

Appetizers

Truffle Fries 9
garlic, herbs, parmesan,
chive mayonnaise

Pimento Cheese Dip 12
gently warmed, pork cracklin’s

◆ **Decadent Crab Dip** 17
cucumber, fire soda crackers

Fried Green Tomatoes 13
Voodoo Sauce™, blue cheese dressing,
crisp bacon, green onion

◆ **Southern Kitchen Snacks** 18
pimento cheese, shaved country ham,
candied pecans, green tomato chow chow,
pickled okra, butternut goat cheese, fire soda crackers

Soups-Salads

She-Crab Soup cup 7 bowl 10
green onion

◆ **Butternut Squash Soup** cup 5 bowl 7
autumn spiced crema, toasted pumpkin seeds

Mixed Greens Salad 6
cucumber, cherry tomatoes, carrot, toasted pumpkin seeds,
buttermilk herb dressing

◆ **Autumn Grilled Salmon Salad** 19
baby kale & arugula, roasted butternut squash,
crisp apple slices, toasted pumpkin seeds, apple vinaigrette

Caesar Salad 10
cornbread crumble, parmesan
add grilled chicken 7 or grilled salmon* 9

Dressings
buttermilk herb, blue cheese, white balsamic vinaigrette,
apple vinaigrette, warm bacon vinaigrette

Sandwiches

Snappy Chicken Sandwich 14
cornmeal fried chicken cutlet, L32 coleslaw, Pig & Whistle BBQ sauce, creole mayonnaise, pickles, hand-cut fries

Burger* 15
lettuce, caramelized onions, cheddar, pimento, or blue cheese, hand-cut fries

Entrées

Skillet Fried Chicken 21
mashed potatoes, ham hock collards, gravy, cornbread

Herb Grilled Chicken Breast 19
goat cheese, crispy spinach, herb oil, whipped sweet potatoes, seasonal vegetable

Bacon Wrapped Meatloaf 22
wild mushroom cream, Texas Pete® onions, mashed potatoes, buttered green beans

◆ **Delta Pasta** 25
Gulf shrimp, bacon lardons, pulled chicken, bourbon cream, toasted pecans, parmesan, green onion

◆ **Steak Bearnaise*** 32
hanger steak, truffle fries

Cornmeal Crusted Catfish 24
L32 coleslaw, creole mayonnaise, creamy grits, buttered green beans

◆ **Crispy Crab Cakes** 32
Voodoo remoulade, sweet corn relish, seasonal vegetable, cornbread

◆ **Fresh Salmon Fish Cakes** 23
lemon-dill dressing, creamy grits, seasonal vegetable

◆ **Heritage Pork Chop*** 31
char-grilled, pork-sherry jus, mashed potatoes, ham hock collards

◆ **Grilled Salmon*** 29
brown sugar bourbon glaze or Texas Pete® glaze, creamy grits, buttered green beans

◆ **Charred Hispi Cabbage** 21
mustard cream, toasted pumpkin seeds, whipped sweet potatoes
add grilled chicken 7 or grilled salmon* 9

Black Bean Cakes 20
corn relish, sour cream, creamy grits, buttered green beans

Shrimp & Grits 23
andouille sausage, onions, Tasso ham gravy

Jambalaya L32 Style 24
flavorful & tame or spicy & feisty; Carolina Gold rice,
Gulf shrimp, andouille sausage, pulled chicken

◆ Seasonal Features

WHITES

	Chardonnay	glass	bottle
100	Ballard Lane, California '22	7	26
101	Jean Bouchard, France '22	8	30
102	Kendall-Jackson "Vintner's Reserve," California '23	9	34
103	Ferrari-Carano, Sonoma '23	11	42
104	Louis Jadot Pouilly-Fuisse, Burgundy '23		62
105	Jordan, Sonoma '23		67
106	Leflaive Chassagne-Montrachet Burgundy '22		240

	Sauvignon Blanc	glass	bottle
150	St. Marc Réserve, Pays d'Oc, France '23	8	30
151	Rapaura Springs, Marlborough NZ '23	9	34
152	Château de Sancerre, Loire Valley '23		65

