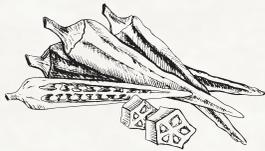




# BAR MENU

Great home-cooked meals are a part of almost every great memory we hold close. Nowhere is that truer than in the South. It's more than just food to us Southerners, it's a mixture of our birthright, our bragging rights and our family heritage. From the Carolinas to Texas and everywhere in between, each place stakes a claim to their own Southern dish where they say "no one does it better." Cajuns are said to be born knowing how to make gumbo. The same goes for Texans and their chicken fried steak. Yet even in the heart of Texas, next door neighbors are still arguing over whether pepper cream or red-eye gravy goes over their chicken fried steak.

Southern Comfort is the collection of the best dishes from the South. It's a mixture of low-country, soul food, Creole, Cajun (yes, there is a difference) and good old Southern home cooking. But first, we have to recognize that Southern cooking is as diverse as those who cook it. And no one - and we mean no one - makes it better than Mama. And we'd bet large on that! But Mama has taught us well, and from shrimp and grits to chicken and dumplings, our Southern cooking deserves to be kept on the family table for generations to come.



## BITES & BOWLS

### CATFISH NUGGETS \$9

Clearwater catfish nuggets lightly dusted with our own breading blend and deep fried.

### FRESHLY MADE PORK RINDS \$7

Tossed in your choice of Buffalo, Salt and Vinegar, BBQ or Cajun Spice. Served with a cool ranch dipping sauce.

### CREOLE GUMBO \$9

We start with a black-iron skillet roux and cook with chicken and andouille sausage. This is our 100-year-old recipe!

### FRIED GREEN TOMATOES \$7

An old southern favorite topped with pimento cheese and savory bacon jam.

### DEVILED EGGS 3 WAYS \$8

Three deviled eggs topped with bacon, pimento cheese and a spicy sliced pickle.

## STRAIGHT FROM THE SOUTH

### CREOLE JAMBALAYA \$15

Creole-style jambalaya with chicken, smoked ham and andouille sausage.

### SOUTHERN FRIED CHICKEN AND BISCUIT \$17

Tender and juicy bone-in chicken seasoned with our own breading blend and fried to perfection. Served with a wedge of grilled watermelon and a freshly baked biscuit with Southern Comfort® Apple Butter.

### CAROLINA SHRIMP AND GRITS \$21

Sautéed jumbo shrimp on a bed of stone-ground sweet potato grits from Kentucky.

### SLOW-SMOKED BABY BACK RIBS

Half Rack \$18 | Full Rack \$28

## HALF-POUND SOUTHERN COMFORT® BURGER AND A DRAFT BEER \$10

Two quarter pound patties made of a blend of chuck, brisket and short rib featuring our house-made Southern Comfort® BBQ sauce. Topped with caramelized onions, lettuce, tomatoes, red onions and a crisp pickle spear on a buttery toasted brioche bun. Served with crispy Original Bent Arm Ale® Beer Battered Sidewinder™ Fries.

## DESSERT

House-Made Pecan Pie \$6 | House-Made Ice Cream (Ask Your Bartender) \$6

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, fish, shellfish, soy and milk. Please advise your server of any known food allergies. In order to comply with social distancing guidelines, parties of eight or more will be split.