

SOUTHPAW BRUNCH MENU

The Wings

Your Choice of...

Buffalo
Southpaw Jerk Dry Rub
Hot Maple Mustard
Spicy Dill Dry Rub
Ghost Wings (HOT)
Curry Dry Rub
Southpaw Garlic Parm
M8o Dry Rub (SPICY!)

10 for 18
Served with

House Blue Cheese & Crudité

FRESHEN UP YOUR DAY

House Salad

Farm Fresh Greens, Cucumber, Red Onion,
Orange Supreme, Dried Cranberry, Candied
Almonds, and Crumbled Goat Cheese.

Half 17 | Full 25

Southpaw Wedge

Iceberg, Crispy Pancetta, Ceasar Dressing,
Crispy sweet Potato, Tomato Confit,
Topped with house Breadcrumbs

20

SOMETHIN EXTRA

Protein Add on

Chicken

Burger

Steak

Beyond Burger

Salmon

10

Two Eggs

Two Pieces of Bacon

5

Side of Pico De Gallo

Side of Hollandaise

2

START & SHARE

The Frites

Your Choice of ...

The Standard

American Grana, Fresh Herb &
Side of Gochujang Aioli

12

Truffle Parmesan

Truffle Oil, Grated American
Grana & Side of House Aioli

14

Ren's Buff Blue

Tossed in House Buffalo Sauce,
Topped with Danish Blue Cheese &
Fresh Herb. Served with a side of
Buttermilk Craft Ranch

13

Crispy Fingerlings

w/ Mornay Sauce

14

HOLD IT LIKE ITS HOT

Smash Burger

Grazin' Acres ground beef & pork, smashed with fine
onions & pimento cheese. Served on a Toasted brioche
bun with local greens, tomato, onion & house aioli

22

The Philly's

Your Choice of...

| Big Bear Shaved Steak | Chicken Spiedie | OR Eggplant |

Made with sauteed pepépers, mushrooms, Onions & Melty

American. Topped with house Aioli & Served with a side of frites

20

Pat's Hot Chicken

Breaded Chicken | Sassy dill dry rub | Ghost Pepper sauce | local
cabbage slaw | pickled red onion

20

"CBR"

Breaded Chicken | Bacon |

House Ranch | LTO

20

Hot Maple Mustard

Breaded Chicken | Bacon | LTO |

Hot Maple Mustard

20

BRUNCH MENU

CONTINUED

SIP IT LIKE ITS HOT

Fresh Coffee

Hot Tea

4

From the Bar

Bloody Mary

VODKA | HOUSE BLOODY MIX | BACON | CELERY | OLIVES

Mimosa

CHOICE OF FLAVOR

ORANGE | PEAR | MANGO | CRANBERRY | GRAPEFRUIT

Irish Coffee

COFFEE | IRISH WHISKY | IRISH CREAM | WHIPPED CREAM

Chef Rob's French Toast

CUSTARD SOAKED BRIOCHE | SKILLET BAKED |

FRESH BERRIES | WHIPPED CREAM | LOCAL

MAPLE SYRUP | OAT CRUMB TOPPING

21



BRUNCHY PLATES

Harvest Quesadilla

Caramelized Onion, Fresh Sage, Sun dried tomatoes, local swiss chard, sweet potato, house cheddar blend & roasted garlic. Served with side of Aioli & Frites

18

Steak Florentine Omelette

Sliced Hanger Steak, Sautéed garlic spinach, gruyere cheese. Served with truffled fingerlings & Side of Mornay Sauce

24

Breakkie Tacos

Three tacos on a toasty flour tortilla served with; Bacon, Egg, Avocado, Gochujang aioli & Pico de gallo

15

Sunnyside Salmon

Pan Seared & served with a fried Egg, Arugula, red onion & Spicy Dill Aioli on a toasted Brioche bun with Frites

22

Morning Power Bowl

Carnitas Pork, Sweet potato, Black beans, Avocado, Cheddar Cheese & scrambled Egg. Garnished with cherry pepper aioli, pickled red onion & Pico de gallo

23

Big Bear Bennies

Hush Puppies with Crispy Pork Shoulder & Poached Eggs | Stone ground Hollandaise | Smashed spicy dill fingerling potatoes | Arugula Salad.

