
Starters

Fried Brie <i>pepper jelly</i>	14
Smoked Wings <i>pimento ranch</i>	15
Brussel Sprouts <i>pepper jelly vinaigrette</i>	12
Fried Oysters <i>jalapeno aioli, chow chow relish</i>	16

Soup and Salad

Chef's Seasonal Gumbo <i>popcorn rice</i>	11 17
Market Greens <i>seasonal fruit, candied Pecans, pickled beets, cane vinaigrette</i>	13
BLT Salad <i>pecan bacon, smoked tomato, cornbread bacon crumble, ranch</i>	14

Entrees

Brisket Burger <i>cheddar, pickles, red onion, brioche bun, served with fries</i>	19
Chicken Sandwich <i>blackened, greens, honey mustard, served with fries</i>	17
Gulf Shrimp & Grits <i>pepper jack grits, étouffée</i>	21
Fried Green Tomatoes <i>gulf shrimp, jalapeño rouille, tabasco honey</i>	19
Potato Crusted Gulf Fish <i>cauliflower, mushrooms</i>	30
10-12oz Striploin <i>artichoke, potato, parmesan, champagne butter</i>	40
Quinoa Bowl <i>arugula, avocado, red onion, tomato, squash, mushrooms</i>	19

Sides

Fried Green Tomatoes	6
Pepper Jack Grits	6
Green Salad	7
French Fries	5

Desserts

Le Scoop	
Banana Foster Bread Pudding	9
Chocolate Chip Cookies	10

Additions

Gulf Shrimp	11
Fried Oysters	9
Blackened Chicken	7

LONGITUDE **90**