	White Varietals	glass	bottle
200	Rosé, Vrac, France '24	8	30
201	Chenin Blanc, Stellenbosch South Africa '23	9	34
202	White Blend, Sokol Blosser "Evolution" Oregon '23	9	34
203	Moscato, La Torre, Veneto MV	8	30
204	Pinot Blanc, Hugel Famille, Alsace '22		42
205	Pinot Grigio, Dipinti Trentino-Alto Adige, Italy '24	8	30
206	Riesling, J. Lohr "Bay Mist," Monterey '24	8	30

SPARKLING

250	Poema Cava, Spain MV			29
251	Da Luca Prosecco, Veneto, Italy MV	split	9	34
252	Domaine Chandon Rosé, California MV			45
253	Domaine Carneros "Taittinger Brut" California '21			68
254	Veuve Clicquot Brut "Yellow Label" France MV			120
255	Perrier Jouet Grand Brut" France MV			110

REDS

	Red Blends	glass	bottle
301	Kew Double Ewe, Paso Robles MV	7	28
302	VRAC Côtes du Rhone, France '22	9	34
303	UNSHACKLED by The Prisoner Wine Co. California '22	13	52

	Red Varietals	glass	bottle
350	Malbec, Colores del Sol, Mendoza '24	8	30
351	Petite Sirah, Parducci, Mendocino '22	9	34
352	Sangiovese, Caposaldo Chianti, Toscana '22	8	30
353	Sangiovese, Ruffino Chianti Classico Riserva "Tan Label," Toscana '21		41
354	Shiraz, Wishing Tree, South Australia '18	8	30
355	Tempranillo, Lopez de Haro Crianza Rioja '21	8	30
356	Zinfandel, Edmeades, Mendocino '22	10	38

	Pinot Noir	glass	bottle
400	Hob Nob, France '22	8	30
401	Sketchbook, Mendocino '23	10	38
402	Rodney Strong, Russian River '23	11	42
403	Etude, Carneros '21		68

	Merlot	glass	bottle
450	J. Lohr "Los Osos," Paso Robles '22	8	30
451	Duckhorn, Napa Valley '22		90

	Cabernet Sauvignon	glass	bottle
500	Ballard Lane, California '22	7	26
501	Drumheller, Columbia Valley '21	8	30
502	J. Lohr "Seven Oaks," Paso Robles, '22	9	34
503	TheoLeo, Paso Robles, '22	12	46
504	The Prisoner, Napa Valley '22		95
505	Caymus, Napa Valley '22		145

Bourbon, Whiskey & More

	Bourbon & Whiskey	
	Baker's	15
	Booker's	20
	Basil Hayden's	14
	Bulleit Bourbon	12
	Bulleit Rye	12
	Eagle Rare	16
	Elijah Craig	12
	Four Roses	13
	Jim Beam Rye	11
	Knob Creek	13
	Knob Creek Rye	13
	Knob Creek Single Barrel	14
	Uncle Nearest 1854	14
	Woodford Reserve	14

	Scotch	
	Balvenie 12 Year “Doublewood”	15
	Glenfiddich	16
	Glenlivet	16
	Glenmorangie	14
	Laphroaig	20
	Macallan 12 Year	22

	Port & Sherry	
	Dow's Fine Ruby Port	5
	Dow's Fine Tawny Port	5
	Sandeman Founders Reserve Ruby Port	5
	Sandeman "Armada" Superior Cream Sherry	5



EMPLOYEE TRUST
OWNED

Live Performances!

Live Music Each Wednesday: 6 to 9 PM

The incomparable duet, Jessica Mashburn (keyboard / vocals) and Evan Olson (guitar / vocals) of *AM rOdeO* bring their extraordinary talent and energy playing much loved favorites and original work. No cover charge!

Live Painting Wednesday – Sunday: Noon to 2 PM + 6 to 8 PM

QW Artist-in-Residence Chip Holton creates his paintings from the bar stage. Chip is making art that wells up from his incredible imagination and talent... the results of which are being displayed through out the restaurant.