

SALT & STONE

Shareables

Fried Shrimp	\$16
Breaded Gulf Coast Fried Shrimp, Pepperoncini Peppers & Bourbon Hot Sauce Aioli	
Chicken Fried Chicken Skin Chicharrónes	\$14
House French Onion Dip & Crispy Garlic	
Cheesy Brussels & Bacon Dip	\$18
Roasted Brussels Sprouts, Parmesan Cheese, Applewood-Smoked Bacon & Flatbread Chips	
Fried Green Tomatoes	\$14
Fried Green Tomatoes & Chow Chow Remoulade Sauce	
Crab Cake	\$20
Sambal Remoulade, Charred Corn Relish & Pickled Shallot Cotija	

Soup & Salad

Soup of the Day	Cup \$6 • Bowl \$10
Chicken Caesar Salad	\$18
Grilled Chicken Breast, Caesar Dressing, Shaved Parmesan Cheese, Cornbread Croutons, Romaine Lettuce & Crispy Chicken Skins	
Wedge Salad	\$16
Iceberg Lettuce, Applewood-Smoked Bacon, Heirloom Tomatoes, Red Onions, Blue Cheese & Ranch Dressing	

Sides \$10

Smoked Gouda Mac & Cheese
Collard Greens
Boursin®-Whipped Potatoes
Fried Brussels Sprouts with Balsamic Glaze, Bacon & Garlic
Creamed Corn with Bacon, Roasted Poblano Peppers & Crispy Garlic

Entrées

All-American Cheeseburger	\$20
8oz Certified Angus Beef® Patty, American Cheese, Lettuce, Tomatoes & Onions	
Pan-Fried Catfish	\$22
Cornmeal-Crusted Catfish, Coleslaw, French Fries & Remoulade Sauce	
Fettuccine Alfredo	\$20
<i>Add Shrimp</i>	\$6
<i>Add Chicken</i>	\$2
Shrimp & Grits	\$26
Cheesy Grits, Andouille Sausage, Pickled Fresno Chilies & Pan Sauce	
Wild Mushroom Gnocchi	\$28
Roasted Wild Mushrooms, Bacon, Black Pepper Cream, Shaved Parmesan Cheese & Extra Virgin Olive Oil	
Braised Short Ribs	\$40
Dr Pepper®-Braised Short Ribs, Boursin-Whipped Potatoes & Collard Greens	
14oz Ribeye	\$60
Maker's Mark® Green Peppercorn Demi-Glace, Boursin-Whipped Potatoes & Roasted Carrots	
Bone-In Pork Chop	\$38
Apple Cider-Brined Pork Chop, Cheesy Grits, Roasted Brussels Sprouts, House BBQ & Pickled Green Apple	
Fried Half Chicken	\$46
Sweet Tea-Brined, Fried Half Chicken, Braised Collard Greens & Smoked Gouda Mac & Cheese	
8oz Filet	\$56
Boursin-Whipped Potatoes, Roasted Asparagus & Red Wine Demi-Glace	