

big jones

southern heirloom receipts

Soul Food Week

A Special “pop-up” January 13-26, 2017 Lunch Menu 11 a.m. –4 p.m. Monday –Friday

Appetizers & Snacks

Black Eye Pea Fritters 8

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

Memphis-Style Ribs 9

Slow-smoked over hickory wood, dressed with your choice of sweet or hot sauce, with creamy slaw

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

Head Cheese 6

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

Beer-battered Shrimp 13

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

Brunches

Fried Corn Pone 11

Crispy hot water corn cakes served with sorghum molasses, two eggs cooked your way, and a side of candied yams

A Simple Soul Food Breakfast 11

Two eggs cooked your way, served with creamy cheese grits, pan-fried ham or green tomatoes, and a cornbread muffin

Chicken & Waffle 15

Crispy cornflake-fried chicken breast served on a hot corn waffle with honey butter and Driftless Breeze maple syrup

Hot Sausage & Cheese Omelet 12

New Orleans-style hot sausage and Hook’s Cheddar cheese cooked with three eggs, served with creamy cheese grits

Buckwheat & Banana Griddle Cakes 11

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

Soups

Gumbo a la Treme 8

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

Kidney Bean Soup 7

Carlson-Arbogast Farms red beans simmered with onions and peppers, served with cornbread croutons and clabbered cream

Soup du Jour 6

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

Fresh Baked Breads

Homestyle White Bread 5

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

Skillet Cornbread 6

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

Cornflake Fried Chicken

Soul food classic fried in leaf lard, ham drippings, and clarified butter, served with reezy-peezy and greens. Allow 30 minutes

15 light * 13 dark * 18 half

Plate Lunches

Short Rib Dumplings 14

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

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 spicy Memphis-style sauce, topped with creamy slaw on an egg bun, with ham fat fries

Fried Chicken Salad 12

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

Shrimp & Grits 17

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

Collard Green Sandwich 12

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

Fried Chicken Sandwich 12

Crispy breaded and fried boneless chicken thigh, egg bun, creamy homemade mayonnaise, baby lettuce, chow-chow, hoppin’ john

Black Eye Pea Falafel Salad 11

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

Salmon Croquette Salad 15

Alaskan salmon cakes with tossed Gotham Greens lettuce, Mighty Vine tomato, cucumber, pickled okra, remoulade dressing

Mac & Cheese Lunch 12

Our special three-cheese mac baked with Kilgus cream and a crispy Cheddar crust, served with an iceberg wedge and buttermilk dressing

Side Dishes

Ham Fat Fried Potatoes homemade mayonnaise 7/4

Hushpuppies with honey and homemade hot sauce 7/4

Hashed Brown Potatoes 2

Anson Mills Cheese Grits with butter 7/4

Iceberg Wedge with buttermilk dressing, blue cheese, and pecans 7

Red Peas & Rice with piccalilli 5

Voodoo greens cooked with a hambone 7/4

Fried Okra with green goddess 7/4