



THEBISCUITCOMPANYOFVICKSBURG.COM
610 GROVE STREET, VICKSBURG, MS
601-429-0035

LIVE MUSIC & EVENTS

WANT TO KNOW MORE? WE'RE ON FACEBOOK AND INSTAGRAM

  @THEBISCUITCOMPANY

RESTAURANT HOURS

Monday - Thursday 11am - 9:30pm
Friday - Saturday 11am - 10:30pm
Sunday 11am - 2pm

JOIN US FOR OUR SUNDAY BRUNCH BUFFET!
EVERY SUNDAY 11AM - 2PM

OUR HISTORY

1100 Washington Street was built about 1856 as a two-story brick building to house the grocery store of Henry Schueler. In 1865, the building housed William C. Rentgen and Company, dealers in dry goods, plantation supplies, boots and shoes, notions and furnishings. In 1870, Freedman's Saving Bank occupied the building and it was one of three banks in Mississippi that were chartered by Congress to see that freed slaves were given the opportunity to secure employment. The bank was dissolved in 1874 but became the home for W. T. Montgomery and Company, a wholesale and retail grocery and plantation supply dealer owned by former slaves, Ben and Isaiah Montgomery.

In 1886, Feiser & Company occupied the building and sold "fancy and staple groceries and fine table delicacies." In 1889, a newspaper, Union Publishing Company, moved into the building followed by Hill City Tailoring Company in 1906. In 1908 a fire broke out in the stored newsprint, causing damage to the basement and first floor.

In 1909, Union Saving Bank, one of two banks in Vicksburg owned by African Americans at the time, relocated to the building. The bank closed in 1912 but over the next few decades, the building was occupied by a dry goods store, barber, shoemaker, dentist and a lawyer's office.

From 1941 to about 1947, the Leader Department Store occupied the first floor, followed by Thomas Louis Dry Goods. In 1956, the Railroad Salvage Store sold furniture in the building and from 1962 to 1971, it was occupied by Rock Bottom Furniture. Since that time, there have been a number of shops in the building including the Newman Furniture Company and The Collection Gift Store and iterations of the Biscuit Company Restaurant in the basement.

In May of 2019, Kay Daniel, a Vicksburg native and experienced restaurateur, opened the Biscuit Company of Vicksburg. Attracting locals and travelers alike with its unique history, atmosphere and award-worthy food, the Biscuit Company of Vicksburg looks forward to many years of success and service to the wonderful community of Vicksburg and beyond.

← APPETIZERS →

LITTLE BIT'S STEAK BITES

generous 8 oz portion of
filet mignon tips sautéed in butter and
Little Bit's special seasonings 16

CHICKEN BITES

grilled, fried or blackened 8

CRAB CLAWS

marinated or fried 15

FRIED PICKLES

hand-breaded and piled high 7

ONION RINGS

fresh-cut and hand-battered 7

FRIED MUSHROOMS

hand-breaded and golden-fried
to perfection 8

MOZZARELLA CHEESE LOGS

hand-cut and breaded with
panko 8

SAUSAGE AND CHEESE PLATE

grilled sausage and plenty of
assorted cheese 11

WINGS

batter-fried, hot buffalo, mild buffalo,
lemon pepper or sweet chili
half dozen 7 dozen 12

BOOM BOOM SHRIMP

batter fried and tossed in tangy
Boom Boom sauce 10

FRIED BROCCOLI

fresh-battered and served with
cheddar cheese sauce 8

CRISPITOS

buffalo chicken and cheese fried
in a crispy shell 8

← BISCUITS →

BASKET OF BISCUITS

four flaky, hot biscuits served with butter and your choice of honey, sorghum molasses, maple syrup, jam 8

← SALADS →

Dressings: Homemade Ranch, 1,000 Island, Homemade Honey Mustard,
French, Italian, Bleu Cheese, Homemade Remoulade, Oil & Vinegar,
Balsamic Vinaigrette, Sundried Tomato Vinaigrette and Comeback

CAESAR

crispy romaine lettuce,
creamy caesar dressing,
parmesan and croutons 7

ENTRÉE HOUSE SALAD

blend of spring mix and
romaine lettuce, cheddar cheese,
tomato, boiled egg, croutons and
choice of dressing 8

STRAWBERRY FIELDS SALAD

baby spinach topped with
blue cheese crumbles, walnuts,
strawberries and house-made
strawberry balsamic vinaigrette
dressing 9

Add to any salad:

grilled or blackened chicken 4
grilled or blackened shrimp 6
grilled or blackened catfish 6
grilled or blackened mahi-mahi 6

SOUPS

CHICKEN AND SAUSAGE GUMBO

homemade recipe served with
French bread
bowl 10 cup 6

RED BEANS AND RICE WITH SAUSAGE

homemade and served with
choice of bread
bowl 10 cup 6

SOUP OF THE DAY

Chef's choice of delicious
seasonal soups
bowl 8 cup 5

Gratuity added to parties of 8 or more.

