



salads

memphis house salad 8 full/6 half
candied pecans, avocado, jicama, scallions, basil, tomato, sherry vinaigrette

ceasar salad 7.5 full/5.5 half
romaine, egg-less anchovy/garlic dressing, parsley croutons w/chicken add 2.5

blue corn chicken salad 10.5 full/7 half
baby greens, corn, pasilla peppers, jicama, cilantro-lime vinaigrette

baby spinach salad 9 full/7 half
tomatoes, hard boiled egg, applewood smoked bacon, onion strings, honey-dijon vinaigrette

warm goat cheese & beet salad 10
baby arugula, pecan crusted goat cheese, fried sweet potato, roasted garlic-buttermilk vinaigrette

grilled chicken cobb salad 10.5 full/7.5 half
tomato, avocado, egg, croutons, gorgonzola, apple smoked bacon, cracked pepper & herb dressing

gumbo and soup

down home gumbo 8 bowl/5 cup
smoked chicken, shrimp, okra, chicken andouille sausage, steamed rice

soup of the day 7 bowl/4.5 cup
house made, ask your server for today's selection

small plates

southern crab cakes 12
corn, peppers, dressed baby frisee, smoked tomato beurre blanc

cajun trio 11.5
cornmeal fried prawns, grilled chicken andouille sausage, blackened scallop, collard greens, pepper-honey sauce

zuni frybread 9
with chicken 10.5
topped with corn salsa, pepper jack, sage pesto

mashed potato pancake 8.5
collard greens, red wine gravy, smoked tomato beurre blanc

steamed mussels & clams 10.5
white wine-tomato broth, andouille sausage, grilled garlic bread

large plates

pan roasted french cut chicken breast 17.5
haricot vert, mashed potato pancakes, bbq'd corn, lemon thyme sauce

buttermilk fried chicken 17
collard greens, mashed potatoes, country gravy with andouille sausage

shellfish jambalaya 18.5
dirty rice, gulf prawns, p.e.i. mussels, manila clams, smokey seafood broth

fried catfish 17
hoppin' john, collard greens, hush puppies roasted jalapeno tartar sauce (available grilled or blackened)

grilled pork porterhouse 19.5
soft cheese polenta, braised red cabbage, balsamic-dried cherry reduction

soul burger 11
certified angus beef®, chipotle aioli, pepper jack cheese, tomato, onion, pickle, house bbq sauce, shoestring fries

southern meatloaf stack 16.5
certified angus beef®, sharp cheddar, mashed potatoes, haricot vert, red wine gravy

barbecued flat iron steak 20
potatoes au gratin, oyster mushroom sauce, flash fried baby spinach

grilled rib eye 24
roasted fingerling potatoes, collard greens, pearl onion-gorgonzola sauce

grilled eggplant napoleon 15
zucchini, roasted red bell pepper, mashed potato pancakes, barbecued corn on the cob, oyster mushrooms, tomato & sorrel sauce

seasonal specials also available
consult your server

sides

shoestring fries	3	chicken breast	4
dirty rice	4	(1)grilled prawn	2
mashed potatoes	4	hush puppies	3
collard greens	3	fried spinach	3
haricot vert	3	polenta	3
red cabbage	3	blackeyed peas	3

\$2 split charge on all dinner entrees

\$8 corkage / no corkage monday nights

private parties / full service catering

18% gratuity added to parties of 6 or more

½ off bottles of wine wednesday nights

memphis t-shirts, caps & gift certificates

all items prepared with no trans fats

the memphis group
food • community • culture • since 1995