Welcome

The Kitchen Table MENU

- APPETIZERS-

TWICE BAKED POTATO BITES $12
Crispy fried nuggets, generously stuffed with creamy potato, rich cheddar cheese, savory bacon, and fresh green onions, served with a zesty chive sour cream for dipping

CANDIED BACON DEVILED EGGS $10
Perfectly boiled eggs is filled with a creamy, savory yolk mixture, and topped with a generous piece of sweet, crispy candied bacon

BURNT ENDS CHEESE PLATE $16
Our 5-Hour Smoked Pork Belly Burnt Ends, expertly crafted for a rich, smoky flavor and tender texture. Accompanied by a delightful assortment of cubed cheeses, zesty pepperoncini peppers, and crisp dill pickle spears and complemented by our house-made BBQ sauce

FRIED GREEN TOMATO STACKS $13
Southern fried green tomatoes, elegantly topped with a creamy jalapeño pimento cheese and finished with a sprinkle of sweet candied bacon. Each crispy slice is served alongside a zesty horseradish ranch

NEW ORLEANS BBQ SHRIMP $16
Jumbo shrimp sautéed in a bold, buttery sauce infused with garlic, Worcestershire sauce, Cajun spices, and a hint of fresh lemon. served with toasted French bread for dipping

CLASSIC SPINACH & ARTICHOKE DIP $14
A warm, cheesy spinach & artichoke dip, crafted with a creamy blend of cream cheese and mozzarella. Each scoop is perfectly balanced with the flavor of artichokes, served alongside a generous portion of warm, fresh tortilla chips

VOODOO EGGROLLS $12
A creamy, Cajun-seasoned blend of smoky andouille sausage, tender crawfish, colorful bell peppers, and melted mozzarella cheese, wrapped in a crispy eggroll shell and fried to golden perfection

- TKT SIGNATURE SALADS-

CAESAR SALAD $12
Crisp, vibrant, chopped romaine tossed in our house-blended Caesar dressing and generously topped with crunchy croutons and a sprinkle of aged Parmesan cheese

CANDIED BACON WEDGE $14
A crisp wedge of iceberg lettuce topped with tomatoes and sweet candied bacon. Drizzled with our rich and creamy Gorgonzola ranch dressing, and finished with a sprinkle of cracked pink peppercorns

-ADD PROTEIN-
GRILLED, BLACKENED OR FRIED

CATFISH $13 CHICKEN TENDERS $8
SHRIMP $8 FILET $14

SOUTHERN CHOP $15
A vibrant chopped salad with a refreshing mix of crisp romaine and iceberg lettuce combined with sweet fire-roasted corn, crunchy sunflower seeds, and colorful bell peppers and elevated with the rich flavor of candied bacon and creamy Gorgonzola cheese, drizzled with our zesty lemon horseradish vinaigrette

BLT SALAD $12
Refreshing iceberg lettuce with smoky bacon, ripe tomatoes perfectly complemented by our creamy charred scallion ranch dressing

ORCHARD CRUNCH $16
A fresh blend of mixed greens topped with crisp Granny Smith apples, sweet dried cranberries, crunchy candied pecans, thinly sliced red onion, and Gorgonzola cheese. Finished with a sweet apple cider vinaigrette

-SANDWICHES -
SERVED WITH HAND-CUT SHOESTRING FRIES

HOT CHICKEN SLIDERS $15
Hand-battered chicken tenders, perfectly fried and tossed in our signature house hot sauce for a spicy kick. Served on three soft, sweet bread slider buns, with a side of our creamy charred scallion ranch for dipping

CATFISH SLIDERS $17
Fresh local catfish sliders, featuring your choice of grilled, blackened, or fried catfish served on three soft sweet bread slider buns and topped with crisp lettuce, juicy tomato, with our house-made tartar sauce

THE DIXIE MELT $17
Thick-cut Texas toast layered with house-smoked turkey breast, melted mozzarella, crisp bacon, fresh tomato, and lettuce, finished with our creamy pesto ranch

VEGAN BURGER $18
Delicious plant-Based patty, crafted to perfection and topped with crisp fresh lettuce, ripe tomato, and zesty onion and nestled between a soft, sweet sourdough bun

DEBRIS SAMMICH $15
Our Debris Sandwich, featuring tender, braised beef piled high on a soft hoagie roll topped with melted mozzarella cheese and perfectly complemented by a side of savory au jus for dipping

TKT BURGER $17
Our premium burger made from a blend of brisket, short rib, and chuck roast, freshly ground into a juicy 6oz patty and topped with thick-cut bacon and melted mozzarella cheese, finished with crisp lettuce, ripe tomato, and onion alongside a sweet sourdough bun with a flavorful green onion and garlic aioli

For an extra touch add a fried egg for just $2.50.

