



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

## **LIVE MUSIC & EVENTS**

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

**f @THEBISCUITCOMPANY**

### **RESTAURANT HOURS**

Monday & Thursday 11am - 2:00pm & 5:00pm-8:30pm  
Wednesday, Friday & Saturday 11am - 2:00pm & 5:00pm-9:00pm  
Sunday 11am - 2pm

**JOIN US FOR OUR BLUE PLATE SPECIALS!**  
**MON - FRI 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, opened the Biscuit Company of Vicksburg. Attracting locals and travelers alike with its unique history, atmosphere and award-worthy food, prepared by Head Chef Wayne Smith and his team of master chefs with over 100 years of combined experience, 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 18

## CHICKEN BITES

grilled, fried or blackened 10

## FRIED CRAB CLAWS 17

## FRIED PICKLES

hand-breaded and piled high 8

## ONION RINGS

fresh-cut and hand-battered 8

## FRIED MUSHROOMS

hand-breaded and golden-fried to perfection 10

## MOZZARELLA CHEESE LOGS

hand-cut and breaded with panko 9

## WINGS

batter-fried, hot buffalo, mild buffalo, lemon pepper or sweet chili  
half dozen 12 dozen 16

## BOOM BOOM SHRIMP

batter fried and tossed in tangy Boom Boom sauce 12

# ← BISCUITS →

## BASKET OF BISCUITS

four flaky, hot biscuits served with butter and your choice of honey, sorghum molasses, maple syrup, jam 8  
Half Basket 4.50

# ← SALADS →

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

## CAESAR

crispy romaine lettuce, creamy caesar dressing, parmesan and croutons 9

## ENTRÉE HOUSE SALAD

blend of spring mix and romaine lettuce, cheddar cheese, tomato, boiled egg, croutons and choice of dressing 10

## CHEF SALAD 13

## STRAWBERRY FIELDS SALAD

baby spinach topped with blue cheese crumbles, walnuts, strawberries and house-made strawberry balsamic vinaigrette dressing 12

### Add to any salad:

grilled or blackened chicken 7  
grilled or blackened shrimp 9  
grilled or blackened catfish 9  
grilled or blackened mahi-mahi 9

# 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

Gratuity added to parties of 6 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 1.50

Add cheese for only .75 (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 10

## APPLEWOOD SMOKED BACON

## MUSHROOM SWISS BURGER

handmade 7oz ground chuck with Applewood Smoked Bacon and Swiss cheese 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 13

# 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 11

## FRIED BOLOGNA

generous portion of hand-cut bologna served with lettuce, tomato and mayo served on white or wheatberry bread 9

## GRILLED CHICKEN SANDWICH

served with lettuce, tomato, mayo on a sesame seed bun 10  
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 10

## MAHI-MAHI SANDWICH

blackened mahi-mahi served on sourdough bread with house-made remoulade, lettuce and tomato 13

# 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 or Garlic Herb

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

Your choice of filling:

**FRIED, GRILLED OR  
BLACKENED CHICKEN** 10

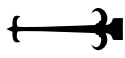
**FRIED, GRILLED OR  
BLACKENED SHRIMP** 12

**FRIED, GRILLED OR  
BLACKENED CATFISH** 12

**GRILLED OR BLACKENED  
MAHI-MAHI** 14

# SIDE ITEMS

Side Salad, Fresh-Cut Fries, Sidewinders, Sweet Potato Fries, Baked Potato, Baked Sweet Potato, Mashed Potatoes, Rice and Gravy, 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) 15

## STEAKS

Served with two side items

### RIBEYE

hand-cut, perfectly seasoned and  
grilled to your preferred temperature  
10oz cut 28 14oz cut 33

### APPLEWOOD BACON-WRAPPED FILET MIGNON

hand-cut, delightfully accented with bacon and  
grilled to your preferred temperature  
7oz cut 32 9oz cut 37

## ENTREES

Served with two side items

### HAMBURGER STEAK

10oz ground chuck, topped with  
grilled onions and gravy 15

### GRILLED CHICKEN BREAST

8 oz filet served grilled or blackened 11

### MAHI-MAHI STEAK

grilled or blackened 16

### FRESH GULF SHRIMP

eight jumbo shrimp served fried,  
blackened or grilled 18

### BBQ SHRIMP MAHI-MAHI

blackened mahi-mahi steak  
topped with blackened shrimp  
and BBQ sauce 21

## PASTA

Add side salad for 2.50

### FETTUCCINE ALFREDO

fettuccine topped with house-made alfredo sauce 11  
add grilled or blackened chicken 7  
add grilled or blackened shrimp 8

## DESSERTS

PECAN COBBLER 7

BREAD PUDDING WITH CARAMEL SAUCE 7

ASK SERVER ABOUT DESSERT OF THE DAY 7

## BEVERAGES

2.50

TEA | LEMONADE

COKE | DIET COKE | DR PEPPER | SPRITE

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

Gratuity added to parties of 6 or more.

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