

DINNER

STARTERS & SALADS

OYSTERS*

daily rotating selection

MKT

BREAUX BROS GUMBO*

mahogany brown roux, andouille, crawfish, shrimp,
okra, cajun trinity with basmati rice
cup **6** | bowl **10**

BBQ SHRIMP*

orleans parish style, served with grilled baguette

15

NEW SOUTH CAESAR*

romaine, shaved country ham,
herbed goat cheese crouton, parmesan,
buttermilk Caesar, molasses drizzle

16 | add blackened fish* **+18**

DEVIL OF AN EGG

smoked hard-boiled eggs doused in Louisiana
hot sauce, rooster pepper remoulade,
served with pickled vegetables

9

FRIED BRUSSELS SPROUTS

sweet chili aioli and toasted sesame

15

SAFFIRE STEAK BISCUITS*

grilled beef tenderloin, bleu cheese biscuits,
horseradish demi

17.5

HOT CHICKEN SALAD

Nashville hot fried chicken,
mixed greens tossed in ranch, celery, carrots,
dill pickle and bleu cheese

20

ENTRÉES

PORK PORTERHOUSE*

Moroccan spiced fingerling potatoes,
roasted mushrooms, harissa yogurt, dukkah

39

SOUTHERN BURGER*

Bear Creek beef, lettuce, tomato, jalapeño bacon,
pimento cheese, fried onions,
served with sweet potato fries

19 | add farm fresh egg* **+1.5**

CHICKEN FRIED CHICKEN

fried chicken breast,
white cheddar mac 'n cheese,
collard greens, country ham gravy

25

MEATLOAF*

beef tenderloin meatloaf, smoked gouda grits,
maple glazed carrots,
caramelized onion bacon jam

34

SMOKED BABY BACK RIBS

half rack, James Brothers BBQ sauce,
served with coleslaw and sweet potato fries

28 | make it a full rack **50**

FISH 'N GRITS*

fresh rotating catch with spicy tasso ham
vinaigrette, sweet potato grits,
bacon braised cabbage

40

DRY-AGED STRIP STEAK*

21 day dry-aged with cracked peppercorn garlic
butter, chive whipped potatoes, green bean,
and shallot sauté

60

THE BELLE*

8oz filet mignon with red wine-balsamic glaze,
chive whipped potatoes, grilled asparagus,
roasted portabella, fried onions

54

FARMER'S PLATE

daily farmer's choice of fresh, local vegetables
creatively prepared by our chefs

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NUDIE SUIT*

custom cut steak selection served with French fries
and grilled asparagus
Our Chefs recommend the bone-in Nudie Suit be cooked medium

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SIDES

mac 'n cheese | green bean and shallot sauté | collard greens | chive whipped potatoes | roasted butternut squash & goat cheese
French fries | sweet potato fries | sweet potato grits | smoked gouda grits | maple glazed carrots
bacon braised cabbage | fried Brussels sprouts | grilled asparagus

8

side salad | side Caesar **10**

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
**PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES. *20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. SPLIT ENTREE FEE \$8.