

big jones

southern heirloom receipts

Soul Food Week

A Special "pop-up" January 13-26, 2017 Dinner Menu 4-9 p.m.

Starters & Snacks

Black Eye Pea Fritters 8

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

Memphis-Style Ribs 9

St. Louis-cut spare ribs slow-smoked over hickory wood, dressed with a tangy Memphis-style sauce, with white bread and creamy slaw

Salmon Croquettes 13

Sockeye salmon patties sautéed in butter and served with remoulade and pickled corn relish

Beer-battered Shrimp 13

Louisiana Gulf shrimp fried crisp in a light beer batter, served with hushpuppies and homemade pepper sauce

A Plate of Pickles for the Table 9

A sampling of home made pickles including the Delta's own Kool-Aid pickle, with sweet cream butter and home baked white bread

Gumbo a la Treme 8

Smoked sausage, chicken, and shrimp in a piquant brown gravy, served with homemade pepper sauce and boiled rice

Soup du Jour 7

Made from scratch daily using heirloom receipts and the best local or Southern heritage ingredients

Sandwiches

Meatloaf & Gravy 13

Strauss beef and veal meatloaf smothered in onions and wine gravy on an egg bun dressed with butter lettuce, tomato, and mayonnaise

Smoked & Smothered Pork Shoulder 12

Served in a tangy and slightly sweet Memphis-style sauce, topped with creamy slaw on an egg bun, with ham fat fries

Collard Greens & Cornbread 12

Luscious vinegary greens served on fried corn pone with sliced onion and Hook's Cheddar, served with candied yams

Hot Sausage Po' Boy 15

In tribute to Gene's on Esplanade, Creole hot sausage patties with griddled onion, American cheese, lettuce, tomato, and mayonnaise

Dinner Entrées

Soul Vegetarian Odyssey 15

Sea Island Red Pea gravy served over Carolina gold rice with candied yams, greens, grilled mushrooms, and homemade pickles

Catfish & Grits 20

Alabama catfish fried crisp in a cornmeal dredge, served with creamy grits, voodoo greens, field peas, and a creamy tasso ham gravy

Smothered Pork Chop 19

Sweet tea-brined and lightly smoked house-butchered pork loin pan-fried and smothered in gravy, with candied yams and greens

Corn Flake Fried Chicken 16 light * 14 dark * 23 half

A special recipe by way of Colorado, brined and fried up in a crispy corn flake crust, with candied yams and greens. Allow 30 minutes

Short Rib Dumplings 22

Homemade potato dumplings and braised short ribs simmered in a rich red wine sauce with button mushrooms and roasted tomatoes

Shrimp & Grits 17

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

Home Baked Breads

Skillet Cornbread 6

Anson Mills yellow cornmeal and buttermilk batter with a pinch of sugar baked in cast iron with bacon fat, served with honey butter

Homestyle White Bread 5

The classic soft white pan bread, homemade with farm eggs and old-fashioned sifted flour, served with homemade preserves

Homestyle Rye 5

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

Vegetables & Side Dishes

Candied Yams 7

Roasted beauregard sweet potatoes glazed with cane syrup and sweet cream butter

Fried Green Tomatoes 9

Buttermilk marinated and cornmeal crusted, with spicy remoulade, pickled shrimp, and butter lettuce

Fried Okra 7

Dipped in buttermilk and dredged in corn flour, served with home-made cherry bomb pepper hot sauce

Iceberg Wedge 7

Dressed with creamy buttermilk-herb dressing, crumbled Hook's blue cheese, and candied pecans

Macaroni and Cheese 10

Organic macaroni cooked just right with butter, cream, and Hook's aged Cheddar, topped with a crisp cheddar cheese crust

Desserts

Baked Banana Pudding 10 serves 2-4

Luscious banana custard layered with homemade snickerdoodles, topped with meringue, and baked until golden, allow 30 minutes

Sweet Potato Pie 5

Local sweet potatoes blended with Little Farm on the Prairie eggs and spices in butter pastry, with whipped Kilgus cream

African Red Sorghum Pound Cake 7

Baked with butter and heritage African red sorghum flour, soaked in a shot of Hennessy. Adults 21+ only!

Peach Cobbler 10 serves 2-4

Seedling peaches baked with a sweet biscuit topping, served with homemade vanilla beans ice cream, allow 30 minutes

Beverages

Red Drink 3

An African American tradition believed to have begun with the rare red kola nut in Africa, a libation of special significance. Fizzy cola and hibiscus cooler with just a hint of sweetness.

Weekday Specials

Fried Chicken Blue Plate

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

Mondays Industry Day

All cocktails, \$6 all day