

SOUTHLAND

* WHISKEY KITCHEN *

snacks & shares

CRISPY PORK RINDS pepper dust	5
SALT & VINEGAR POTATO CHIPS remoulade	4
PUT-UPS one 5, two 9, three 12, all 21 served with grilled country bread, choice of: house pickle jar, pimento cheese, egg salad, deviled ham, olive & artichoke relish, chicken liver pâté	
NUTS gf/veg choice of: house smoked almonds, candied pecans	4
HOUSE CHARCUTERIE two 12, three 16, all 24 house pickles, creole mustard, apricot compote, grilled country bread, choice of: house cured ham, daily sausage, pork belly, mortadella, tasso ham	
SKILLET CORNBREAD veg bourbon molasses butter	7
CREOLE BBQ SHRIMP gulf shrimp, worcestershire, black pepper, lemon, grilled country bread	9
CRISPY CHICKEN STRIPS whiskey bbq sauce	8
HOUSE SAUSAGE CORN DOGS creole mustard	7

Please notify your server of any allergies or dietary restrictions.
veg - vegetarian, may contain eggs and/or dairy
gf - does not contain gluten in the recipe, however our
kitchen is not a gluten free environment

*All steaks, hamburgers and seafood are cooked to order.
Consuming raw or undercooked food items may increase
your chance of food-borne illness.

soups & salads

SHRIMP & ANDOUILLE GUMBO dark roux, house sausage, holy trinity, dirty rice	7
CHICKEN POT PIE SOUP rich chicken stock, cream, vegetables, buttermilk biscuit	7
WHISKEY KITCHEN WEDGE SALAD gf house smoked bacon, seasonal tomatoes, blue cheese dressing	7
THREE BEAN SALAD mixed greens, marinated beans, crushed croutons, honey mustard dressing	6
GULF SHRIMP SALAD gf seasonal tomatoes, candied pecans, house smoked bacon, green goddess dressing	13
FRIED CHICKEN COBB WEDGE SALAD iceberg lettuce, avocado, hard boiled egg, house smoked bacon, tomato, blue cheese, honey mustard dressing	14

sandwiches

served with french fries or choice of side

PULLED PORK SANDWICH carolina pulled pork shoulder, slaw, whiskey bbq sauce	11
TEXAS BRISKET SANDWICH smoked texas style brisket, slaw, whiskey bbq sauce	12
SMOKESTACK pulled pork, sliced brisket, daily sausage, slaw, whiskey bbq sauce	14
MUFFALETTA house meats, olive salad, creole mustard	10
BUTCHER SHOP BURGER* house ground beef, pimento cheese, lettuce, tomato, house sweet pickles, creole mustard	12
ROAD-SIDE BURGER* american cheese, caramelized onion, house pickles, remoulade	10
DAILY SAUSAGE SANDWICH pimento cheese, house bbq sauce, sweet pickles, coleslaw	10

big plates

BUTCHER'S STEAK* gf mesquite grilled skirt steak, baked potato, seasonal vegetables, blue cheese fondue, whiskey peppercorn sauce	19
HOUSE CURED HAM gf cheddar & potato gratin, seasonal vegetable, apricot compote	17
SHRIMP ÉTOUFFÉE creole stewed tomatoes, holy trinity, tasso, gulf shrimp, grits	16
ALMOND CRUSTED TROUT green goddess potato salad, marinated bean salad, tomatoes	15
SOUTHERN FRIED CHICKEN <i>please allow 20 minutes cook time</i> crispy leg & thigh, cheddar & potato gratin, coleslaw, buttermilk biscuit	14
CHERRYWOOD BBQ one 11, two 16, three 18 served with choice of two sides, house pickles, sweet onion, white bread, whiskey bbq sauce	

choice of:

smoked texas style beef brisket
mesquite grilled chicken thigh
carolina pulled pork
st. louis style spare ribs
house cured ham
daily sausage

sides

3 each

green goddess potato salad	coleslaw
macaroni & cheese	collard greens
red beans & rice	seasonal daily vegetable
cajun french fries	salt & vinegar potato chips
cornbread	cheddar & potato gratin
buttermilk biscuit	cheddar grits

*we run a scratch kitchen; all our meats
are ground, brined, cured, stuffed and
smoked in-house*