

big jones

southern heirloom receipts

Soul Food Week

A Special "pop-up" January 11-18, 2015 Dinner Menu 5-9 p.m.

Starters & Snacks

Black Eye Pea Fritters 8

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

Oxtail Soup 8

Braised Slagel Farm oxtails in a light tomato gravy with potatoes, carrots, and little dumplings

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

Memphis-Style Ribs 9

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

Benne-crusted Crab Cakes 15

Crusted in heirloom sea island benne and cast iron-seared, with Acorn squash puree and an antebellum curry gravy

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

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 grape jelly

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 8

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 7

Organic macaroni cooked just right with butter, cream, and a blend of three cheese, topped with a crisp cheddar cheese crust

Simple Suppers

Pimiento Cheese Burger 13

Griddled onion & double Slagel Family Farm burger with homemade pimiento cheese on a steamed bun, with ham fat fries

Smoked & Smothered Pork Shoulder 12

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

Collard Green Sandwich 11

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

Chicken & Dumplings 12

An old family recipe, simply chicken with hearty egg dumplings, cabbage, carrots, and onion in a savory broth

Dinner Entrées

Hoppin' John Buddha-style 15

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

Shrimp Shack Platter 21

Crispy catfish and gulf shrimp fried in corn and rice flour, served with hushpuppies, creamy cole slaw, homemade hot sauce, and tartar

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

Fried Chicken 16 light * 14 dark * 23 half

Our famous recipe fried in lard, ham drippings, and clarified butter, with candied sweet potatoes and greens. Allow 30 minutes

Chitlins Duran 19

Slow-simmered with onion and garlic, served with buttered spaghetti and savory tomato gravy

Shrimp & Grits 17

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

Desserts

Baked Banana Pudding 10 serves 2-4

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

Sweet Potato Pie 5

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

Buttermilk Pound Cake 5

Made with Slagel Farm duck eggs and Lonesome Stone Milling flour, served with a light drizzle of honey and whipped Kilgus cream

Peach Cobbler 10 serves 2-4

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

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