

VIDALIAS

SOUTHERN CUISINE

supper

simple, satisfying, southern

its better to share

signature crab bisque \$8

crusty bread crouton

classic chicken noodle

prepared daily with local ingredients \$7

crawfish beignets

remoulade \$11

warm collards & artichoke dip

three cheeses | ritz crackers \$10

fried green tomatoes

Paula's fresh mozzarella | tupelo honey \$9

pickled vegetable jar

chef's choice | cheddar cheese | toasted baguette \$9

bbq pulled pork sliders

Carolina slaw \$9

local lettuces

organic spring greens | heirloom tomatoes
bread shards | living wine vinaigrette \$7

kale caesar

parmesan | rye croutons | pumpkin seeds
\$8

crisp iceberg wedge

heirloom tomatoes | andouille sausage
pimento cheese ranch \$8

southern spinach salad

strawberries | Killer pecans | Paula's mozzarella
balsamic vinaigrette \$9

add grilled chicken \$7

add grilled salmon \$9

favorites

grilled creole chicken breast

bacon green beans | creamy corn \$23

gulf shrimp red beans & rice

andouille sausage | cajun spice \$22

bacon-wrapped meatloaf

mushroom gravy | grandpa peas \$24

rib eye steak

onion crisps | roasted fingerling potatoes
market vegetables \$28

grilled center cut fillet

garlic sautéed mushrooms | crisp fries |
steak butter \$36

heart healthy

simply grilled fish

organic herbs | lemon | extra virgin olive
oil | roasted fingerling potatoes | market
vegetables \$27

low country salmon

succotash | Louisiana popcorn rice
creole whole grain mustard glaze \$28

fresh & green

sides

roasted fingerling potatoes \$7

grilled onions

succotash \$7

sweet potato fries \$7

grandpa peas \$7

collard greens \$7

stewed green beans & bacon \$7

creamy corn \$7