

Appetizers

Spicy Peanut Dip V (V)

Creamy puree of roasted green curry peanuts and benne, with petit cucumber salad, tostones, and pickled chilies 9

Pickle Tasting

An array of all of our housemade seasonal pickles with whipped sorghum butter, fresh baked popover 16

Pimiento Cheese

Local aged Cheddar with homemade Worcestershire sauce and pimientos, house benne crackers 9

Fried Green Tomatoes (V)

Fried crisp in heirloom cornmeal, served with buttermilk, deviled egg puree, pickled shrimp 15

Deviled Crab a la McGee's Branch, ca 1965

Lump blue crab gratineed with Creole mustard and cayenne pepper, served with grilled baguette 24

Crawfish Boudin Balls

Housemade crawfish and rice sausage croquette breaded and fried crisp, with cayenne mayonnaise and piccalilli 15

Boucherie

The hallmark of Southern hospitality—all of our house-cured meats and relishes, breads, crackers, and badassery 28

Soups

Gumbo Ya-Ya

Chicken, housemade andouille, and a dark smoky roux, served with buttered Cahokia rice 8

Tomato & Dill V (V)

Served chilled. Nichols Farm heirloom tomatoes, tarragon vinegar, and olive oil, boiled eggs and herbs 9

Seafood Chowder

Shrimp, catfish, and crawfish simmered with potatoes and bacon in Kilgus milk, buttery croutons 12

Entrees

Peas & Porcini V

Pan-fried dumplings sauced with green pea puree and crowned with seared porcini, garnished with pea greens and pecorino 27

Fried Chicken

Our celebrated recipe fried in leaf lard, with buttermilk mashed potatoes, biscuit, and pan gravy 17.5 dark * 20 light * 32 half

Big Jones Burger*

House-ground short rib and sirloin, buttery bun, American cheese, Mighty vine, pickles, butter lettuce, bacon fries 20

Shrimp & Grits

Texas Shrimp simmered in housemade tasso ham & shiitake gravy, with creamy heirloom cheese grits and scallions 22

Blackened Catfish (V)

Blue Ridge Mountain cat spiced and charred, with coconut rice grits, mild curry gravy, pea shoot and pineapple 27

Crawfish Etouffee a la Breaux Bridge, ca. 1930 (V)

Louisiana crawfish tails smothered in butter and wine, Cahokia rice, fried okra 28

Barbecued Pork Shank for Two

Fischer Farms pork in Kentucky black sauce, glazed turnips & knob onions, Cajun-style potato salad, buttermilk rolls 40

big jones

Southern heirloom receipts

Home-baked Breads

Skillet Cornbread (V)

Hazzard Free Farm heirloom cornmeal batter baked in bacon fat, topped with whipped sorghum butter 8.5

Buttermilk Biscuits

Sir Galahad flour and Farmhouse kitchens butter, with sorghum butter and homemade preserves 7

Popovers

Kilgus Farmstead milk and Cedar Ridge Farm egg puff, with sorghum butter and homemade preserves 7

Vegetables & Salads

Rooftop Garden Salad V (V)

Gotham Green butter lettuce, radish, shallot, candied pecan, Hook's Blue Paradise, Green Goddess 9

Cajun-style Potato Salad V (V)

With a Jefferson Parish twist, local Red Norland potatoes, boiled egg, creamy mustard, scallions, fried lemon 9

Reezy-Peezy a.k.a. Hoppin' John V (V)

Anson mills sea island red peas and benne seed, steamed Cahokia rice, fried okra 12

Heirloom Tomatoes (V)

Nichols Farm heirloom tomatoes dressed with honey, lemon, basil vinaigrette, Capriole chevre, cornbread crumbs 14

Mushrooms in Casserole V (V)

Porcinis, maitakes, and shiitakes baked in corn grits with creamy white wine sauce 20

Chef's Southern Tour

Prix Fixe—\$45 per person

Boucherie for the Table

All of our best house-cured meats and pickles, a sampler of our kitchen's prowess (vegetarian option available)

Choose a Soup

Our stalwart Cajun-style Gumbo Ya-Ya, Tomato Dill Soup, or Seafood Chowder

Choose an Entree

Peas & Porcini, Blackened catfish, crawfish etouffee, or tonight's entrée special

Choose a Dessert

Strawberry shortcake, bourbon bread pudding, or hummingbird cake

Barbecue Family Meal

Pimiento cheese and deviled crab with toasted New Orleans-style baguette

Hickory wood 'cu'ed rib tips, hot link, shredded pork shoulder, and smoked chicken with Kentucky black sauce and St. Louis-style sauce, Cajun-style potato salad, glazed turnips & knob onions, buttermilk rolls. Strawberry shortcake with whipped Kilgus Farmstead cream

\$45 per person, 2 person minimum

Side Dishes

Garlicky Bacon Fat Fries

Hard-fried kennebec potatoes tossed in bacon fat & malt vinaigrette with parsley 7 (V)

Gullah-style Turnip Greens

Cooked in coconut milk and sea island benne topped with torn cornbread and scallions 10 (V)

Baked Cheese Grits

Anson Mills grits in Kilgus Farmstead milk baked with aged Cheddar cheese 9 (V)

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne-illness—eggs, burgers, and some seafood served raw or undercooked on request*