

snacks

cracklins

crispy chicken skin & shrimp puffs

spicy pimento cheese

housemade salt & pepper crackers

coca-cola cracker jacks

peanuts, popcorn, coca-cola toffee

deviled chicken

bourbon infused duck fat, crackers

jar o' pickles

cucumber, okra, edamame, radish

starters

bourbon sugar biscuits

fresh baked, four per order

what's the soup du jour? *1c*

truffled cauliflower bisque, it's delicious

popcorn shrimp

crispy popcorn crusted baby Gulf shrimp, brown butter popcorn, GYO Greens popcorn shoots, Greek yogurt ranch dipping sauce

fried gulf oysters

datil pepper cocktail sauce, fresh lime, napa cabbage slaw

crispy fried pickled okra

popcorn breading, tomato corn relish, popcorn shoots, Creole remoulade

PBR steamed mussels

smoked bacon, Dijon butter sauce, fresh herbs, grilled Cuban bread

sweet Vidalia onion rings

buttermilk batter, SKS special sauce

south nachos *

hand-cut white corn tortilla chips, pimento cheese queso sauce, applejack roasted chicken, pico de gallo, charred sweet corn, pickled jalapeños, sour cream, cilantro purée, chicken cracklins

crispy chicken legs *1c**

molasses buffalo wing sauce, celery salad, creamy bleu cheese

chargrilled bone-in short ribs

"South Korean" marinade, spicy lemon-fennel slaw

compressed watermelon salad * *

arugula & local upland cress, Champagne vinaigrette, red onion, Georgia extra virgin olive oil, Wainwright Dairy Parmesan, country ham

salmon cake sliders

shredded cabbage, tomato, caper aioli, brioche rolls

shake n' bake oysters

Gulf oysters roasted on the half shell, creamed collards, smoked bacon, cornbread Parmesan crust, pickled radish

scallop & shrimp "ceviche" *1c*

barely cooked scallops, pickled Gulf shrimp, fennel, lemon, bird chilis, Bacon Farms upland cress, shrimp cracklins

pimento cheese fritters

spiced ginger peach compote, scallions

SOUL

KITCHEN + SPIRITS

plates

chicken & waffles

half a buttermilk & hot sauce marinated fried chicken, Bourbon sugar glazed Belgian waffle, ginger peach compote, spicy honey maple syrup, braised collard greens with smoked pork & chilis

fish & grits

crispy fried Mississippi catfish, smoked Gouda grits, braised collard greens with smoked pork & chilis

chargrilled Atlantic salmon *1c**

caramelized brussels sprouts with country ham, mashed potatoes, red wine butter sauce

fennel & citrus spice roasted chicken *1c**

buttered cauliflower puree, caramelized fennel, spiced citrus glaze

pan seared yellowfin tuna

local field pea & charred corn succotash, Bacon Farms kale, smoked bacon, warm sherry vinaigrette, marinated fennel

autumn chicken pot pie

chicken leg confit & applejack roasted breast, roasted vegetables, mushrooms, brown chicken gravy, chicken fat biscuit crust

Bold City braised beef stroganoff

hand cut pasta, roasted mushrooms, Painted Hills beef, Duke's Brown Ale braising jus, cream, fresh herbs, truffle oil

chargrilled sixteen ounce ribeye steak * *1c**

roasted garlic herb butter, cast iron mac & cheese, Bacon Farms upland cress

chargrilled eight ounce filet mignon * *1c**

lump crabmeat - tarragon butter, broccoli - Yukon potato casserole with bacon Cheddar velouté

The catfish is farm raised in Macon, Mississippi. The oysters are harvested on the Gulf coast, somewhere between Apalachicola and Galveston. The chickens are fed a vegetarian diet and raised cage free. The kale and most of the lettuces are grown hydroponically in Jacksonville. The pork chops are from naturally raised Duroc hogs. The tempeh is from Gainesville. The popcorn shoots & maybe some other stuff is from Ponte Vedra Beach. Pretty much everything is made from scratch. We try not to, but sometimes we run out of things.

