

big jones

southern heirloom receipts

Appetizers & Soups

Pickle Tasting 9.5

A sampling of home made pickles and sweetmeats with sweet cream butter and home baked Sally Lunn bread

Coush-coush 11

Cajun hot water cornbread nuggets with crispy oysters, young lettuces, and homemade pepper jelly

Sea Island Pea Fritters 8

Crispy heritage red pea falafel with pea shoots, homemade green goddess, and piccalilli

Barbecued Shrimp 15

Jumbo Louisiana wild-caught white shrimp in a decadent butter and wine sauce with wood-grilled bread for dipping

Sweet Potato Bisque 8

Local beauregard sweets pureed with leeks, swerved with cornbread croutons, toasted pumpkin seeds, spicy apple chutney, fried sage

Gumbo Ya-Ya 8

A dark, smoky roux is the base of this Cajun-style chicken and housemade andouille gumbo, served with aromatic Delta rice

Gumbo z'Herbes 8

An odyssey of cooking greens in a toasty dark roux with tomatoes in the Creole style, served with aromatic Delta rice

Boucherie Board 22

A sampling of housemade charcuterie, pickles, preserves, served with homemade breads and crackers

Home Baked Breads

Skillet Cornbread 6

Crispy heirloom cornbread baked in cast iron with bacon fat and green onions, served with Ellis Farms honey and whipped butter

Sally Lunn 5

A staple in Southern cooking for centuries, a soft, rich butter & egg bread served with honey butter and homemade preserves

Abruzzi Rye 5

Heritage Carolina-grown rye flour baked with Caudill's sorghum molasses, served with honey butter and homemade preserves

Snacks

Tête de Cochon 6.5

Hog's head pâté made with brandy and peppercorns, with bourbon-brown sugar mustard and homemade rye bread

Cajun Boudin Balls 9

Cajun liver and rice sausage breaded and fried crisp, garnished with bitter greens and served with cayenne mayonnaise

Pimiento Cheese 5.5

Hook's sharp Cheddar blended with pimientos and our homemade Worcestershire sauce, with piccalilli and homemade benne crackers

Sandwiches

Papa Jones Burger 14

Wood-grilled local grassfed beef, LaClare Chandoka, onion, butter lettuce, homemade mayonnaise, house pickle, on a homemade bun

Smoked & Smothered Pork Shoulder 12

Served in a tangy Memphis-style sauce, topped with creamy slaw on a homemade bun, with Creole-spiced potato chips

Peacemaker Po' Boy 17

The ultimate po' boy—crispy oysters and shredded cabbage with spicy remoulade, served with Creole-spiced potato chips

Blackened Andouille Po' Boy 15

Charred house andouille and shredded cabbage with shrimp remoulade, served with Creole-spiced potato chips

Vegetables

Sweet Potato Hash 8

Local beauregard sweets sautéed with bacon and onion, then glazed with cane syrup and worcestershire

Roasted and Pickled Beets 9

Local baby beets three ways, homemade cottage cheese, roasted garlic, pepitas, pickled esplette peppers, mustard greens

Charred Brussel Sprouts 8

Cast-iron sautéed with shallots, Three Sisters Garden pecans, and lemon, and cracked pepper

Salad of Young Lettuces 7.5

Tossed with shallot, carrot, radishes, pecans, and homemade butter-milk-herb dressing

Dinner Entrées

Shrimp & Grits 17

Laughing Bird shrimp, Anson Mills heirloom cheese grits, mushroom & tasso gravy, house-made Worcestershire, and scallions

Sweet Potato Barley Jambalaya 21

Heritage blue barley, parsnip puree, leeks, and sweet potatoes garnished with roasted black trumpet mushrooms

Crispy Catfish a la Big Jones 21

Crispy catfish in a light corn and rice flour breading, served with creamy grits, sea island petit rouge peas, tasso Beurre monte, piccalilli

Butcher's Pork Duet 19

Sweet tea-brined and lightly smoked house-butchered pork loin, crispy boudin ball, baked bean puree, sweet potato hash, and crackling

Fried Chicken 16 light * 15 dark * 23 half

Fried in leaf lard, ham drippings, and clarified butter, served with sweet potato hash and voodoo greens. Allow 30 minutes

Chicken and Dumplings, ca. 1920 14

Based on an old family recipe, thick, chewy egg dumplings simmered with pulled chicken, onion, brussel sprouts, salt and pepper

Alligator & Andouille Sauce Piquant 25

Louisiana alligator tails simmered in a piquant red sauce with our house andouille, served with aromatic Delta rice

Crawfish Etouffee a la Breaux Bridge, ca. 1930 25

Louisiana crawfish tails in the Cajun style—smothered in butter and wine with mild spice, served with steamed Braggadocio rice

Weekday Specials

Fried Chicken Blue Plate

Monday-Friday 11am – 4pm ONLY * 15 light * 13 dark * 18 half

Mondays Industry Day

Join us for TGIM, all house specialty cocktails, \$6 all day