

## Wet Your Whistle

\$13

### MISSISSIPPI MOONLIGHT

Ole Smoky Blackberry Moonshine, fresh blackberries topped with lemonade

### SOUTHERN BELLE

Buffalo Trace Bourbon, fresh mint, lemon juice and blueberries topped with a splash of club soda

### MINT JULEP

A Kentucky Derby Favorite! Maker's Mark Bourbon, homemade mint simple syrup, fresh mint, dusted with powdered sugar tableside

### THE STUBBORN MULE

Buffalo Trace Bourbon, lime juice and ginger beer

### PB&J OLD FASHIONED

Skrewball Peanut Butter Whiskey mixed with Kentucky Bourbon, strawberry jelly and walnut bitters, garnished with a mini crustless PB&J

### FAR FROM MANHATTAN

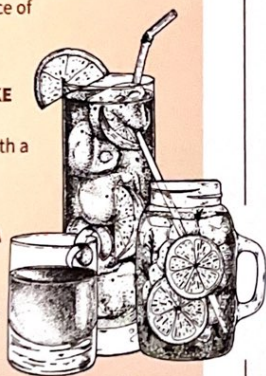
Brown Sugar Bourbon and Angostura bitters finished with a slice of candied bacon

### NO JOKE, SMOKE & COKE

Smoked Buffalo Trace Bourbon on the rocks, with a Coke to top it off

### PRETTY AS A PEACH TEA

Buffalo Trace Bourbon, fresh brewed sweet tea and ripe Georgia peaches



## Beer

### ON TAP

Kentucky Bourbon Barrel Ale 8.2% ABV **\$8.49**  
Bud Light **\$7.49**

### CRAFT AND IMPORT \$7.99

Terrapin Moo Hoo Chocolate Stout • Abita Purple Haze  
Angry Orchard Peach Mango Cider • Stone IPA • Corona

### DOMESTIC \$7.49

Miller Lite • Budweiser • Michelob Ultra

## Wines

### Sparkling Wine n' Champagne

217	<b>DOMAINE STE. MICHELLE, BRUT</b> Columbia Valley, Washington, USA	9	32
223	<b>CHANDON, BRUT, "CLASSIC"</b> California, USA	12	58
249	<b>MOËT &amp; CHANDON, BRUT, "IMPÉRIAL"</b> Champagne, France	22	85

### Whites n' Rosés

469	<b>LINDEMAN'S, MOSCATO, BIN 90</b> South Eastern Australia	9	33
208	<b>SELBACH KABINETT, RIESLING, FISH LABEL</b> Mosel, Germany	9	35
343	<b>KIM CRAWFORD, SAUVIGNON BLANC</b> Marlborough, New Zealand	12	54
695	<b>KENDALL JACKSON, CHARDONNAY, VINTNER'S RESERVE</b> Sonoma County, California, USA	11	42
472	<b>LA CREMA, CHARDONNAY</b> Monterey, California, USA	16	57
296	<b>CONUNDRUM, WHITE BLEND</b> California, USA	16	61
295	<b>BERINGER, WHITE ZINFANDEL</b> California, USA	8	29
512	<b>JEAN-LUC COLOMBO, ROSÉ COTEAUX D'AIX EN PROVENCE "CÔTE BLEUE"</b> Provence, France	12	46

### Reds

709	<b>ESTANCIA, PINOT NOIR</b> Monterey County, California, USA	12	47
479	<b>MEIOMI, PINOT NOIR</b> California, USA		62
147	<b>ROBERT MONDAVI, MERLOT, PRIVATE SELECTION</b> California, USA	12	45
274	<b>FRANCIS COPPOLA, MERLOT, "DIAMOND COLLECTION"</b> California, USA		63
877	<b>KENDALL-JACKSON, CABERNET SAUVIGNON "VINTNER'S RESERVE"</b> Sonoma County, California, USA	11	42
309	<b>OBERON, CABERNET SAUVIGNON</b> Napa Valley, California, USA		56
471	<b>MICHAEL DAVID, PETITE SIRAH/PETIT VERDOT, "PETITE PETIT"</b> Lodi, California, USA		65
141	<b>SEGHEISIO, ZINFANDEL</b> Sonoma County, California, USA	17	67

# The Mason Jar

Southern Restaurant & Bar

Fresh from the Oven

BUTTERMILK BISCUITS & JALAPEÑO CORNBREAD

served with Cajun and whipped honey butter

## Lil' Plates

### PIMENTO CHEESE

A creamy spread of sharp cheddar cheese sassed up with jalapeño and pimento peppers, served with saltines

### LOBSTER N' CRAWFISH GUMBO

Thick-cut lobster, juicy pork sausage, okra, holy trinity and bold Cajun spices simmered slow like they do on the Bayou, served over white rice

### SMOKY DEVILED EGGS

With pickles and peppers, crispy capers, fried chicken skin, dusted with paprika

### FRIED GREEN TOMATOES

Thick-cut and cornmeal-crustied with sweet bacon jam and spicy remoulade for dipping

### BLUEBERRY JOHNNYCAKES

Savory cornmeal flapjacks slathered with BBQ pulled pork, crispy chicken skin and cool coleslaw

### CRAB BEIGNETS

Snow crab fritters dusted with Old Bay\*, and creamy lump crab dip on the side

### CAESAR SALAD

Romaine lettuce, aged Parmesan cheese, pork belly, Creole-spiced cornbread croutons and creamy Caesar dressing

### CHARRED WATERMELON SALAD

With ripe beefsteak tomatoes, jalapeños, onions and a sherry-mustard vinaigrette, topped with crumbled feta, crispy chicken skin and torn mint

## Hearty Plates

### SHRIMP N' GRITS

Cajun-rubbed tiger shrimp over stone-ground yellow grits folded with smoky cheddar, topped with crispy bacon and chives

### BLACKENED CAJUN CATFISH

Cajun-coated freshwater catfish grilled hot over sweet potato mash and not-so-sufferin' succotash

### CHICKEN POT PIE

Flaky, buttery crust stuffed with a creamy filling of shredded chicken, hearty potatoes, carrots and sweet peas—vegetarian option also available

### CLASSIC PO'BOY

Shrimp or oysters deep-fried 'til golden and served on a French roll with lettuce, tomato and spicy remoulade, served with fries

### CRISPY CHICKEN SANDWICH

Buttermilk-brined and deep-fried until golden, served on Cajun-buttered brioche with lettuce, tomato, spicy remoulade and crinkle-cut pickles, served with fries

*Regular—or make it Nashville hot!*

### THE SOUTHERN BURGER\*

Quarter pound Angus patty stacked high with sharp cheddar, crispy bacon, chicken skins, BBQ sauce and remoulade on a toasted brioche bun, served with fries



## Meat n' Two Fixin's

Choose a meat and two lip-smackin' sides, served with our signature BBQ sauce and pickled veggies

### ST. LOUIS-STYLE RIBS

### BEEF BRISKET

### MEEMAW'S FRIED CHICKEN

*Regular—or make it Nashville hot!*

## Fixin's

### COLESLAW

### SWEET POTATO FRIES

### CAJUN FRIES

### MASHED POTATOES

### SWEET POTATO MASH

### MAC N' CHEESE

### COLLARD GREENS