

big jones

southern heirloom receipts

Starters & Snacks

Pimiento Cheese 7

Hook's Cheddar blended with pimientos and our homemade Worcestershire sauce, served with piccalilli and benne crackers

Cheddar Corn Hushpuppies 9

Hazzard Free Farm heirloom cornmeal and Carolina Gold rice flour, sweet corn, onion, and jalapeno, with Cajun remoulade

Pickle Tasting 10

A sampling of home made pickles with whipped sorghum butter and home baked buttermilk bread

Ponchartrain Lump Crab Cakes, ca. 1885 15

Louisiana blue crab seared in butter, served with sorghum-glazed plantains and baby mustard greens

Cajun Boudin Balls 9

Peppery housemade pork and rice sausage breaded and fried crisp, served with cayenne mayonnaise and bitter greens

Creole Pickled Shrimp Gazpacho 9

Local heirloom tomatoes with pickled shrimp, Creole spices, cucumber, and Vidalia onion, garnished with candied

Gumbo Ya-Ya 8

It all begins with the roux, made in the traditional Cajun style, with our andouille sausage, chicken, pork, and aromatic Arkansas rice

Soup du Jour 7

Made from scratch daily using heirloom receipts and the best local or Southern heritage ingredients

Simple Suppers

*Oyster BLT 15

Crispy Gulf oysters, house-smoked bacon, toasted buttermilk bread, butter lettuce, local heirloom tomatoes, pickled peaches, Duke's

*Pimiento Cheeseburger 15

Two thin Slagel Farm beef patties griddled with onion, on a buttery bun with Mighty Vine tomato, mayonnaise, chow, choice of side

Smoked & Smothered Pork Shoulder 14

Local pastured pork shoulder smoked over pecan wood & smothered in Dutch Fork, SC-style sauce, on an egg bun with creamy slaw with bark, +2

Carolina Shrimp Burger 17

Key West pink shrimp ground and seasoned high, with cayenne mayonnaise, chow-chow, butter lettuce, and your choice of side

Chicken & Dumplings 15

Slagel Family Farm stewing hen smothered in a savory broth with peas, carrots, and cabbage, topped with a steamed chive dumpling

Dinner Entrées

Shrimp & Grits 17

Laughing Bird shrimp, creamy antebellum heirloom grits, mushroom & tasso gravy, house-made Worcestershire, and scallions

Summer Vegetable Charleston Curry 18

Succulent local eggplant, squash, French beans, and peas in a light Charleston-style curry with forbidden black rice and pea greens

Crispy Catfish a la Big Jones 21

Crispy catfish in a light corn and rice flour breading, served with creamy grits, sea island petit rouge peas, tasso Beurre monte, piccalilli

*Butcher's Pork Duet 21

Sweet tea-brined and lightly smoked house-butchered pork loin, crispy boudin ball, baked bean puree, sweet potato hash, and crackling

Fried Chicken 17 light * 15 dark * 24 half

Fried in leaf lard, ham drippings, and clarified butter, served with sweet potato hash and voodoo greens

Crawfish Etouffee a la Breaux Bridge, ca. 1930 25

Louisiana crawfish tails smothered in butter, wine and onions with Cajun spices, served with aromatic Braggadocio rice

Canapes

Tête de Cochon 3

Hog's head pâté made with brandy and peppercorns, with bourbon-brown sugar mustard, peach chutney, homemade rye bread

Tasso & Pimiento Cheese 3

House tasso ham with house pimiento cheese and piccalilli on a homemade benne cracker

Boudin Rouge 3

Rare and elusive Cajun blood sausage, housemade, served on home-baked rye sourdough with crème fraîche and pickled peach

Andouille 3

Our renowned house-cured and smoked andouille on sourdough rye with homemade mayonnaise and sweet chow-chow

Boucherie Board 26

A taste of each of our traditional charcuterie & bakery above, plus a chef's special surprise

Vegetable Dishes

Fried Green Tomatoes 10

Local green tomatoes fried in a light cornmeal breading, served with creamy buttermilk, deviled egg puree, and relishes

Heirloom Tomato Salad 10

Local tomatoes and homemade cottage cheese dressed with benne crumble, tarragon vinegar, dill, olive oil, green onion, flake salt

Rooftop Garden Salad 8

Gotham Green butter lettuce tossed with shallot, radish, candied pecans, and Hook's Blue cheese with buttermilk herb dressing

Smothered Okra 7

Peak of summer okra smothered in tomato gravy, served on buttered aromatic rice with fried okra chips

Hot Garlic Eggplant 12

Local eggplant sautéed with ginger, toasted garlic, red chilies, and holy basil in Worcestershire and a touch of cane syrup, fried shallots

Elotes 9

Local farm sweet corn sautéed with crème fraîche, topped with homemade queso fresco, cornbread crumbs, green onion. Add chaurice, +2

Fresh Baked Breads

Farmstead Biscuits 5

Farmhouse Kitchens butter and buttermilk biscuits served with whipped sorghum butter and homemade jelly

Skillet Cornbread 7

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

Turkey Red Wheat & Rye Sourdough 3

Local heritage grains from The Mill at Janie's Farm, lightly sifted and fermented for a dense, creamy crumb and crunchy crust

Weekly Specials

Workaday Happy Hour

Monday-Friday 4-6 p.m.
\$5 charcuterie snacks, chicken wings, and vegetable tempura
\$6 bourbon cocktails
\$6 drafts
\$6 wine pours

T.G.I.B. Happy Hour

Saturdays and Sundays 10 a.m. - 4 p.m.
\$6 bloodies and mimosas

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne-illness