

SOUTHERN

KITCHEN + SPIRITS


start here

biscuits & cornbread & butter & jam > 4.95 
serves 2 - 3, maybe 4 - some people are hungrier than others...


popcorn shrimp > 9.95
crispy popcorn crusted baby gulf shrimp, buttered popcorn, popcorn shoots, yogurt ranch


fried gulf oysters > 6.95 (half dozen) or 12.95 (dozen)
datil pepper cocktail sauce, fresh lime, napa cabbage slaw

deviled egg salad and crackers > 6.95  *
locally grown cress & country ham salad, sherry vinaigrette, flour tortilla crisps

south nachos > 9.95  *
crispy white corn tortilla chips, "pimento cheese queso", pulled roast chicken, fresh tomato salsa, pickled corn, fresh jalapeños, sour cream, cilantro

crispy chicken legs > 8.95
molasses buffalo wing sauce, celery salad, creamy Bleu cheese

pimento cheese "queso fundido" > 7.95  *
roast pork, mushrooms, cilantro, fresh fried pork rinds & white corn tortilla chips

navy bean & tahini hummus > 6.95 
boiled peanuts, extra virgin peanut oil, pickled edamame, flour tortilla crisps

chargrilled short ribs > 10.95
"South Korean" marinade, napa cabbage slaw, pickled red onion, sunflower seeds

ham & cheese & crackers > 9.95
pimento cheese, thinly sliced Edwards hickory smoked Virginia country ham, flour tortilla crisps, pickled onions

3 courses for little guests > 6.95

1 > cucumber slices & ranch yogurt

2 > choose one with fries or potato salad

> **crispy fried chicken bites**

> **mini cheeseburgers**


> **grilled country ham & cheese sandwich**

> **popcorn shrimp**

3 > apples & caramel

three soups

braised chuck & three bean chili > 5.95
grated Amish Cheddar, pickled red onion, cilantro, sour cream

black eyed pea & tomato stew > 5.95  
crunchy quinoa, fresh herbs



soup du jour > 6.95
soup of the day


small salads



five dollar add ons - pulled roast chicken, fried chicken, chicken salad, fried popcorn shrimp, fried oysters, or chargrilled tempeh

seven dollar add ons - pan seared salmon or crispy skin redfish

ten dollar add ons - pan seared scallops or an 8 oz ribeye steak

little house salad > 4.95   *
locally grown lettuces, napa cabbage, baby tomatoes, Amish Cheddar, pickled red onion, cucumber, cornbread croutons

little caesar > 4.95  *
chopped romaine, creamy Caesar dressing, cornbread croutons, Parmesan

little superfood salad > 4.95   *
locally grown kale, napa cabbage, popcorn shoots, pickled edamame, crunchy quinoa, sunflower seeds

big salads


upgrade to pan seared salmon or crispy skin redfish for two dollars


- or -

upgrade to pan seared scallops or an 8 oz ribeye steak for five bucks



fried oyster caesar > 13.95
locally grown romaine, crispy fried gulf oysters, creamy caesar dressing, cornbread croutons, Parmesan

spicy buffalo fried chicken salad > 13.95
locally grown lettuces & kale, napa cabbage, crispy fried chicken, molasses buffalo sauce, celery, shallots, tomato, bleu cheese, cornbread croutons

chef salad > 13.95  *
locally grown lettuces & kale, napa cabbage, pulled roast chicken, Edwards country ham, hard boiled egg, cucumber, tomato, Amish Cheddar, cornbread croutons, popcorn shoots

chicken salad > 13.95  *
locally grown lettuces & kale, rotisserie chicken salad, napa cabbage, cucumber, tomato, cornbread croutons, popcorn shoots

popcorn shrimp chopped salad > 13.95
Romaine & kale, napa cabbage, popcorn shrimp, popcorn shoots, pickled corn & green beans, cucumber, cornbread croutons, yogurt ranch

big superfood salad > 13.95   *
locally grown kale, chargrilled tempeh, napa cabbage, popcorn shoots, pickled edamame, crunchy quinoa, sunflower seeds

all of our signature dressings are vegetarian or vegan, and gluten-free.
yogurt ranch (vegetarian), creamy Bleu cheese (vegetarian), applejack vinaigrette (vegan), tequila lime vinaigrette (vegan), balsamic vinaigrette (vegan), oil & vinegar (vegan)

The catfish is farm raised in Macon, Mississippi. The oysters are harvested on the Gulf coast, somewhere between Apalachicola and Galveston. The shrimp are Florida caught. The chickens are fed a vegetarian diet and raised cage free. The kale and most of the lettuces are grown hydroponically here in Jacksonville. The country ham is from Virginia. The pork chops are from naturally raised Duroc hogs. The tempeh is from Gainesville. Pretty much everything is from scratch. We try not to, but sometimes we run out of things.

