BRUNCH

SAT + SUN 11AM-4PM

A 20% service charge will be added to your bill.
100% of this service charge is used to pay our service team members' wages. Additional tips are not expected but always appreciated.

*This menu can be cooked to your liking. Consuming raw or under cooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
*Food prices do not include sales tax. Applicable taxes will be applied.

BRUNCH

APPETIZERS

DEVILED EGGZ SUPREME // 13
Four stuffed egg topped with steak, jumbo shrimps or salmon.

ARUGULA VERDE // 9
Fresh arugula tossed with lemon, cherry tomatoes, red onion, feta cheese, extra-virgin olive oil, cracked black pepper, and sea salt

BRISKET EGG BENEDICT // 14
Slow braised overnight brisket served on our fresh baked biscuits, topped with poached eggs, homemade hollandaise, chives, and a touch of.

SIDES

Turkey Bacon 6

Bacon 6

Grits 8

Potato 8

Mac & Cheese 9

Cat Fish 10

Fried Lobster 15

Shrimp 9

Brioche French Toast 8

Turkey Sausage 6

Mixed Berries 6

Waffles 7

Scrambled Eggs 7

Pork Sausage 6

STARVING

BRUNCH

TRES LECHES FRENCH TOAST // 19
Thick cut brioche French toast soaked in a rich three milk custard, griddled to golden perfection, topped with fresh berries, whipped cream, and a sweet tres leches drizzle.

CHICKEN & WAFFLES // 25
Butter milk fried chicken, powered sugar dusted waffle, sweet bourbon glaze, spice rum syrup, mixed berries.

THE HANGOVER BURGER // 22
100% angus fresh beef, fried egg, bacon, lettuce, Swiss cheese, tomato, our homemade secret sauce, potatoes

CHOPS & GRITS // 38
Creamy grits topped with three grilled lamb chop served Cajun creole sauce.

MAC TRIO // 45
Lobster, catfish, shrimp, served on top of 6 cheeses mac.

FRIED LOBSTER MAC // 35
Six cheeses mac, top with deep fried Cajun lobster tail.

STEAK BITES & EGGS // 29
Steak bites, avocado, roasted potatoes, mixed peppers & onions, chimichurri sauce.
eggs served scrambled or with cheese only — no other egg styles available

PEACH COBBLER WAFFLES // 19
Golden Belgian waffles topped with warm, cinnamon spiced peaches, buttery cobbler crumble & vanilla ice cream

MAPLE GLAZED CHICKEN // 25
Thick sliced brioche French toast, buttermilk fried chicken, Nashville hot sauce, clover honey

BANANA FOSTER FRENCH TOAST // 19
Thick sliced brioche, stuffed with candied bananas, spiced rum glaze

NOLA SHRIMP & GRITS // 23
Creamy grits, jumbo shrimp, turkey sausage, Cajun creole sauce.

FISH & GRITS // 25
Creamy grits, softly scrambled eggs topped with deep-fried southern catfish fillet and a hot Cajun creole sauce.

LAMB & EGGS // 38
Three grilled lamb chops, scrambled eggs, potatoes
eggs served scrambled or with cheese only — no other egg styles available

SURF & TURF MAC // 45
Two grilled lamb chops, fried lobster tail served on top of 6 cheeses mac.

HUEVOS RANCHEROS // 15
Ranchero sauce, scramble eggs, jalapenos, black beans, avocados, cilantro, feta cheese

THE HAPPY VEGAN // 16
Fried green tomato, potatoes, Pico de Gallo,

DINNER

TUE – SUN 4PM TO CLOSE

A 20% service charge will be added to your bill.
100% of this service charge is used to pay our service team members' wages. Additional tips are not expected but always appreciated.

*This menu can be cooked to your liking. Consuming raw or under cooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
*Food prices do not include sales tax. Applicable taxes will be applied.

DINNER

APPETIZERS

GARDEN WINGS // 13
Plain, sweet Thai chili, Maryland old bay, garlic parm, Honey BBQ, Buffalo, Lemon pepper

SOUTH HOUSE PRETZEL // 9
Jumbo Bavarian pretzel twist

STEAK & CHEESE EGG ROLL // 13
Two egg rolls filled with shaved ribeye, onions, bell peppers, and provolone cheese.

SALMON EGG ROLL // 14
Two egg rolls filled with salmon, corn, fresh herbs, cream sauce, and mozzarella cheese with our secret sauce

CAT FISH NUGGETS // 15
Flaky and seasoned to perfection served with our garden Cajun remoulade sauce

BIRRIA TACOS // 13
Southern style roasted beef topped with Monterey jack cheese, cilantro & onions served with consommé dipping sauce.

VOODOO SHRIMP // 14
Deep fried jumbo shrimp tossed in our garden voodoo sauce, served with a side of remoulade sauce.

THE GARDEN DIP // 13
Creamy blend of spinach, and melted cheeses, baked until warm and bubbly, served with toasted bread for dipping

SIDES

Side Salad 6

Sweet Potato Fries 6

French Fries 6

Collard Greens 8

Mash Potato & Gravy 8

Candied Yams 8

Parmesan Fries 9

Mac & Cheese 9

DINNER

STARVING

THE BIRD // 20
Half chicken tossed in our famous honey hot sauce served with collard greens & candied yams.

CAJUN PASTA // 20
Fettuccine pasta coated in creamy Cajun alfredo sauce top with grilled chicken breast or
sub: grilled salmon +8, jumbo shrimp +8, grilled lobster tail +15

SALMON SALAD // 23
Romaine lettuce, grilled salmon, feta, strawberries, red onions with house made balsamic

GRILLED CHICKEN SALAD // 22
Romaine lettuce, red onion, cherry tomato, parm cheese, shredded carrot, boiled egg, tossed in butter milk ranch

ST LOUIS RIBS // 29
Fall-off-the-bone pork ribs, covered in our secret BBQ sauce with mash potato & collard greens.

LAMB MAC // 39
Three lamb chops served on top of 6 cheeses mac

TIJUANA PORK CHOPS // 28
Prime bone in center cut pork chops are brined in buttermilk, dredged in seasoned flour and fried to perfection with garden peppers & onions served with mash potatoes & gravy

GUMBO RAMEN // 29
Ramen noodles kicked up new Orleans style with sausage, shrimp, crab legs, and garnished with vegetables. (weekends only)

CLASSIC BURGER // 20
Angus beef with American cheese lettuce, tomato & onions, pickles, garden sauce, mustard & ketchup served with fries

HOT CHICKEN SANDWICH // 19
Fried boneless chicken breast tossed with honey hot sauce, garden sauce, pickles toped with creamy coleslaw served with fries

FISH SANDWICH // 22
Deep fried catfish fillet with creamy coleslaw served with fries

SUYA LAMB CHOPS // 39
Four lamb chops coated in bold suya spices, grilled and served atop whipped mashed potatoes, finished with house seasoned collard greens.

BRICK OVEN PIZZA

M & M // 18
Margarita sauce, fresh mozzarella and basil baked to perfection in a brick oven.

BIRRIA // 19
Slow roasted beef, shredded mozzarella & parmesan cheese thinly shaved red onions & chopped cilantro served with consommé dipping sauce

SLICE OF SEA // 29
Salmon, shrimp, mozzarella cheese, onions, bell peppers, cherry tomato.
(excluded from happy hour)

PEPPERONI // 19
Pizza sauce, mozzarella, thick sliced pepperoni baked to perfection in a brick oven.

BBQ // 19
Chicken or shrimp, bacon, red onion, shredded cheese, and BBQ sauce