SOUTHPAW BISTRO

STARTERS

Fried Green Beans
Onion Beer Battered | Sriracha Ranch | Smoked Salt |
16

Steamed Clams
Classic White Wine | Garlic | Lemon | Butter | Fresh Herbs | Grilled Baguette
20

Pork Belly
Potato Latke | Parsnip Puree | Gochujang Cherry Glaze
18

The Egg Rolls
Slow Braised Short Rib | Caramelized Onion | Blackbeans | Roasted Corn | House Cheese Blend | Served with Smoked Gouda Fondue
19

Beet Bruschetta
Roasted Beets | Red Onion | Avocado | Feta Cheese | Fresh Herbs | Pistachio Vinaigrette | Crostini
18

Sweet Corn & Crab Hushpuppies
Roasted Corn | Jalapeno | Onion | Avocado Salsa | Jalapeno Ranch | Fresh Jumbo Crab
17

French Onion Soup
You're Welcome...
16

The Hummus
Pumpkin Hummus | Crudite | Spiced Pepita | Seasoned Naan | Local Maple Drizzle
17

FLATBREADS

Caprese
Cream Brie | Sun-dried tomato | Mozzarella Pearls | Pesto | dressed arugula
16

Pulled Pork
14 Hour Slow Braised Pork Shoulder | Hot Local Maple Mustard | Red Cabbage Slaw | Crispy Onion
18

BBQ Chicken
Shredded BBQ Chicken | Monterey Jack | Red Onion | Siracha Ranch
16

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)
Teriyaki (Not GF)

10 for 18
SERVED With Crudité & HOUSE BLUE CHEESE

SOUTHPAW BISTRO
COMFORT FOOD

Catfish Po'Boy
Southern Fried Catfish | Toasted Hoagie Bun | Creole Slaw | House Remoulade | Hand-cut Frites
26

Street Noodle
Shitake Mushrooms | Nappa cabbage | Bokchoy | Fried Egg | Sriracha Mayo | Sweet Soy | Radish | Peanuts
22

Southpaw Burger
Grazin' Acres Beef & Pork | Caramelized Onions | Pork Belly Crumble | Smoked Gouda Fondue
26

South Street Smasher
Jalapeño Ranch | Honey BBQ Cabbage Slaw | American Grana | Crispy Onions
24

Duck Smasher
Local Ground Duck | Roasted Garlic Aioli | Lettuce | Tomato | Onion | Feta Cheese | Amarena Cherry Glaze | Toasted Brioche Bun | Hand-cut Frites
26

Hot Chicken Sando
Breaded & Fried | Sassy Dill Dry Rub | Ghost Pepper Sauce (HOT) | Toasted Hoagie | Local Cabbage Old Bay Slaw | Pickled Red Onions
22

SOUTHPAW BISTRO
SALADS

House Salad
Mixed Greens | Roasted Beets | Watermelon Radish | Avocado | Apple | Fried Goat Cheese | Pomegranate Vinaigrette | Candied Almond
Half 17 | Full 25

Autumn Caesar
Chopped Kale | American Grana | Butternut Squash | Crouton | Pumpkin Caesar | Spiced Pepita
Served on House Pumpkin Hummus
Half 17 | Full 25

ADD PROTEIN +12
Marinated chicken
N.Y. Strip
Grilled Salmon
Local Burger Patty
Beyond Burger
Crispy Local Pork Shoulder

SIDES +10
Sautéed Spinach & Garlic
Farm Vegetable Medley
Crispy BBQ Potatoes
Haricot Vert Medley

Please inform your server of any dietary restrictions or allergies

3% Discount on cash payments

20% auto gratuity on parties of 8 or more

SOUTHPAW BISTRO
ENTREES

Short Rib Ragu
Smoked Ricotta Gnocchi | House Braised Short Rib | Garlic | Wine | Plum Tomato | Fresh Herbs
39

Linguine & Clams
White Wine | Lemon | Butter | Fresh Herbs | Chorizo Foam
39

Pork Chop
Marinated Bone - In Chop | Butternut Squash Purée | Garlic Green Beans | Bacon & Shallot Jam | Spiced Maple
39

N.Y. Strip
Mashed Yukon Gold Potatoes | Garlic Spinach | Southpaw Demi | Cowboy Butter
40

Baked Shrimp
Lobster Mashed | Green Bean Medley | Balsamic | Red Pepper Coulis
39

Miso Salmon
Parsnip Pureé | Shitake Mushroom | Roasted Asparagus | Miso Glaze
37

The Half Chicken
Mashed Potatoes | Garlic Spinach | Shitake Mushrooms | Sun-dried Tomato | Lemoncello Reduction
39

Harvest Rigatoni
Andouille Sausage | Roasted Butternut Squash | Kale | Brown Butter Cream
39

The Gatherer
Our chefs are happy to craft a custom vegan or vegetarian dish upon request. Kindly inform your server of any dietary restrictions or allergies, and we will handle everything else!

Vegan 30

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