

COUNTRY NIGHT OUT DINNER FOR TWO

\$75

SHARED APPETIZER

fried green tomatoes*
cast iron pimento cheese dip
crispy brussels*

SALAD

classic caesar

ENTREES (choose 2)

bone-in honey dusted fried chicken

half bird brined for 18 hours, fried to perfection, and sprinkled with our signature 'bee dust', served with choice of side

blackened mahi-mahi

wild-caught mahi-mahi, creole butter, served with choice of two sides

bistro filet & loaded potatoes

8oz bistro steak, potatoes loaded with cheddar, peperonata, & scallions, broccolini, cowboy butter

tupelo shrimp & grits (gf)

white gulf shrimp, chorizo pork sausage, peperonata, creole sauce, scallions, stone-ground goat cheese grits

SHARED DESSERT

heavenly banana pudding
brown butter pecan pie

✦ ✦ ✦ **texas plains** **\$15**
yellow rose outlaw bourbon,
averna amaro, licor 43, lemon
juice & orange bitters



*Item may have shared a fryer with shellfish during the cooking process. If you have a food and/or nut allergy please alert your server immediately. **As mandated by this state's food code manual, all restaurants are required to communicate the following statement to its patrons: This dish is prepared using raw ingredients that may be under-cooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. If you have a food and/or nut allergy please alert your server immediately.

(GF) = Gluten Free options available. BASE