mains

fish & grits > 14^{.95}

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

crispy skin Gulf of Mexico redfish > 17^{.95}

Chilled citrus couscous, fresh herbs, peanuts, "sherry tomatoes"

pan roasted Norwegian salmon > 17^{.95}

Sweet corn succotash with edamame & English peas, red potatoes, butter, fresh herbs

cowboy-cut bone-in pork chop > 18^{.95}

maple roasted sweet potatoes & pecans, stewed green beans with country ham & vinegar, fancy BBQ sauce

chicken pot pie > 15^{.95}

pulled roast chicken, peas & carrots, mushrooms, fresh herbs, cream gravy, butter biscuit

Bold City braised beef stroganoff > 16^{.95}

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

surf & turf > 24^{.95}

Slow roasted BBQ glazed pork spare ribs, pan seared sea scallops, smoked Gouda grits, collard greens with smoked pork & chilis

chargrilled sixteen ounce ribeye steak > 28^{.95} ☒ *

roasted garlic & black truffle compound butter, cast iron mac & cheese, upland cress salad

chargrilled tempeh > 12^{.95} 🌿

Sweet corn succotash with edamame & English peas, red potatoes, fancy BBQ sauce, pickled red onion & herb salad

sandwiches & wraps

with fries or potato salad

chicken salad club > 10^{.95}

pulled roast chicken salad, mayo, celery, shallots, country ham, lettuce, tomato, brioche bun

loaded pulled pork > 11^{.95}

slow roasted pork shoulder, fancy BBQ sauce, Amish Cheddar, napa cabbage slaw, jalapeños, brioche bun

south Cuban > 11^{.95}

slow roasted pork shoulder, country ham, fancy BBQ sauce, Wisconsin Swiss, pickled cucumbers, pressed Cuban roll

oyster po' boy > 11^{.95}

fried Gulf oysters, shredded napa cabbage, tartar sauce, pickled onion & cucumber, toasted Cuban roll

burgers

with fries or potato salad

red, white & blue > 10^{.95}

American cheese, shredded romaine, tomato, pickled red onion & cucumber, ketchup, mayo

bacon double cheeseburger > 13^{.95}

burger sauce, no vegetables

family - style grub

complete meals to fill your bellies; each dish serves 2-3

fish fry platter > 25^{.95}

crispy fried catfish, shrimp, & oysters, fries & napa cabbage slaw, tartar & datil pepper cocktail sauces

ten-piece bucket > 23^{.95}

buttermilk & hot sauce marinated fried chicken, mashed potatoes, braised collard greens with smoked pork & chilis, napa cabbage slaw

breakfast for dinner > 21^{.95}

scrambled eggs, smoked gouda grits, grilled country ham, smoked bacon, biscuits, butter & jam

sides

shoestring fries > 3^{.95} 🌿

mashed potatoes > 3^{.95} 🌿 ☒

quinoa potato salad > 3^{.95} 🌿 ☒

collard greens > 3^{.95} ☒

smoked pork & chilis

black eyed pea salad > 3^{.95} 🌿 ☒

sweet corn succotash > 3^{.95} 🌿 ☒

edamame & English peas

maple roasted sweet potatoes > 4^{.95} 🌿 ☒

spiced pecans

cast iron mac & cheese > 5^{.95} 🌿

napa cabbage slaw > 3^{.95} 🌿 ☒

ranch yogurt, fresh chilis

smoked gouda grits > 3^{.95} 🌿 ☒

stewed green beans > 3^{.95} ☒

country ham & vinegar

chilled citrus couscous > 3^{.95} 🌿

mint, parsley, chives, olive oil, peanuts

superfood tempeh wrap > 10^{.95} 🌿

BBQ chargrilled tempeh, tequila lime vinaigrette dressed kale and napa cabbage, popcorn shoots, pickled edamame, crunchy quinoa, sunflower seeds, pressed flour tortilla wrap

Fil A. O. Chick > 9^{.95}

buttermilk marinated fried chicken breast, mayo, pickles, brioche bun

trucker sandwich > 10^{.95}

fried bologna, cheddar, vinegar slaw, french fries (on the sandwich), brioche bun

Bold City dip > 10^{.95}

braised pot roast, smoked gouda, pickled onions, toasted Cuban roll, Duke's Brown Ale "au jus" (that means "with jus")

mushroom & swiss > 11^{.95}

roasted cremini mushrooms, Wisconsin Swiss, truffle mayo

ham, egg & cheese > 12^{.95}

pimento cheese, grilled country ham, sunny side up egg, pickled red onion & cucumber

veggie > 10^{.95} 🌿

black eyed pea & quinoa veggie patty, smoked Gouda, pickled red onion & cucumber, ketchup, mayo

coke - diet coke - pibb xtra - sprite - root beer - fresca - ginger ale - iced tea

\$2.75 (free refills, free to go drink)

house brewed ginger switchel - nitro cold brew bold bean coffee

\$4.00

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 *adaptable

20% gratuity will be added to parties of 8 or more, as well as unsigned credit card signature slips