

big jones

southern heirloom receipts

Appetizers

Pimiento Cheese 7

*Hook's aged Cheddar, rye sourdough.
Benne crackers +2*

Cheddar Cor Huspuppies 8 

*Hook's Cheddar, Carolina Gold Rice,
Creole remoulade*

Boucherie Board 26

*Selection of house-cured meats,
pickles, relishes, breads*

Fried Green Tomatoes 11

*Cornmeal breading, creamy buttermilk, deviled egg
puree, relishes*



Homemade Bread

Whipped sorghum butter

Skillet Cornbread 7 

Cast iron-baked, Caudill's 'lasses

Buttermilk Biscuits 4 / 7

*Homemade fruit preserves
2 biscuits with sausage gravy 11*

Cinnamon Raisin Toast 4

Homemade fruit preserves



Soups & Salads

Gumbo Ya-Ya 8

*Black roux, chicken, house-cured andouille,
Braggadocio rice*

Rooftop Butter Lettuce 8 

*Buttermilk herb dressing, shallot,
radish, pecan*

Five-onion soup 8 

*Carolina Gold rice & onion porridge,
garlicky crouton*

Spring Salad 12 

*Local butter lettuce and apple, tomme cheese, dried
cranberries, candied pecan, tarragon vinaigrette*



Breakfast

Simple Southern Breakfast 14

*Two farm eggs your style, crispy Cajun
boudin, biscuit, choose a side below*

Hazzard Free Corn Cakes 14 

*Filled with Cheddar, served with petite rouge peas,
two eggs, tomato gravy, avocado, crème fraiche*

Strawberry Pancakes 13 

*Carolina Gold Rice flour, Klug Farm berries,,
vanilla cream filling, almonds & benne*

Asparagus & Pecorino Omelet 13 

*Charred local asparagus and pecorino, holy
basil, choose a side below*

Bacon & Ramp Omelet 14

*House-cured bacon, wild onions, Hook's aged
Cheddar, choose a side*



Sandwiches



Choose one side below

Bbq Pork Shoulder 14

*Pecan wood-smoked, sweet and
tangy sauce, crispy bark, creamy
slaw, buttermilk roll*

Fried Chicken Sandwich 14

*Crispy breaded and fried thigh, egg bun,
homemade mayonnaise, local lettuce, chow*

Carolina Shrimp Burger 17


*Key West Pink Shrimp & sweet corn patty grid-
dled in butter, buttermilk roll, butter lettuce,
sweet chow, cayenne mayonnaise*

Pimiento Cheeseburger 15

*House-ground grassfed beef, butter-
milk roll, onion, pimiento cheese, aioli,
pickled snack peppers*

Lunch Entrees

Roasted Spring Mushrooms 15

*Mycopia organic mushroom roasted in wine sai 
with creamy grits and a sunny duck egg*

Chicken & Biscuit 17 light * 15 dark

*Fried in leaf lard, served with greens, buttermilk biscuit,
and peppery sausage gravy*

Fried Chicken Salad 15

*Crispy breaded chicken tenders served on local farm lettuce with
cucumbers, tomatoes, buttermilk herb dressing, Hook's Blue Paradise*

Shrimp & Grits 17

*Laughing Bird shrimp, creamy grits,
mushroom & tasso ham gravy, scallions*

Catfish & Grits 17 

*Crispy catfish, creamy grits, petite rouge peas,
tasso beurre monte, piccalilli*

Sides

Potatoes O'Brien 3 

Green pepper, sweet onion, butter

Turnip Greens 5 

Coconut milk and benne

Creamy Anson Mills Grits 5 

Carolina white gourdseed corn, Hook's Cheddar

Petite rouge peas & buttered rice 5 

A.k.a. reezy-peezy, piccalilli

Kennebec Potato Fries 5 

Ham drippings, buttermilk herb dip