24

Steak Frites

Grilled Hanger | Sun Dried Tomato Chimichurri | seasoned hand cut fries | House Aioli

32

Ramen

Local Pork & Chicken Dashi | Crispy Local Pork Shoulder | Soft Egg | Julienned Carrots | Local Vegetables | Nori | Local Mushroom | House Pickled Veg

35

SOUTHPAW BISTRO

STARTERS

BUFFALO CHICKEN DIP

HOUSE PIMENTO CHEESE |
BUFFALO CHICKEN |
SEASONED NAAN CHIPS
HERBS | PAPRIKA OIL

16


FRIED GREEN BEANS

ONION BEER BATTERED |
SRIRACHA RANCH |
SMOKED SALT

15 

HUSH PUPPIES

CREAMY SOUTHERN GRITS,
BREADED & FRIED |
CHERRY PEPPER AIOLI |
UNKIE'S ELIZABETH SALT |
FRESH HERB |
FIRE ROASTED CORN RELISH

16 

SPINACH ARTICHOKE

FLATBREAD

SMOKED BALSAMIC | SPINACH |
ARTICHOKE | EVOO |

ARUGULA

19 

THE HUMMUS

CARAMELIZED ONION HUMMUS
| SOUR CREAM | CRUDITÉ |
CRISPY ONION |
RANCH DRY RUB |
SEASONED NAAN CHIPS | EVOO

17 

THE GUAC

AVOCADO | PICO DE GALLO |
MOZZARELLA PEARLS |
SUNDRIED TOMATO
CHIMICHURRI | SEASONED
NAAN CHIPS | HERB OIL

17 

THE BOK CHOY

STICKY RICE | HOUSE TERIYAKI
| CHILI CRISP OIL |
FRIED PICKLED GARLIC |

TOASTED SESAME

15 

HAND CUT FRITES

THE STANDARD

AMERICAN GRANA |
FRESH HERB |
GOCHUJANG AIOLI

12

REN'S BUFF&BLUE

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

13

TRUFFLE PARMESAN

TRUFFLE |
GRATED AMERICAN GRANA |
HOUSE AIOLI

14

WINGS

FRIED OR GRILLED

BUFFALO | SOUTHPAW JERK | DRY RUB | HOT MAPLE MUSTARD | GHOST WINGS (HOT)
SPICY DILL DRY RUB | CURRY DRY RUB | SOUTHPAW GARLIC PARM | M80 DRY RUB (SPICY)
STICKY WINGS (NOT GF)

10 FOR 18

SERVED WITH CRUDITÉ & HOUSE BLUE CHEESE

SOUTHPAW BISTRO
COMFORT FOOD

MACKIN' ON SHORTY

MAC 'N' CHEESE

CREAMY HOUSE BLEND CHEESE
SAUCE | CARAMELIZED ONION |
SPINACH | GARLIC CONFIT |
ROASTED MUSHROOM MEDLEY |
BRAISED SHORT RIB |
SHORT RIB DEMI |
SEASONED BREADCRUMBS

35

SOUTHPAW BURGER

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

SUB BEYOND BURGER

25

CATFISH PO'BOY

SOUTHERN FRIED CATFISH |
TOASTED HOAGIE BUN |
CREOLE SLAW |
HOUSE REMOULADE |
HAND-CUT FRITES

26



HOT CHICKEN SANDO

BREADED & FRIED CHICKEN
BREAST | SASSY DILL DRY RUB |
GHOST PEPPER SAUCE |
TOASTED HOAGIE |
LOCAL CABBAGE OLD BAY SLAW |
PICKLED RED ONIONS

22

SOUTH STREET SMASHER

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

23

SOUTHPAW BISTRO
SALADS

HOUSE SALAD

FARM FRESH GREENS | CUCUMBER |
RED ONION | ORANGE SUPREME |
DRIED CRANBERRY |
CANDIED ALMONDS |
CRUMBLLED GOAT CHEESE

HALF 17 | FULL 25 

SOUTHPAW WEDGE

ICEBERG | CRISPY PANCETTA |
CEASAR DRESSING |
CRISPY SWEET POTATO |
TOMATO CONFIT |
HOUSE BREADCRUMBS

20

ADD PROTEIN +12

MARINATED CHICKEN
HANGER STEAK
GRILLED SALMON
LOCAL BURGER PATTY
BEYOND BURGER
CRISPY LOCAL PORK SHOULDER

SIDES 

SAUTÉED SPINACH & GARLIC
FARM VEGETABLE MEDLEY
CRISPY BBQ POTATOES
BABY BOK CHOY
BROCCOLI RABE
GOLDEN YUKON MASH
SWEET POTATO PUREE
CHEESY GRITS

SOUTHPAW BISTRO

ENTREES

SOUTHPAW RAMEN

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

35

TERIYAKI SALMON

HOUSE TERIYAKI GLAZED SALMON |
STICKY RICE | AVOCADO PICO | PONZU |
TOASTED SESAME | CHARRED LIME |
WAKAME

37

THE GATHERER

THE CHEFS WILL CREATE A CUSTOM
VEGAN/VEGETARIAN DISH UPON
REQUEST. PLEASE INFORM YOUR SERVER
OF ANY DIETARY RESTRICTIONS
OR ALLERGIES.

