tomato gravy

SONAT BEEF STROGANOFF \$22⁰⁰

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

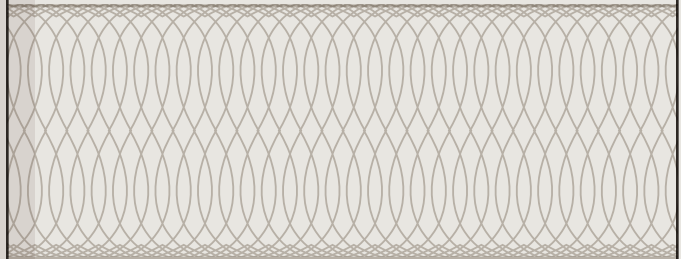
S I D E S

KUNG PAO OKRA, CAULIFLOWER + KALE

COLLARD GREENS

GARLIC ROSEMARY TATER TOTS

\$6⁰⁰
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.