APPETIZERS

Skillet Cornbread \$7 Grit Girl Cornmeal | Pennington Farms Honey Butter Masa Fried Gulf Oysters \$15 Avocado Remoulade | Spicy Slaw Local Green Salad \$7 Fried Green Tomato | Smoked Bacon | Cucumbers | Buttermilk Dressing **Summer Seafood Stew** \$9 San Marzano Tomatoes | Fennel | Okra | Roast Corn Black Eyed Pea Hummus \$8 Grilled Flatbread | Olive Salad | White Truffle Oil Meat & Cheese Board \$17 Tomato Jam | Pickled Green Beans | Berries | Olive Bread Grilled Royal Red Shrimp \$13

Melon Salsa | Citrus Gastrique

GROCERS

Simmons Catfish, Yazoo City Gil's Bread, Ridgeland Two Brooks Farm, Sumner Original Grit Girl, Oxford

Kazery Farms, Jackson Pennington Farms Honey, Pearl Salad Days, *Flora* Charleston Tea Plantation, Charleston, SC

ENTREES

Grilled Beef Tenderloin Cracked Pepper Mash Blue Cheese Butter Roasted Tomato Demi	\$36
Seared Sesame Crusted Tuna Citrus Napa Slaw Gingered Rice Wasabi-Lime Vinaigrette	\$28
Honey Rosemary Pork Shank Creamy Polenta Bacon Green Beans Red Wine Jus	\$27
Red Snapper Maque Choux Swiss Chard Green Tomato & Peach Salsa	\$30
Our Nightly Redfish Seasonally Prepared with Southern Inspiration	Mkt.
Grilled Mississippi Catfish Lady Pea Succotash Smoked Tomato Butter Pickled Okra Relish	\$23
Steak & Summer Berry Salad Local Greens Fresh Berries Goat cheese Pecans Brown Butter V	\$22 Vinaigrette

SIDEBOARD (\$6)

Cracked Pepper Mash **Bacon Green Beans** Lady Pea Succotash Steamed Ginger Rice

Grilled Asparagus Creamy Polenta Swiss Shard

















Southern Inspired, Seasonally Crafted, Devilishly Good



EAT UP / LUNCH

Monday-Saturday 11-2

EAT UP / DINNER

Thursday-Saturday 5:30-9:30

1491 Canton Mart Road Jackson, MS LeFleur East Neighborhood 601.957.1441



We ask that all our friends use proper etiquette when you are on your cell phone in the dinning room.