

## APPETIZERS

settle in with some of our fan favorite southern starters

|  |    |   |    |
|--|----|---|----|
| FRIED GREEN TOMATO & CRISPY PORK BELLY                                     | 14 | DEVILED EGGS  | 14 |
| <i>pimento cheese, smoky tomato jam, frisée, pickled lemon vinaigrette</i> |    | <i>dill, chives, smoked trout roe</i>   |    |
| SMOKED BEEF BRISKET BISCUITS   | 12 | FRESH PREMIUM COLD WATER OYSTERS  | 18 |
| <i>house-made bbq sauce</i>  |    | <i>granny smith apple, fresh horse radish root, lemon olive oil</i>                                       |    |
| CRISPY CHICKEN BISCUITS  | 12 | CRAB CAKE   | 18 |
| <i>pepper jelly</i>  |    | <i>lump crab, black pepper sauce, cold pressed pickles</i>  |    |
| BLACK EYED PEA HUMMUS  | 12 | BURNT ENDS  | 18 |
| <i>pimento baba ganoush, basil oil, crackers, crudité</i>                  |    | <i>beef brisket, blue cheese fondue, tater tots, pickled chiles</i>                                       |    |
| SOUTHERN BBQ SHRIMP  | 18 | THE BIRD CHICKEN WINGS  | 16 |
| <i>sautéed polenta cake, pan seared bbq shrimp, basil oil</i>              |    | <i>good ol' chicken wings, choice of smoked chili spice and ranch or thai chili peanut sauce and lime</i> |    |

## SALADS

ADD TO ANY SALAD      chicken 10      pork belly 10      shrimp mp

|   |    |   |    |
|---|----|---|----|
| ARUGULA SALAD   | 16 | THE WEDGE   | 18 |
| <i>sharp cheddar cheese, apples, cornbread croutons, red onions<br/>house-made moonshine raisins, cider vinaigrette</i> |    | <i>house-smoked pork belly, avocado, butter lettuce, charred corn<br/>tomatoes, house-made buttermilk ranch dressing</i>                |    |
| BUTTER LETTUCE & GRILLED MANGO SALAD  | 18 | MUFFULETTA SALAD  | 18 |
| <i>char-grilled mango, smoked pecans, tomato, onions, benne seed dressing</i>   |    | <i>romaine, radicchio, roasted peppers, mozzarella, mortadella, salami<br/>prosciutto, aged parmesan &amp; broken olive vinaigrette</i> |    |
| LOW & SLOW SMOKED CHICKEN SALAD   | 20 | AVOCADO CRAB STACK  | 24 |
| <i>avocado, fried cornbread, frisée,<br/>house-made buttermilk ranch dressing</i>                                       |    | <i>pickled lemon vinaigrette, arugula, frisée</i>   |    |

## ENTRÉES

|  |    |   |    |
|--|----|---|----|
| SHRIMP 'N' GRITS   | 36 | LOBSTER MAC & CHEESE  | 64 |
| <i>seared shrimp, roasted tomatoes, aged country ham, red onions<br/>stone ground polenta, chicken jus</i> |    | <i>whole lobster, five cheese mornay, herb crust</i>  |    |
| SHORT RIB  | 45 | COLLARD GREEN CARBONARA   | 28 |
| <i>bone-in beef short rib, cauliflower mashed potatoes, pickled petite vegetables</i>                      |    | <i>house-smoked pork belly, pappardelle pasta, parsley, parmesan</i>  |    |
| ST. LOUIS STYLE PORK RIBS  | 42 | SKILLET SEARED BARRAMUNDI   | 32 |
| <i>cider glaze, green apple slaw</i>   |    | <i>panko fried egg, caramelized ginger, coconut broth</i>   |    |
| WAGYU SIRLOIN STEAK \$45 per 100g, minimum 200g  |    | JAMBALAYA   | 46 |
| <i>100% australian wagyu, thai chili chimichurri</i>   |    | <i>spiced rice, scallop, tiger prawn, mussel, spicy chicken andouille</i>   |    |
| <i>create your own Surf &amp; Turf with your choice of crab cake or seared prawns \$22</i>                 |    | THE GREAT AMERICAN BURGER   | 22 |
|  |    | <i>short rib, brisket, and chuck blend, house smoked pork belly, american cheese<br/>house pickles, special sauce</i> |    |

## THE BIRD

LEWELLYN'S FINE FRIED CHICKEN 26  
*1/2 of our famous bird served with honey hot sauce*



HERB ROASTED BIRD 35  
*roasted poblano, green tomato salsa verde*

CHICKEN 'N' WATERMELON 'N' WAFFLES 34  
*honey hot sauce, chilled spiced watermelon  
sharp cheddar cheese waffle, bourbon maple syrup*

### CHEF'S TASTING SET MENU \$68 per person ++

Choose one appetizer, salad,  
entree & dessert.  
Includes coffee or tea.

**\$10 ++ Supplement**  
Chicken 'N' Watermelon 'N' Waffles  
Peach Cobbler

**\$55 ++ Supplement**  
Wagyu Sirloin Steak

## SIDES & SNACKS

|   |    |  |    |
|---|----|--|----|
| MACARONI & CHEESE                                 | 14 | SKILLET CORNBREAD  | 10 |
| <i>five artisanal cheeses, crispy herb crust</i>  |    | <i>sharp cheddar cheese, bacon, jalapeño, honey butter</i> |    |
| CAULIFLOWER MASHED POTATOES                       | 12 | COOL RANCH CUCUMBER SALAD                                  | 10 |
| <i>whipped with roasted garlic</i>                |    | <i>baby tomatoes, pickled sunburst onions</i>              |    |
| GRITS   | 12 | COLLARD GREENS   | 12 |
| <i>stone ground polenta, sharp cheddar cheese</i> |    | <i>cider vinegar &amp; pork cracklins</i>                  |    |
| HOUSE FRIES                                       | 10 | SOUTHERN COLE SLAW   | 10 |
| <i>house-made buttermilk ranch, bacon salt</i>    |    | <i>crispy chicken skin</i>                                 |    |
| SPICED WATERMELON                                 | 8  | CRISPY BRUSSELS  | 12 |
| <i>mint, lemon, lime</i>                          |    | <i>spiced honey</i>  |    |

CLASSIC BUTTERMILK BISCUITS 10  
*honey butter, house-made jam*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Prices displayed are subject to prevailing Goods and Services Tax and 10% service charge.

DINNER