

# big jones

southern heirloom receipts

## Soul Food Week

A Special “pop-up” January 11-18, 2015 Lunch Menu 11 a.m. – 5 p.m. Monday – Friday

### Appetizers & Snacks

#### Black Eye Pea Fritters 8

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

#### 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

#### Head Cheese 6

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

#### Jamaica Jerked Hot Wings 7

Crispy fried chicken wings tossed in a fiery hot jerk sauce, served with homestyle bread and a cooling mango-yogurt dip

### 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 14

Crispy fried chicken tenders served on a crispy rice waffle with honey butter and Burton’s 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

#### Oxtail Soup 8

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

#### 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

### Fried Chicken

Our famous recipe 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

#### Chicken and Dumplings 12

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

#### Smothered Hamburger Steak 13

Savory seasoned hamburger griddled and served on hashed brown potatoes with a savory onion gravy and a side of greens

#### 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

#### Fried Catfish Sandwich 14

Delta catfish fried Louisiana-style, served on an egg bun with Cheddar cheese, mayonnaise, butter lettuce, and hushpuppies

#### Shrimp & Grits 16

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

#### Collard Green Sandwich 11

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, choice of side

#### Grilled Ham & Egg Salad Sandwich 11

House-cured ham and egg salad griddled on marble rye with chive cream cheese, pickled pepper sauce, and piccalilli, choice of side

#### Black Eye Pea Falafel Salad 11

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

#### Benne-crusted Crab Cake Salad 14

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

#### 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 5

Red Peas & Rice with piccalilli 5

Voodoo greens cooked with a hambone 7/4

Fried Okra with green goddess 7/4