

big jones

southern heirloom receipts

Home Baked Goods

Baked fresh this morning, we use historic Southern receipts and heritage grains

Beignets 3

Fluffy Creole donuts lightly spiced and buried in powdered sugar

Salt & Pepper Biscuits 4 each 7 pair

Made with Farmhouse Kitchens artisan butter and cultured buttermilk, served with whipped sorghum butter and homemade preserves

Popovers 4

An old Edna Lewis recipe, made with Kilgus Farmstead milk and artisanal flour, served with whipped butter and homemade preserves

Skillet Cornbread 7

Gullah-inspired receipt from the Awendaw region, baked in bacon and ham fat, served with whipped sorghum butter

Turkey Red Wheat & Rye Sourdough 3

A substantial whole grain bread made with 100% barm for a full, rich, sour taste. With pimiento cheese and piccalilli, +4

Appetizers

Gumbo Ya-Ya 8

Cajun-style dark roux, chicken, house-cured andouille, scallions, buttered Braggadocio rice

Cheddar Corn Hushpuppies 8

Hook's Creamery aged Cheddar and Hazzard Free Farm cornmeal fritters served with Creole remoulade

Boucherie Board 26

A sampling of housemade charcuterie, pickles, preserves, served with homemade breads and crackers

Sandwiches

Choose a side below

Brunch Burger 16

Slagel Family Farm beef with housemade American cheese and bacon, house mayonnaise, topped with a fried egg, lettuce, tomato, and chow

Hot Chicken Biscuit 14

Fiery fried chicken, b&b pickles, sunny egg on a biscuit

#beatbobbyflay Biscuit Sandwich 14

Spicy chaurice, griddled farm egg, Tomme cheese, apple chutney

Omelets

Choose a side below

House Cured & Smoked Bacon & Onion 13

Crisp house-cured & cherry wood-smoked bacon, Hook's one year Cheddar, spring onion

Bayou Teche 16

Louisiana crawfish tails, spicy house-smoked andouille, cream cheese, béarnaise, scallions

Charred Broccoli, Pecorino, and Basil 13

Spence Farm Broccoli and Wisconsin Sheep Dairy Coop Pecorino cheese, local holy basil

Hot Cakes

Buttermilk Bread French Toast 14

Homemade buttermilk bread soaked in a sweet custard, served with vanilla pastry cream, bourbon-stewed Seedling Farm cherries, toasted oat streusel, and whipped crème fraiche

Buckwheat Banana Pancakes 11

Antique rustic aromatic buckwheat flour pancakes served with candied pecans, salted caramel, and banana pudding, dusted with powdered sugar

Blueberry-Raspberry Carolina Gold Rice Pancakes 13

Fluffy rice cakes studded with local blueberries and vanilla crème, topped with candied almonds and benne seeds, dusted with powdered sugar

Brunch Platters

Fried Chicken 17 light * 15 dark

Multiple award-winning fried chicken served with hoppin' john or Potatoes O'Brien and turnip greens

Fish & Grits 17

Mississippi catfish fried crisp in rice & corn flour breading, creamy grits, creamy small red beans, and tasso ham beurre monte

Blackened Andouille Benedict 14

Skillet-charred housemade andouille, on popovers with poached eggs, Tabasco hollandaise, & Potatoes O'Brien

Eggs New Orleans 18

Ponchartrain lump blue crab cakes with poached farm eggs, popovers, and béarnaise sauce, served with Potatoes O'Brien

Biscuits and Gravy 15

Homemade buttermilk biscuit with house hot sausage gray, a crispy boudin patty, turnip greens, and two poached eggs

Roasted Summer Mushrooms 15

Roasted organic maitakes and River Valley Ranch shiitakes with wild ramps served on creamy heirloom cheese grits with a sunny duck egg

Hazzard Free Farm Corn Cakes 13

Savory cakes served with eggs, tomato gravy, creamy small red beans, cheddar cheese, avocado, and sour cream. With chaurice, +2

A Simple Southern Breakfast 14

Two farm eggs with a buttermilk biscuit and choice of house-cured bacon or crispy boudin sausage, choose a side below

Shrimp & Grits 17

Laughing Bird shrimp in mushroom & tasso gravy seasoned with homemade Worcestershire, served on creamy heirloom cheese grits

Fried Chicken Salad 15

Crispy fried chicken breast filet on Gotham Greens butter lettuce, Mighty Vine tomato, cucumber, Hook's Blue Paradise, green goddess

Side Dishes

Potatoes O'Brien 3

Creamy heirloom cheese grits with butter 4

Fresh fruit (in season) 4

Turnip greens, coconut milk & benne 4

Gotham Greens Butter Lettuce, tarragon vinaigrette 4

Extras

House cured & cherry wood-smoked bacon 5

Blackened housemade andouille 4

Two Cedar Ridge Farm eggs 4

Crispy breaded & fried boudin 5

Side of cream gravy 4