

SOUTHLAND

* WHISKEY KITCHEN *

snacks & shares

- CRISPY PORK RINDS** 6
pepper dust
- SALT & VINEGAR POTATO CHIPS** 5
remoulade
- HOUSE CHARCUTERIE** two 14, three 18, five 26
& PUT-UPS
served with house pickles, creole mustard, apricot compote, grilled country bread, rotating cheese and choice of:
pimento cheese, smoked chicken salad, pickled beets, artichoke relish, red bean hummus, house cured ham, daily sausage, pork belly, mortadella, tasso ham
- NUTS gf/veg** 5
choice of: house smoked almonds, candied pecans
- BEEF JERKY** 9
house smoked jerky of the week
- SKILLET CORNBREAD veg** 8
brown sugar bourbon butter
- CREOLE BBQ SHRIMP** 11
shrimp, spicy creole butter, lemon, grilled country bread
- CRISPY CHICKEN STRIPS** 9
whiskey bbq sauce
- HOUSE SAUSAGE CORN DOGS** 8
creole mustard

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** 12
dark roux, house sausage, holy trinity, dirty rice
- CHICKEN POT PIE SOUP** 9
rich chicken stock, cream, vegetables, buttermilk biscuit
- SMOKED TOMATO BISQUE** 8
rich and creamy tomato soup
add 3-cheese grilled cheese 5
- WHISKEY KITCHEN WEDGE SALAD gf** 9
house smoked bacon, seasonal tomatoes, blue cheese dressing
- SMOKED CHICKEN SALAD** 13
seasonal tomatoes, carrots, avocado, roasted red pepper, mixed greens
- SHRIMP SALAD gf** 15
seasonal tomatoes, candied pecans, house smoked bacon, green goddess dressing
- FRIED CHICKEN COBB WEDGE SALAD** 14
iceberg lettuce, avocado, hard boiled egg, house smoked bacon, tomato, blue cheese, honey mustard dressing

sandwiches

served with french fries or choice of side

- PULLED PORK SANDWICH** 13
carolina pulled pork shoulder, slaw, whiskey bbq sauce
- TEXAS BRISKET SANDWICH** 14
smoked texas style brisket, slaw, whiskey bbq sauce
- SMOKESTACK** 15
pulled pork, sliced brisket, daily sausage, slaw, whiskey bbq sauce
- SHRIMP PO' BOY** 14
fried shrimp, lettuce, tomato, house pickles, jalapeño mayo
- BUTCHER SHOP BURGER*** 14
house ground beef, pimento cheese, lettuce, tomato, house sweet pickles, creole mustard
- ROAD-SIDE BURGER*** 13
american cheese, caramelized onion, house pickles, remoulade
- DAILY SAUSAGE SANDWICH** 12
pimento cheese, gold sauce, sweet pickles, coleslaw

big plates

- RIBEYE STEAK** 27
mesquite grilled boneless ribeye steak, baked potato with blue cheese fondue, seasonal vegetable
- HOUSE CURED HAM gf** 17
cheddar & potato gratin, seasonal vegetable, apricot compote
- SHRIMP ÉTOUFFÉE** 18
creole stewed tomatoes, holy trinity, tasso, shrimp, dirty rice
- HOUSE SMOKED TROUT** 17
smoked trout, dirty rice, collard greens
- SOUTHERN FRIED CHICKEN** 18
please allow 20 minutes cook time
crispy leg & thigh, cheddar & potato gratin, coleslaw, buttermilk biscuit
- APPLEWOOD BBQ** one 13, two 18, three 20
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
house cured ham
daily sausage
- ST. LOUIS STYLE SPARE RIBS** half rack \$20, full \$28

sides

4 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 baked beans

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