

*Southern comfort served fresh daily*



## SNACKS & SHAREABLES

- Brussels Big Bowl**  
Tso sauce, Fire-oil Peanut, Scallion 11
- Maple Leaf Farms Duck Wings**  
Tossed in House Made Maple Hot Sauce, Shaved Celery & Gorgonzola Salad 14
- Lushpuppies**  
Spring Onion and Crab Stuffed Corn Fritters with Green Goddess 12
- Boudin Balls**  
Remoulade, Lemon 9
- Pork Cracklins**  
Cheddar Salt, Smoked Tomato Jam, Chimmichurri 7
- Crab Cakes**  
with Fried Green Tomatoes and Remoulade 18
- Smoked Rainbow Trout Spread**  
Capers, Shaved Onion, Egg Salad with Firecrackers, and Everything Crostinis 12
- Avocado Toast**  
with Creole Shrimp and Queso Fresco 16
- Hot Pimento Cheese Dip**  
Topped with Dry Aged Bacon Lardon Served with Firecrackers, Everything Crostinis, Pickled Okra, Cucumber & House Chips 13

## SOUPS & SALADS

- Scallop & Lobster Bisque** 7/11
- DAC<sup>r</sup> Gumbo over Grits** 7/11
- Gazpacho** <sup>vg</sup> 5/9
- Garden Salad**  
with Baby Arugula, Tomatoes, Cucumbers, Shaved Red Onion, Fresh Farmers Cheese and Creamy Green 12
- Farmers Market Salad**  
Chefs Choice of of Local Produce with a Seasonal Vinaigrette 14

- BBQ Shrimp & Lardon**  
with Sweet Peas, Red Onion, Avocado, Scallions and Cucumbers in a Remoulade Cream 16
- Pea & Peanut Salad**  
Bacon Lardon, Cucumber Pico, Roasted Corn, and Creole Shrimp 15

Call us for to go orders  
501-244-9660

## BUTCHER & FIELD

- From the Butcher:**
- House Smoked Pulled Pork 13
- Fried Catfish 13
- House Smoked 1/2 Chicken 15
- House Smoked Brisket 16
- NOLA Style BBQ Shrimp 20
- Above includes 3 choices from the field*

- Veggie Plate**  
Choice of 4 Served with Pimento Cheese Biscuit "Pusher"...12

- From the Field:**
- Soy Bean Succotash <sup>vt</sup>
- Smoked Corn & Sweet Potato Hash <sup>vt</sup>
- Pimento Mac n' Cheese <sup>vt</sup>
- Pinto Beans
- Squash Casserole <sup>vt</sup>
- Butter Cream Grits <sup>vt</sup>
- Roasted Wye Mountain Mushrooms <sup>vt</sup>
- Pea & Peanut Salad
- Cucumber Pico <sup>vg</sup>
- Chilled Street Corn Salad <sup>vt</sup>
- Fried Green Tomatoes <sup>vt</sup>
- Slaw <sup>vt</sup>
- House Fries or Chips <sup>vg</sup>
- Side Salad <sup>vt</sup>
- Petite Cup of Soup 2

## THE MAIN EVENT

- Pan Roasted Maple Leaf Farms Breast of Duck**  
Wye Mountain Mushrooms, Duck Fat Fried Ralston Farms Rice, Tart Cherry Glacé 29

- Cider Brined Berkshire Pork Loin**  
with Sweet Tea Glaze Soybean Peanut Succotash, Smoked Tomato Jam, Serrano Chile Vin 25

- SOM Fried Chicken**  
Pimento Mac n Cheese, Sweet n' Hot Chow Chow 15

- Brasserie Steak Frites**  
12 oz Hand Cut Ribeye, House Fries, Roasted Brussels Sprouts, White Truffle Aioli 40

## BETWEEN TWO BUNS

- Brisket Melt**  
Smoked Brisket, Swiss, American, Cheddar, Sweet Onion Jam on Texas Toast 13

- SOM Burger**  
Pimento Cheese, Smokey Tomato Jam, House Pickles and Tobacco Onions, top our House Ground Beef Served on an Everything Bun 15

- House Smoked Pork**  
"Lard Have Mercy" BBQ Sauce, Crunched Potato Chips, Fried Tobacco Onions, Spring Farmers Market Slaw on a Brioche Bun 13

- SOM Grilled Cheese**  
Smoked Cheddar, Swiss, American, and Pimento Cheese with Duke's Mayo, Fried Green Tomato on Texas Toast 10  
\*Add a Little Extra with Dry Aged Bacon or a Fried Egg 2

- Smoked Turkey Salad**  
Fresh Herbs, Baby Arugula, Vine Ripe Tomato, Shaved Red Onion, and Shaved Cucumber on a Croissant 12

- Soft Boiled Egg Salad**  
with Baby Arugula, Shaved Onion, Black Truffle Aioli, Tarragon, and Marinated Artichoke Hearts with Cherry Peppers on Toasted Grain Wheat <sup>vt</sup> 12

*sandwiches served with parm fries or house chips*