

# Southern American

## INSPIRED CUISINE ENTREES

\*indicates Boneless Meat

### **Lemon and Herb Roasted Chicken\***

Chicken marinated with lemon and fresh herbs, then slow roasted until golden brown

### **Golden Chicken Fried Chicken\***

Soaked in buttermilk, seasoned, then fried golden brown. Served with Cream Gravy

### **Classic Fried Chicken\***

Chicken marinated in buttermilk, seasoned and then fried with a slight crisp

### **Southern Chicken and Waffles\***

Golden Fried Chicken cutlets served with fluffy Buttermilk Waffles and Maple Syrup

### **Bacon Wrapped, Stuffed Chicken Cutlets\***

Chicken cutlets stuffed with oozing cheese and spinach all wrapped in bacon

### **Chicken and Country Dumplings\***

Tender Chicken thighs covered in creamy gravy and soft homemade dumplings

### **Mesquite Grilled Barbeque Chicken**

Grilled Chicken coated in our Mesquite sweet and spicy homemade barbecue sauce

### **Garlic and Rosemary Roasted Pork Loin\***

Whole Pork Loin marinated with garlic and fresh rosemary, seasoned, then slow roasted until golden brown and sliced

### **Crispy Pork Steaks**

Seasoned and fried to a golden crisp

### **Smothered Pork Chops**

Fried then smothered in mushrooms, onions and brown gravy

### **Savory Braised Oxtails**

Tender oxtails slow-cooked to perfection in a rich and flavorful sauce with deep, hearty flavors

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## INSPIRED CUISINE SIDES

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### **5 Cheese Mac and Cheese**

Sharp cheddar, white cheddar, Monterey Jack, parmesan and mascarpone all melted over elbow macaroni and topped with baked breadcrumbs

### **Redskin Mashed Potatoes**

Redskin mashed potatoes feature red-skinned potatoes mashed with butter and cream, offering a creamy texture with a hint of earthiness from the skins

### **Southern Green Beans**

Green Beans with Bacon and Onion

### **Homemade Creamed Corn**

Homemade creamed corn is a comforting dish made by simmering fresh corn kernels in a creamy, buttery sauce until tender and flavorful, often seasoned with salt, pepper, and sometimes herbs or spices for added depth

### **Grilled Asparagus**

Grilled asparagus is tender, slightly charred spears of asparagus lightly seasoned with olive oil, salt, and pepper, showcasing a smoky flavor that enhances the vegetable's natural sweetness

### **Roasted Root Vegetables**

Roasted root vegetables are a medley of hearty vegetables such as carrots, potatoes, and parsnips, tossed in olive oil, seasoned with herbs like rosemary or thyme, and roasted until caramelized and tender, offering a savory and satisfying side dish

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## INSPIRED CUISINE SIDES (CONT.)

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### **Classic Green Bean Casserole**

A traditional American dish consisting of green beans, creamy mushroom sauce, and crispy fried onions, baked until bubbly and golden, offering a nostalgic and savory side dish often enjoyed during holidays and family gatherings

### **Creamed Spinach**

A rich and velvety side dish made by wilting fresh spinach leaves in a creamy sauce typically infused with garlic, butter, and sometimes nutmeg, resulting in a smooth and savory accompaniment with a hint of comforting warmth

### **Baked Potatoes**

Served Individually with Butter, Sour Cream and Cheese

### **Candied Sweet Potatoes**

Candied sweet potatoes coated in a caramelized sauce made from butter, brown sugar, and sometimes cinnamon or nutmeg, baked until golden and syrupy, offering a sweet and comforting side dish

### **Southern Collard Greens**

Hearty leafy greens simmered with smoked meat (like ham hocks or bacon), onions, garlic, and sometimes vinegar or hot sauce, resulting in a flavorful and tender dish that balances savory, smoky, and slightly tangy flavors, often served as a side dish in Southern cuisine

### **Bread Options:**

Yeast Rolls

Croissants

Buttermilk Biscuits

Corn Bread