



SOUTHERN ENTRÉES

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BBQ Brisket

Tender Seasoned Beef

Chicken and Dumplings

Chicken Simmered in a Rich Gravy
and Tender Dumplings

Chicken Fried Steak

Breaded Steak Cutlet deep fried with Gravy

Cod Fish Cakes

Cod Fish, Mashed Potatoes,
Coated in Breadcrumbs, pan fried in Butter

Crab Cakes

(Mayo Based)

Crab Cakes

(Lemon EVOO, Egg White Based)

Fried Catfish

Coated in a Seasoned Cornmeal Crust

Fried Chicken

Coated with Seasoned Flour

Ox Tails

Braised, Stewed or Soup

Pulled Pork

(with or without BBQ Sauce)

Salmon Cakes

(Mayo Based)

Salmon Cakes

(Lemon EVOO, Egg White Based)

Shrimp and Potato Stew

In a Hearty and Spice Bold Sauce

Shrimp and Sausage Stew

Veggies, Shrimp and Smoked Sausage

Smothered Pork Chops

Seared and Cooked in a Savory Onion Gravy

A faint, artistic illustration of a large platter filled with various Southern dishes, including what appears to be fried chicken, dumplings, and other meats, is centered in the background of the menu.



SOUTHERN SIDES

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Baked Beans

(with or without Bacon)

Black Pepper Butter Corn

Candied Yams

Butter, Vanilla, Cinnamon, Brown sugar, topped with Marshmallows

Collard Greens (Bacon)

Collard Greens (Smoked Turkey)

Cornbread (Homemade)

Corn on the Cob

Hush Puppies

Mac and Cheese (Homemade)

Macaroni Salad

Eggs, Sweet Relish, Tuna and Mayo

Macaroni Salad

Egg, Sweet Pickles, Celery, Onions and Mayo

Potato Salad

Egg, Sweet Pickles, Celery, Onions and Mayo



SOUTHERN DESSERTS

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Baked Apples Slices

Banana Pudding

Bread Pudding Soaked in Rum Sauce

Carrot Cake with Cream Cheese Frosting

Strawberry Cake with Cool Whip Frosting

Sweet Potato Pie

Pumpkin Pie