sandwiches & burgers

served with shoestring fries

red, white & blue burger *

American cheese, shredded romaine, tomato, red onion, pickles, SKS special sauce

L.C. burger ^{lc} *

pimento cheese, grilled country ham, sunny egg, house-made pickles, SKS special sauce, side salad, no bun, no fries

veggie burger

black eyed pea & quinoa veggie patty, smoked Gouda, red onion, pickles, SKS special sauce

loaded pulled pork

slow roasted pork shoulder, Bulleit Bourbon Q sauce, pepper jack, napa cabbage slaw, pickled jalapeños, brioche bun

south Cuban

slow roasted pork shoulder, country ham, Bulleit Bourbon Q sauce, Wisconsin Swiss, house-made pickles, pressed Cuban roll

Buff A. Lo. Chik

buttermilk marinated fried chicken breast, molasses buffalo sauce, bleu cheese napa cabbage slaw, tomato, brioche bun

SKS cheesesteak

griddled shaved ribeye, caramelized onions, roasted mushrooms, pimento cheese queso sauce, toasted soft roll

*** fifty cents ***

caramelized onions,
roasted mushrooms

*** one dollar ***

smoked bacon, vidalia onion ring,
grilled country ham, fried egg

three courses for little guests *

1. cucumber slices & yogurt ranch
2. choose one (served with fries)
 - > crispy fried chicken bites
 - > mini cheeseburgers
 - > grilled cheese sandwich
 - > popcorn shrimp
 - > chargrilled salmon
 - > chargrilled filet mignon
3. double chocolate brownie bites

*age twelve & under, please & thank you





drinks

coke - diet coke - sprite - root beer - fresca - ginger ale - iced tea (free refills, free to go drink)

house brewed ginger switchel - nitro cold brew coffee

saratoga spring water

The health department says we have to tell you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. But medium-rare steaks and runny egg yolks are delicious. Vegan or vegetarian items may be cooked on surfaces or in oils that have previously been in contact with poultry, meat, or fish. If we screw anything up, please let us know so we can fix it and make you happy, that's what we're about.

 vegetarian  vegan  gluten-free **lc** low carb *adaptable  Udi's gluten free buns available > 2.00

* 20% gratuity will be added to parties of 8 or more * BYOB wine is welcome for \$20 corkage per 750ml bottle * \$2.50 cake service fee for any brought-in desserts *

Please & thank you!

small salads

\$6 add ons - applejack roasted chicken, fried chicken, fried popcorn shrimp, fried oysters, or olive oil poached tempeh

\$8 add ons - chargrilled salmon or blackened shrimp

\$10 add ons - pan seared tuna or chargrilled petite filet mignon

house salad * * ^{lc} *

Bacon Farms leaf lettuces, baby tomatoes, Wainwright Dairy Cheddar, red onion, cucumber, cornbread croutons, Greek yogurt ranch

little caesar * ^{lc} *

chopped romaine, creamy Caesar dressing, cornbread croutons, Parmesan

big salads

upgrade to chargrilled salmon or blackened shrimp for \$3
or upgrade to pan seared tuna or chargrilled petite filet for \$5

fried oyster caesar

chopped romaine, crispy fried Gulf oysters, creamy Caesar dressing, cornbread croutons, Parmesan

spicy buffalo fried chicken salad

Bacon Farms leaf lettuces, crispy fried chicken tossed in molasses buffalo sauce, celery, red onion, tomato, bleu cheese, cornbread croutons, creamy bleu cheese dressing

superfood salad

Bacon Farms kale, olive oil poached Gainesville tempeh, napa cabbage, GYO Greens popcorn shoots, pickled edamame, crunchy quinoa, sunflower seeds, applejack vinaigrette

sides (a la carte)

shoestring fries

parmesan truffle fries

pimento cheese queso fries

Add crispy bacon? Just one dollar...

mashed potatoes

collard greens ^{lc}

smoked pork & chilis

cauliflower puree ^{lc}

cast iron mac & cheese

bourbon butter glazed waffle

ginger peach compote, maple syrup

local field pea succotash *

charred corn, Bacon Farms kale

napa cabbage slaw ^{lc}

Greek yogurt ranch dressing

smoked gouda grits

caramelized brussels sprouts

country ham

broccoli casserole *

Yukon potatoes, bacon, cheddar velouté