



SOUTHERN KITCHEN SPECIALTIES

UPDATED SEP 17 2020

Brazilian Steak & Frites

(Brazil, South America)

House-marinated bistro beef filet,
steak frites, cole slaw.

21

Sinaloa Lamb Chops

(Sinaloa, southern Mexico)

Citrus & spice-marinated lamb chops,
roasted fingerling potato hash,
charred Butternut Squash salsa,
pickled heirloom carrots.

23

Spiced Caribbean Chicken & Waffles

(South Caribbean)

A fluffy Belgian waffle topped with
Mojo-spiced fried chicken,
smoked maple syrup, pineapple salsa,
and whipped apple butter.

15

Southern Yardbird Sammie

(Every front yard in the southern states!)

Cajun-seasoned chicken breast, warm,
melted slices of Gouda and Cheddar
cheese, topped with tomato, dill pickles,
smoked bacon, and our house-made aioli
on a toasted Brioche bun.

13

Motherlode Burger

(Our own south Jackson Specialty)

100% beef patty topped with smoked
pastrami, bacon, smoked Gouda and
Cheddar cheese, lettuce, tomato,
and cajun aioli on a toasted Brioche bun.

17

Linguine & Clams

(Campania, southern Italy)

Whole clams, fresh linguine pasta and
fresh herbs in a delicious white wine
& garlic butter sauce.

14

Carnitas Tacos

(Michoacan, southern Mexico)

Tender, slow-braised marinated pork,
pickled slaw & red onions,
pineapple salsa, cilantro crema.

12