Consumption of raw or undercooked meats, poultry, seafood, or eggs may increase risk of foodborne illness.

HAMBURGERS

Served with one side item

Add bacon for only 1.00

Add cheese for only .50 (Cheddar, American or Swiss)

Also available on a plain bun or gluten-free bun

(gluten-free bun 1.00 extra)

HOUSE BURGER

handmade 7oz ground chuck served on a sesame seed bun 9

APPLEWOOD SMOKED BACON

MUSHROOM SWISS BURGER

handmade 7oz ground chuck served on a sesame seed bun 12

SLIDERS

two handmade ground chuck patties served on slider buns 10

BRUNCH BURGER

handmade 7oz ground chuck topped with cheese, bacon and fried egg served on a sesame seed bun 12

SANDWICHES

Served with one side item

CLUB SANDWICH

triple-stacked with layers of ham, turkey, applewood smoked bacon, lettuce tomato and mayo served on white or wheatberry bread 9

FRIED BOLOGNA

generous portion of hand-cut bologna served with lettuce, tomato and mayo served on white or wheatberry bread 7

GRILLED CHICKEN SANDWICH

served with lettuce, tomato, mayo on a sesame seed bun 8
add bacon for only 1.00 add cheese for only .50 (Cheddar, American or swiss)

BLT

applewood smoked bacon piled high with lettuce, tomato and mayo served on white or wheatberry bread 7

MAHI-MAHI SANDWICH

blackened mahi-mahi served on sourdough bread with house-made remoulade, lettuce and tomato 12

WRAPS

Topped with dressing, lettuce, tomato and red onion and served with one side item

Add Bacon for only 1.00

Add Cheese for only .50

(Cheddar, American or Swiss)

Choice of Wrap: White, Wheat, Spinach, Tomato Basil or Garlic Herb

Choice of Dressing: Homemade Ranch, 1000 Island, Homemade Remoulade, Homemade Honey Mustard, French, Italian, Bleu Cheese, Oil & Vinegar, Balsamic Vinaigrette, Sundried Tomato Vinaigrette, Comeback

Your choice of filling:

**FRIED, GRILLED OR
BLACKENED CHICKEN** 8

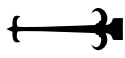
**FRIED, GRILLED OR
BLACKENED SHRIMP** 10

**FRIED, GRILLED OR
BLACKENED CATFISH** 9

**GRILLED OR BLACKENED
MAHI-MAHI** 12

SIDE ITEMS

Side Salad, Fresh-Cut Fries, Sidewinders, Sweet Potato Fries, Baked Potato, Baked Sweet Potato, Mashed Potatoes, Purple Hull Peas, Hushpuppies, Fried Okra, Mustard Greens, Coleslaw, Sautéed Vegetable Medley



ENTREES



Available 5pm-close daily

MISSISSIPPI FARM-RAISED CATFISH

Served with two side items

CATFISH FILETS

lightly breaded in seasoned southern cornmeal and deep fried (also available blackened or grilled) 14

CATFISH VICKSBURG

pecan-crust and pan-seared 15

STEAKS

Served with two side items

RIBEYE

hand-cut, perfectly seasoned and grilled to your preferred temperature 10oz cut 24 14oz cut 29

APPLEWOOD BACON-WRAPPED FILET MIGNON

hand-cut, delightfully accented with bacon and grilled to your preferred temperature 7oz cut 26 9oz cut 32

ENTREES

Served with two side items

HAMBURGER STEAK

10oz ground chuck, topped with grilled onions and gravy 12

GRILLED CHICKEN BREAST

8 oz filet served grilled or blackened 11

MAHI-MAHI STEAK

grilled or blackened 13

FRESH GULF SHRIMP

eight jumbo shrimp served fried, blackened or grilled 15

BBQ SHRIMP MAHI-MAHI

blackened mahi-mahi steak topped with blackened shrimp and BBQ sauce 18

PASTA

Add side salad for 2.50

FETTUCCINE ALFREDO

fettuccine topped with house-made alfredo sauce 8
add grilled or blackened chicken 4
add grilled or blackened shrimp 6

DESSERTS

PECAN COBBLER 7

SALTED CARAMEL CHEESECAKE 7

MISSISSIPPI MUD PIE 7

BREAD PUDDING WITH HOUSE MADE BOURBON SAUCE 6

We do not guarantee taste or tenderness of well-done steaks.

Gratuity added to parties of 8 or more.

Consumption of raw or undercooked meats, poultry, seafood, or eggs may increase risk of foodborne illness.