

big jones

southern heirloom receipts

Little Plates to Share

Pickle Tasting 9.5

Sampling of home made pickles with sweet cream butter and home baked Sally Lunn 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

Sharp Cheddar blended with pimientos and our house Worcestershire sauce, served with piccalilli and homemade benne crackers

Tête de Cochon 6.5

Hog's head pâté made with brandy and peppercorns, served with bourbon-brown sugar mustard and home baked Abruzzi rye bread

Roasted and Pickled Beets 9

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

Coush-coush 11

Cajun hot water cornbread nuggets with crispy oysters, chicory greens, and homemade pepper jelly



Soups



Gumbo Ya-Ya 8

It all begins with the roux, made in the traditional Cajun style, with our andouille sausage, chicken, pork, and aromatic Arkansas rice

Black Bean Soup 6.5

Black turtle beans simmered with onion and spices, served with sour cream and cornbread croutons

Soup du Jour 6.5

Made by hand each day with local and artisan ingredients, ask your server for today's preparation



Brunches



Mushroom & Leek Omelet 12

Local hen of the woods mushrooms and melted leeks with creamy LaClare chevre, served with Potatoes O'Brien or creamy grits

A Simple Cajun Breakfast 11

Two farm eggs with crispy fried Cajun boudin patties, cornbread, and creamy grits or Potatoes O'Brien

Biscuit & Debris Gravy 14

Fresh baked farmstead biscuit with creamy debris gravy, voodoo greens, and two poached farm eggs

Rey's Breakfast Pozole 14

House made local corn hominy with smoked pork shoulder in a savory chile broth, with poached farm eggs and special slaw

Buckwheat Banana Pancakes 11

Antique rustic aromatic buckwheat flour pancakes blanketed with Three Sisters Garden pecans, salted caramel, and banana pudding

Fresh Baked Breads

Farmstead Biscuits 5

House-rendered leaf lard and buttermilk biscuits served with whipped honey butter and homemade preserves

Skillet Cornbread 6

Crispy heirloom cornbread baked in cast iron with bacon fat and green onions, served with Caudill's sorghum and sweet cream butter

Fried Chicken

Our famous recipe fried in leaf lard, ham drippings, and clarified butter, served with voodoo greens and hoppin' john. Allow 30 minutes

15 light * 13 dark * 18 half

Plate Lunches

Farmhouse Chicken and Dumplings, ca 1920 12

An old family recipe, simply chicken with hearty egg dumplings, brussel sprouts, baby carrots, garnished with onion tops

Shrimp & Grits 17

Gulf Coast white shrimp, creamy Anson Mills grits, mushroom & tasso gravy with house-made Worcestershire, scallions

Pimiento Cheese Burger 13

Griddled onion & double cheeseburger with home made pimiento cheese on a steamed bun, sloppy and worth it, choice of side

Smoked and Smothered Pork Shoulder 13

Shredded and served in a tangy Dutch Fork-style sauce on a home-made bun with creamy slaw, choice of side

Fried Chicken Salad 13

Crispy breaded chicken tenders served on butter lettuce with cucumbers, tomatoes, blue cheese dressing, and pickled onions

Sweet Potato Barley Jambalaya 14

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

Fried Chicken Sandwich 12

Crispy breaded and fried boneless chicken thigh, egg bun, creamy homemade mayonnaise, butter lettuce, chow-chow, choice of side

Sea Island Pea Falafel Salad 12

Crispy heritage pea patties with local lettuce, pickled okra, shallot, cucumber, sea island benne, and buttermilk herb dressing

Benne-crusted Crab Cake Salad 15

Ponchartrain lump crab cakes, local lettuce, bread and butter pickles, cucumber, shallot, and avocado, creamy vinaigrette

House-smoked Gunthorp Farm Turkey Club 12

On homebaked honey wheat bread with crispy bacon, avocado, mayonnaise, lettuce, and Mighty Vine tomatoes, with petit salad

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



Side Dishes



Creole-spiced Potato Chips homemade mayonnaise 7/4

Hoppin' John sea island petit rouge peas with buttered rice 7/4

Potatoes O'Brien hashed potatoes fried with peppers and onions 2

Anson Mills cheese grits with Hook's Cheddar and butter 7/4

Creamy Slaw Memphis-style, with homemade mayonnaise 5

Petit Salad local market lettuce, buttermilk dressing, radishes 5

Voodoo greens cooked with a hambone 7/4

Fried Okra & Bread & Butter Pickles green goddess 7/4