

SOUTHERN *National*

SMALL PLATES

GULF SHRIMP & CRAWFISH TOAST
grilled baguette, house ricotta, green onion,
Nola-Style bbq sauce
\$16⁰⁰

PECAN SMOKED CHICKEN WINGS
magnolia alabama white bbq sauce
\$12⁰⁰

SoNAT EDAMAME
garlic oil, shallots, pickled ginger,
smoked salt, sesame seeds
\$9⁰⁰

PIMENTO CHEESE PLATE
pickled cauliflower, bacon jam,
sesame crackers
\$9⁰⁰

SWEET POTATO & CARROT SOUP
jerk coconut curry, pumpkin seeds
\$8⁰⁰

GRILLED OKRA & CARROTS
Baba ghanoush, toasted pita bread, preserved
lemon
\$11⁰⁰

SEARED SCALLOPS
sugar snap peas & bok choy, green onion,
sesame buttermilk sauce
\$17⁰⁰

ARUGULA + CHICKPEA SALAD
cucumber, mint, sunflower seeds, curry apple
dressing
\$11⁰⁰

BABY ICEBERG & SHAVED BRUSSEL SPROUT SALAD
blue cheese, shitake bacon, biscuit crunchy
bits, tomato, housemade buttermilk ranch
\$10⁰⁰

TODAY'S LARGER PLATES

ONION MUSHROOM STOUT BURGER\$15⁰⁰
swiss cheese, spicy 360 sauce

COFFEE RUB GRILLED PORK CHOP \$31⁰⁰
black bean grits, pickled okra, bourbon maque
choux

CHICKEN SCHNITZEL\$26⁰⁰
grilled onions & corn, green beans, red chilies,
mushrooms, mustard cream sauce

SoNAT FISH + RICE \$29⁰⁰
pan roasted salmon, corn and andouille
jasmine rice, oyster gravy

PAN ROASTED DUCK BREAST.....\$28⁰⁰
duck confit lentils, bok choy, carrot, miso
cranberry sauce

LAMB RAGOUT OVER PAPPARADELLE \$27⁰⁰
fennel & mushrooms, mint grimolata

GRILLED 12oz RIBEYE \$41⁰⁰
potato & asparagus, horseradish cream, red
wine and rosemary braised onions

ROASTED CAULIFLOWER mustard green chimichurri
SESAME BROCCOLI, GREEN BEAN+ garlic & ginger
COLLARD GREENS
GARLIC ROSEMARY TATER TOTS
HOUSE BISCUITS & JALAPENO JOHNNYCAKE

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\$5⁰⁰
EACH



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

Dinner

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