



"A RECIPE HAS NO SOUL. YOU, AS THE COOK,
MUST BRING SOUL TO THE RECIPE."

-THOMAS KELLER

SHAREABLES

- FRIED GREEN TOMATOES** blended corn meal fried green tomatoes, served with our classic remoulade on a bed of lemon dressed greens. 11
- BUTTER MY BISCUITS & PIMENTO** scratch-made biscuits, served with our very own mixed berry jam, famous honey butter & housemade Pimento Cheese. 8
- SMOKED SALMON DEVILED EGGS** salty smoked salmon with fresh herbs and creamy deviled egg yoke topped with house pickled relish. 9
- TOTS & PIMENTO CHEESE** fried mini barrels of potato love tossed in house seasoning served with sriracha drizzled Pimento Cheese fondue. 10
- CRISPY BRUSSELS** fried brussels in a honey tabasco sauce and topped with crumbled goat cheese. A new age classic. 10
- SOUTHERN FRIED CHICKEN WINGS** chef's family recipe fried chicken with marinated chicken wings tossed in a secret recipe blended flour, seasoned to perfection and fried until crispy. 8
- HOPPIN JOHN SPRING ROLL** seasoned chicken, dirty rice, black eyed peas, and collards, wrapped up in a spring roll, fried and served with house made sauce. 9

SOUP AND SALAD

Add-ons available upon request. Please visit our Add-Ons Section
in the far right of the menu

SOUP OF THE DAY ask our server about our homemade soup of the day.

BLT FRIED GREEN TOMATO SALAD our fried green tomatoes, mixed greens, mix blend cheese, ripe fresh tomatoes, topped with bacon crumbles and served with a side of our house ranch dressing. 12

LOCAL GREENS SALAD arugula, romaine blend, radishes, cucumber, red onions served with our lemon herb vinaigrette. 10

SOUTHERN GRILLED CAESAR SALAD grilled romaine lettuce, homemade cornbread croutons, shaved parmesan, and served with our peppercorn caesar dressing. 10

SOUTHERN ENTRÉES

- SHRIMP & GRITS** SC local Timms Mill stone ground grits with grilled shrimp, sauteed peppers, onions, andouille sausage, in a Cajun cream sauce. 24
- BLACKENED PASTA** choice of chicken or shrimp over penne pasta, diced tomatoes, onion, portobello mushrooms & peppers in a Cajun cream sauce topped with hand-shredded parmesan cheese. 21
- BLACKENED SALMON** grilled and blackened salmon served with whole fried okra and classic red beans and rice. 24
- MAMA'S MEATLOAF** southern culture staple served with redskin mashed potatoes and garlic butter green beans, topped with rich tomato gravy and fresh green onions. 19
- CHICKEN AND WAFFLES** southern style chicken tenders on a fluffly waffle topped with tabasco maple sryup & hand crafted churro butter. 18
- BISCUIT POT PIE** homemade chicken pot pie with locally sourced veggies and a buttery and flaky biscuit cap. 16
- SC BURGER** 10oz burger, grilled peppers, lettuce, tomato, onion, white American cheddar cheese, homemade garlic aioli and served with our fries or tater tots. 17
- PORTOBELLO MUSHROOM BURGER** marinated portobello mushrooms served with romesco sauce, arugula, and whipped goat cheese on a brioche bun. Served with fries or tater tots. 16

CHEF SPECIALTIES

- BALSAMIC MAPLE GLAZED PORK CHOP** juicy grilled 10oz bone-in pork chop paired with sweet potato hash, sautéed peppers and sweet onions with braised collard greens. 26
W Paired best with our 2022 Octopoda Cabernet Sauvignon
- SOUTHERN FRIED CHICKEN** chef's family recipe marinated fried chicken, served with sautéed garlic butter green beans and Jimmy's baked and broiled mac n cheese. 20
W Paired best with our 2021 Portlandia Pinot Noir
- CRAWFISH ETOUFEE** herbed white rice, drenched in locally sourced crawfish tails, sautéed in savory Cajun tomato butter sauce. 24
W Paired best with our 2021 Neboa Albarino
- BRAISED SHORT RIBS** red wine and rosemary braised beef short ribs paired with roasted rainbow carrots and classic red skinned mashed potatoes. 25
W Paired best with our 2020 Southern Belle Red Blend
- HERB ROASTED QUARTER CHICKEN** quarter of a chicken-herb covered and roasted, served with spinach cornbread dressing and herbed cognac gravy. 22
W Paired best with our 2021 Time Place Chardonnay

GF GLUTEN FREE

V VEGETARIAN

♥ GREENVILLE FAVORITE

W WINE PAIRING

The **Southernly** Thing To Do: To notify that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*20% gratuity will be added to parties of 6 or more people.

DESSERTS

- GOURMET CAKES BY "D'LIGHTFUL D'SSERTS"** large sliced cakes with weekly flavors based on seasonal availability. 8
- BANANA PUDDING** homemade banana pudding, topped with vanilla wafers and served in a mason jar. 6
- PEACH COBBLER ALA MODE** hints of cinnamon, brown sugar and heavenly peaches. 9
- TRIO OF CAKES** mini cakes served on a platter, flavors vary based on seasonal availability. *Trio Of Cakes are also available to-go* 24

KIDS MEALS

8

all kids meals comes with a scoop of vanilla ice cream, sprinkles & chocolate syrup

- CHICKEN FINGERS** three southern style chicken fingers served with a smaller portion of our fries.
- MAC N CHEESE** Jimmy's famous baked and broiled mac n cheese. Perfect for picky eaters.
- CHEESEBURGER** 6oz seared burger topped with American Cheese and within a brioche bun. *Ask your server for a side of ketchup

SIDES

6

FRESH CUCUMBER SALAD
CHEF'S HOMEMADE MAC N CHEESE
RED SKINNED MASHED POTATOES
GARLIC BUTTER GREEN BEANS
CHEESEY STONE GROUND GRITS
DEEP FRIED WHOLE OKRA
SEASONED COLLARD GREENS
FRENCH FRIES OR TOTS
SIDE HOUSE SALAD
SIDE CAESAR SALAD

ADD - ONS

PORTOBELLO MUSHROOM 5
CHICKEN 5
SHRIMP 6
SALMON 6

ASK US ABOUT HOSTING YOUR NEXT EVENT!

www.SouthernCultureKitchenAndBar.com

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