WE WILL TAKE CARE OF THE REST!

Vegan 35 

BRICK CHICKEN MARSALA

CRISPY BRICK CHICKEN |
GOLDEN YUKON MASH |
GRILLED BROCCOLI RABE |
ROASTED MUSHROOM MEDLEY |
CREAMY TUSCAN MARSALA SAUCE

39 

MISO-BRAISED SHORT RIB

COOKED LOW & SLOW |
SWEET POTATO PUREE | CHARRED BABY
BOK CHOY | MISO LACED PAN JUS |
GREEN ONION OIL

42 


STEAK FRITES

GRILLED HANGER STEAK |
CRISPY HOUSE FRITES |
DRESSED ARUGULA SALAD |
SOUTHPAW DEMI |
ROASTED GARLIC AIOLI

40 

CRISPY PORK SHOULDER

SLOW ROASTED PORK SHOULDER |
FRIED RICE | CRISPY TOSTONES |
NORTHERN INDIAN BUTTER SAUCE |
FRIED CARROT

38 

THE SWORDFISH

BLACKENED SWORDFISH |
CREAMY SOUTHERN GRITS |
SAUCE VIERGE | CHARRED LEMON |
CITRUS-ZESTED ARUGULA | BASIL OIL

39 

GNOCCHI CAPRESE

FRESH RICOTTA GNOCCHI |
SUNDRIED TOMATO | SPINACH |
FRESH MOZZARELLA | PESTO CREAM
SAUCE | SMOKED BALSAMIC |
TOASTED PINE NUTS | LEMON ZEST

36 



SOUTHPAW KIDS

Mac and Cheese \$10

Burger \$11

Chicken tenders \$10

Pasta and Butter \$9

Alfredo \$10

SOUTHPAW BISTRO

LATE NIGHT

FRI & SAT NIGHT ONLY

CHICKEN SPIEDIE SLIDERS

MARINATED CHICKEN | MELTY
AMERICAN CHEESE | ROASTED
GARLIC AIOLI | PICKLED RED ONION

14



NIGHT CAP

STINKY'S ESPRESSO
MARTINI \$12



FRIED

GREEN BEANS

ONION BEER BATTERED
SRIRACHA RANCH
SMOKED SALT

12



PARTY ON

DRAFT PACIFICO
WELL TEQUILA SHOT \$10

BUFF CHICKEN

FLATBREAD

MARINATED CHICKEN
HOUSE BUFFALO SAUCE
MOZZARELLA PEARLS
RANCH DRIZZLE

14

SPINACH ARTICHOKE

FLATBREAD

SMOKED BALSAMIC | SPINACH
ARTICHOKE | EVOO
ARUGULA

14

SOUTHPAW

TRASH BAKES

PHILLY CHEESESTEAK
-OR-

CRISPY BUFF CHICKEN
BAKED WITH FRENCH FRIES
HOUSE CHEESE BLEND | HOUSE AIOLI
CRISPY ONIONS | HOUSE PICKLES

14

"HUSH PUPPIES"

CREAMY SOUTHERN GRITS.
BREADED & FRIED. SERVED
OVER CHERRY PEPPER AIOLI
WITH "UNKIES" ELIZABETH
SALT, FRESH HERB &
PEPPADEW

12

HAND CUT FRITES

THE STANDARD

AMERICAN GRANA
FRESH HERB
GOCHUJANG AIOLI

10

TRUFFLE PARMESAN

TRUFFLE
GRATED AMERICAN GRANA
HOUSE AIOLI

10

THE TACOS

SALMON

-OR-

CRISPY PORK SHOULDER

3 TACOS FOR 14

WINGS

FRIED OR GRILLED

BUFFALO | SOUTHPAW JERK | DRY RUB | HOT MAPLE MUSTARD | GHOST WINGS (HOT)
SPICY DILL DRY RUB | CURRY DRY RUB | SOUTHPAW GARLIC PARM | M80 DRY RUB (SPICY)

TERIYAKI STICKY WINGS (NOT GF)

5 WINGS FOR 10

SERVED WITH CRUDITÉ & HOUSE BLUE CHEESE