



EST. 2008

STARKVILLE, MISSISSIPPI

Proudly bringing thoughtful and delicious food to the community we call home.



EAT LOCAL STARKVILLE



DINNER

STARTERS

BAR-B-Q OKRA Fried okra dusted in a house-blend BBQ dry rub, served with remoulade dipping sauce 9

CRAWFISH DIP Roasted garlic, spicy Italian sausage, spinach, herbs, and crawfish tails topped with parmesan cheese, served with toast points 11

CHARCUTERIE & CHEESE BOARD Chef's selection of cured meats, pimento & cheese, smoked catfish mousse, and artisan cheeses paired with candied local pecans, roasted garlic, pickled vegetables, fruit preserves, Mississippi Red pepper jelly, whole grain mustard, and garlic butter-crust saltine crackers. Market Price

CATFISH EGGROLLS Hoover-marinated sautéed Simmons catfish, wilted cabbage, carrots, and pickles wrapped in wonton and fried, served with Mississippi Red hot mustard, muscadine sauce, and scallions 11

Preparing all menu items in-house and from scratch is part of what makes our restaurant unique. Please allow yourself enough time to enjoy.

SALADS

CAESAR SALAD Romaine hearts, boiled egg, everything bagel seasoning, shaved parmesan cheese and sweet potato cornbread croutons tossed in Caesar vinaigrette 10

CABBAGE SALAD Grilled cabbage, caramelized onions, roasted garlic, roasted beets, gorgonzola cheese, and candied pecans tossed in a warm house-made bacon vinaigrette 10

SEASONAL BERRY SALAD Spring mix lettuce, seasonal berries, candied pecans, goat cheese, cherry tomatoes, sunflower seeds, and sweet potato cornbread croutons tossed in a charred onion and maple cider vinaigrette 10

- Due to space and to accommodate other guests, 70% of your party must order food.
- Gratuity will be added to parties of 6 or more.
- \$6 surcharge for split plates.
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



TYLER FAVORITES

SHRIMP & GRITS House-smoked, bacon-wrapped Gulf shrimp over parmesan cheese grits, finished with a sherry cream sauce and topped with creamed spinach 22

CATCH OF THE DAY

Chef-selected Gulf catch pan-seared or blackened, topped with local extra virgin pecan oil and fresh lemon slices, served with a seasonal vegetable and choice of side Market price

FRIED CATFISH Thinly sliced fried Simmons catfish filet, served with house-made caper tartar sauce, house-made hushpuppies, lemon wedges, and steak fries.
(A nod to Middendorf's) 18

LAMB GNOCCHI House-made Vardaman sweet potato gnocchi tossed in a lamb ragu, with fennel, shiitake mushrooms, and roasted tomatoes, finished with herbed cheese mousse 24

JAMBALAYA PASTA Marinated chicken breast, sautéed shrimp, tomatoes, and Italian sausage served over penne pasta, in a light Cajun cream sauce, finished with freshly grated parmesan cheese 22

FRIED CHICKEN Buttermilk and coconut-battered boneless chicken breast atop pepper jack macaroni and cheese, served with seasonal vegetable 18

BURGER Grilled 8oz certified Angus beef, topped with pimento and cheese, bacon, garlic aioli, sweet onion jam, pickles, lettuce, and tomato served on brioche bun with choice of side 16

DUCK BURGER Two four-ounce ground duck breast patties cooked medium and served on a brioche bun with herbed cheese mousse, dijonnaise, bacon, Mississippi Red pepper jelly, pickles, and choice of side 28



STEAKS & CHOPS

FILET 8oz hand-cut Angus beef tenderloin served with local brown butter and house-made demi-glace, with choice of side. 48

RIBEYE

14oz Angus beef ribeye served with a bourbon compound butter and house-made demi-glace with choice of side 48

BONE-IN COLD SMOKED PORK CHOP

Cold-smoked pork chop, grilled to order and served with truffled Mississippi Red hot honey and demi-glace, choice of side 36

SIDES 4

SEASONAL VEGETABLE
PARMESAN CHEESE GRITS
MASHED POTATOES

MACARONI & CHEESE
BAKED SWEET POTATO

STEAK FRIES
SWEET POTATO FRIES

