EARLY SUMMER MENU STARTERS

HAND CUT



THE STANDARD

AMERICAN GRANA FRESH HERB GOCHUIANG AIOLI 11

PESTO PARMESAN

FRESH PESTO | GRATED PARMESAN | CHARRED LEMON & ROASTED GARLIC AIOLI 12

REN'S BUFF & BLEU

HOUSE BUFFALO SAUCE | DANISH BLUE CHEESE FRESH HERB BUTTERMILK CRAFT RANCH 12

BACON WRAPPED **SHRIMP**

GRILLED & SERVED WITH OLD BAY RED CABBAGE SLAW CHERRY PEPPER AIOLI 16



GRILL N CHILL CROSTINI

BRIOCHE CROSTINI HERBED GOAT CHEESE HANGER STEAK PINEAPPLE CHUTNEY ROMESCO | FRESH HERBS 15

WINGS

FRIED OR GRILLED YOUR CHOICE OF

BUFFALO SOUTHPAW JERK DRY RUB HOT MAPLE MUSTARD GHOST WINGS (HOT) PINEAPPLE - HABANERO SPICY DILL DRY RUB CURRY DRY RUB SOUTHPAW GARLIC PARM

10 FOR 17 SERVED WITH CRUDITÉ & HOUSE BLUE CHEESE



THE SPROUTS

CRISPY BRUSSEL SPROUTS HOUSE BUFFALO SAUCE | FRESH HERB DANISH BLUE CHEESE | CHARRED LEMON & ROASTED GARLIC AIOLI





SOUTHPAW 3% DISCOUNT ON CASH PAYMENTS

THE HUMMUS

SMOKED TOMATO & CHICKPEA HUMMUS | BABA GHANOUSH | TOASTED NAAN BREAD CRUDITÉ | FRIED PICKLED GARLIC | BACON | SMOKED BALSAMIC REDUCTION 16

BURRATTA & **PINEAPPLE**

FRESH BURRATA CHEESE FARM FRESH GREENS SMOKED PINEAPPLE CHUTNEY | PROSCIUTTO ROSE 15

EGGPLANT CHIPS

LIGHTLY FRIED STRIPS OF EGGPLANT | FRESH HERB | SMOKED SALT | SPICED LOCAL MAPLE SYRUP







"HUSH PUPPIES"

CREAMY SOUTHERN GRITS, BREADED & FRIED CHERRY PEPPER AIOLI UNKIES ELIZABETH SALT FRESH HERB PEPPADEW PEPPER





EARLY SUMMER MENU

COMFORT FOOD LOCAL SALADS

SOUTHPAW BURGER

GRAZIN' ACRES BEEF & PORK |
TOASTED BRIOCHE |
BLACK PEPPER BACON | HOUSE AIOLI |
LOCAL GREENS | TOMATO | RED ONION |
AMERICAN & CHEDDAR
SUB BEYOND BURGER

SOUTH STREET SMASHER

23

CRISPY SLOW ROASTED LOCAL PORK
SHOULDER SMASHED WITH SHAVED ONIONS
| TOASTED BRIOCHE | PIMIENTO CHEESE |
BLACK PEPPER BACON | LOCAL GREENS |
TOMATO | RED ONION | FIRE ROASTED
CORN & PICKLE RELISH | CHERRY PEPPER
AIOLI | FRIED ONION NEST | FRESH HERBS

HOT CHICKEN SANDO

21

FRESH CHICKEN BREAST, BREADED & FRIED |
SASSY DILL DRY RUB | GHOST PEPPER SAUCE
| TOASTED BRIOCHE | LOCAL CABBAGE OLD
BAY SLAW | PICKLED RED ONION

21

THE MAC DADDY

CAVATAPPI PASTA | 5 CHEESE MAC |
GREENS | CURED CHORIZO |
ROASTED GARLIC | SEASONED BROCCOLINI |
HOUSE BREADCRUMB | FRESH BURRATA |
SUN DRIED TOMATO CHIMICHURRI

31

SUMMER HOUSE SALAD

FARM FRESH GREENS | POACHED PEAR |
RED ONION | BACON | CUCUMBER |
BACON FAT VINAIGRETTE |
GRAPEFRUIT SUPREME |
SPICED PEPITAS | DANISH BLUE CHEESE
HALF 17 | FULL 25

THE CATALINA WINE MIXER

FARM FRESH GREENS | SHAVED FENNEL |
TOMATO | CUCUMBER | RED ONION |
PEPPADEW PEPPER |
SMOKED TOMATO CATALINA VINAIGRETTE |
AMERICAN GRANA | GOLDEN RAISINS |
HOUSE CROUTONS
HALF 16 | FULL 23

ADD PROTEIN +10

MARINATED CHICKEN

HANGER STEAK

HALIBUT

GRILLED SHRIMP

LOCAL BURGER PATTY

BEYOND BURGER

CRISPY LOCAL PORK SHOULDER

BACON WRAPPED SHRIMP +2

SIDES

BEANS & GREENS
COLLARD GREENS
SOUTHERN GRITS
FARM VEGETABLE MEDLEY
POTATO SALAD
CRISPY POTATOES
GRILLED BROCCOLINI

SOUTHPAW RAMEN

LOCAL PORK & CHICKEN DASHI |
CRISPY LOCAL PORK SHOULDER |
SOFT EGG | JULIENNED CARROTS |
LOCAL VEGETABLES | NORI |
LOCAL MUSHROOM |
HOUSE PICKLED VEG

35

THE HALIBUT

FRESH HALIBUT DUSTED WITH A BLEND
OF TOASTED CORIANDER & CUMIN |
BEANS & GREENS | CURED CHORIZO |
SOUBISE | FRIED PICKLED GARLIC |
FRESH HERB

38



THE GATHERER

THE CHEFS WILL CREATE A CUSTOM VEGAN DISH UPON REQUEST. PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGIES. WE WILL TAKE CARE OF THE REST!

33





CAVATAPPI CAPRESÉ

CAVATAPPI PASTA | SUN DRIED TOMATOES |
ROASTED FENNEL |
BLEND OF FARM FRESH GREENS |
PESTO CREAM SAUCE |
SMOKED BALSAMIC REDUCTION |
FRESH BURRATA

30



SHRIMP BUCATINI

PAN ROASTED SHRIMP | FRESH BUCATINI
PASTA | PANCETTA | ROASTED PLUM
TOMATO | FRESH BASIL | ROASTED
FENNEL | SHERRY WINE CREAM SAUCE |
HOUSE BREADCRUMB | LEMON ZEST
35

BLACKENED HANGER

GRILLED HANGER STEAK DUSTED WITH
UNKIES CAJUN SEASONING |
RED POTATO SALAD | BROCCOLINI |
HOUSE BLEND PEPPERCORN AU POIVRE



SOUTHERN FRIED CHICKEN

BUTTERMILK SOAKED &
FRIED TO PERFECTION | SOUTHERN
GRITS | LOCAL SMOKED HAM COLLARD
GREENS | BUTTERMILK CRAFT RANCH |
SPICED LOCAL MAPLE SYRUP | FRESH HERB
& SMOKED SALT

35

COCHON DE LAIT

LOCAL PORK SHOULDER FROM GRAZIN'
ACRES, BRAISED FOR 18 HOURS |
SAUTÉED GREENS | MAQUE CHOUX |
FIRE ROASTED CORN PURÉE |
"CANDIED" CORN | LOCAL PORK RIND |
HOUSE ROMESCO SAUCE

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