



WINTER 2024 RESTAURANT WEEK MENU

STARTERS

SOUTHERN Caesar Salad crisp romaine hearts, blistered grape tomatoes, pickled cucumbers, cornbread croutons & classic lemon-parmesan dressing

Fried Green Tomatoes - thick sliced - cornbread dusted tomatoes, pickled red cabbage & shrimp remoulade sauce

Blue Crab Toast - lemon caper ravigote, avocado & peppadew relish

Bayou Chicken Gumbo - turkey andouille sausage, pulled chicken & vegetables over Carolina rice

Creole Deviled Eggs - pickled red onion, capers & micro greens

MAIN PLATES

Buttermilk Fried Chicken - hot honey drizzle, sweet potato casserole & smoked turkey collards

Boneless Beef Short Rib BBQ jus, sautéed spinach & garlic mashed potatoes

Rosemary Braised Turkey Wings - baby green beans & cornbread apple stuffing

Gulf Catfish - tomato & okra sauce, collard green pesto rice & broccolini

Caribbean Salmon mango glaze, mango chutney, broccolini & red rice

Vegan Jambalaya plant-based "sausage", BBQ jack fruit, seasonal vegetables, southern red rice & red pepper harissa

DESSERT SAMPLER

Lemon Meringue Tartlet, Chocolate Fudge Brownie & Pineapple Bread Pudding with Jamaican Rum Sauce

FEATURED COCKTAILS

Bourbon Renewal 18

Maker's Mark 46, fresh lemon juice, creme de cassis & Angostura bitters

Mango-Ginger Margarita 14

Tres Generaciones Plata Tequila, Domaine de Canton Ginger Liqueur, mango puree, lime juice, shaved dark chocolate

\$45 exclusive of tax, gratuity & beverages. Tickets are required for seating in our Jazz club and are not included in the \$45 pre-fixe menu price. During restaurant week, SOUTH will not offer our full dinner menu. Only the 3-course Restaurant Week menu will be available from