

Early Summer

Starters

- Browned and crispy cast iron corn bread muffins with hot honey butter 7
- Fried green tomatoes and fried okra chips with herb buttermilk dressing 12
- “Jerk” Chicken wing confit with peach-serrano BBQ sauce 12
- House smoked tuna dip, carrots, celery, soft boiled egg, lavosh crackers 15
- Fried gulf oysters with maque choux (corn, sweet pepper, bacon) 18
- Liver & Onions: crispy fried free range chicken livers, onion straws, comeback sauce 12
- Pork belly braised in dark rum & molasses with apple slaw, Marcona almonds, orange aioli 14

Salads

- “Sugar Baby” watermelon salad, Kirby cucumbers, red onion, mint, feta cheese, mojito vinaigrette 12
- Classic Caesar salad with crisp romaine lettuce, house made dressing, parmesan, croutons 14*
- Farmer’s market salad: corn, field peas, cucumber, tomato, farmers cheese, grenache vinaigrette 16

Mains

- Fish of the Day MP Steak of the Day* MP “And Grits” MP
- Sautéed spring vegetable plate with peas, green beans, corn, garlic chili crunch, zoodles 25
- Shrimp linguini, roasted tomatoes, arugula, garlic, lemon butter, dill 36
- Crawfish bolognese with fennel sausage, okra, strozzapreti pasta, spicy cream sauce 32
- Beef tenderloin stroganoff, mixed mushrooms, wilted greens, porcini cream, garganelli pasta 36
- Southern fried Mississippi catfish, creamy coleslaw, house cut fries, crawfish aioli 28
- Spicy blackened Redfish wilted spinach, andouille sausage creamed corn 38
- Surf & Swamp: blackened catfish, shrimp, gator balls, andouille, crawfish-red bean rice 39
- Chicken Marsala: all-natural chicken breast, sauteed mushrooms, creamy grits, marsala sauce 30
- Grilled Duroc pork chop, sweet tea brine, collard greens, sweet potato mash, apple compote 35
- B3 prime beef burger with pimento cheese, Worcestershire onions, bacon, pickled green tomato 20

Stewed okra & tomatoes 5 Lady peas 5 Collard greens 5