MILES' DIXIE CHICK $18
Freshly fried chicken, golden brown and crispy, dipped in a sweet and spicy hot honey glaze. Piled high on thick-cut Texas toast with creamy jalapeño pimento cheese, crispy bacon, and tangy pickles

items may be raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness, especially if you have certain conditions.
A 20% gratuity will be added to parties of six more

- ENTREES-

ADD A SIGNATURE SIDE SALAD TO YOUR ENTREE: $7

SHRIMP & GRITS — $20

Five blackened jumbo shrimp, expertly seasoned and served over a crispy, deep-fried cheesy grit cake and drizzled with a rich Andouille sausage Creole gravy

CRAWFISH LASAGNA — $20

A unique twist on a classic favorite featuring layers of tender crawfish, vibrant peppers, and onions, all nestled between rich ricotta cheese and a creamy Cajun sauce and topped with melted mozzarella cheese

FRESH LOCAL CATFISH — $20

A half pound filet, expertly prepared to your liking—fried, grilled, or blackened for the perfect flavor profile and served alongside a delightful jalapeño cornbread muffin and crispy truffle garlic hand-cut shoestring fries and accompanied by our house-made tartar sauce

BEEF SHORT RIB — $29

Tender, slow-braised boneless short rib served over creamy smoked Gouda grits, finished with a rich red wine braising jus and toasted French bread.

SMOKED MEATLOAF — $22

In-house hickory smoked meatloaf elevated with a rich, savory brown gravy and served alongside creamy garlic mashed potatoes and tender collard greens

SMOKEY GLAZED CHICKEN KABOBS — $18

Smoked chicken tenderloins tossed with sweet purple onions and vibrant mixed peppers, all glazed in a luscious sweet pepper jam for a delightful flavor combination and served alongside creamy garlic mashed potatoes and hearty collard greens

RIBEYE — $45

Our 16 oz. thick cut Prime ribeye, aged for 38 days to enhance its rich flavor and tenderness. This premium steak is perfectly seared and served alongside vibrant broccolini and truffle garlic hand-cut shoestring fries

FILET — $38

A tender 8 oz. center cut filet, expertly cooked to your desired level of doneness and accompanied by broccolini and creamy garlic mashed potatoes

APPLE- GLAZED PORK RIBEYE — $28

A tender, juicy pork ribeye, perfectly seasoned and grilled, then finished with a sweet and savory apple glaze. Served alongside rich, creamy mac & cheese and fresh broccolini

-SIDES -

$8

COLLARD GREENS

Tender southern greens, meticulously clipped and cleaned, then slow-cooked

MIMI'S JALAPEÑO CORNBREAD

Cheesy cornbread muffins with a sweet whipped honey butter

CREAMY BAKED MACARONI AND CHEESE

Elbow Macaroni, generously tossed in a velvety cheese sauce topped with a layer of shredded cheese and baked to golden perfection

BROCCOLINI

Sautéed in butter and garlic, highlighting natural sweetness

CUP OF GUMBO

A thick and hearty traditional chicken and sausage gumbo, a flavorful blend of tender chicken and savory sausage simmered to perfection in a rich, spiced broth and packed with vegetables and served over rice

TRUFFLE SHOESTRING FRIES

Hand-cut shoestring fries perfectly fried and tossed with truffle oil, garlic, and a generous sprinkle of Parmesan

GARLIC MASHED POTATOES

Velvety russets blended with butter and savory garlic

SWEET POTATO CASSEROLE

Fresh sweet potatoes whipped with butter, brown sugar, and a touch of cinnamon, then topped with a brown sugar and pecan praline crumble

- KIDS-

includes a drink, shoestring fries and a hand-spun cotton candy

TKT BURGER SLIDERS — $10

2 kid burger sliders made with our delicious blend of brisket, short rib, and chuck roast, freshly ground into a perfectly sized patty and topped with melted mozzarella cheese

CATFISH NUGGETS — $10

Fresh fried local catfish nuggets, expertly battered and fried to golden perfection served with your choice of dipping sauce

CHICKEN TENDERS — $10

Hand-Battered Chicken Tenders, made with tender, juicy chicken and coated in a crispy, golden batter ready to pair with their favorite dipping sauce

MEATLOAF — $10

A kids portion of house made hickory smoked meatloaf

FRIED SHRIMP — $10

Jumbo shrimp battered and fried to perfection served with your choice of dipping sauce

- DESSERTS-

SOUTHERN BREAD PUDDING — $10

A warm, comforting classic made with rich, buttery bread soaked to perfection and served with a luscious homemade egg custard and topped with a decadent whiskey caramel drizzle

DEEP FRIED PECAN PIE — $10

All the rich, gooey goodness of classic Southern pecan pie, battered and fried to golden perfection. Served warm with a scoop of creamy vanilla bean ice cream and finished with a decadent caramel drizzle.

FRIED PIE BITES — $10

Flaky, golden pastry filled with your choice of filling, creating a crispy exterior that gives way to a warm, gooey center and served with a dusting of powdered sugar.

- Ask your server for daily flavors

NUTTER BUTTER NANNER PUDDIN' — $10

A delightful twist on a classic expertly layered with creamy vanilla pudding, fresh bananas, and crunchy peanut butter cookies bringing together the comforting flavors of tradition and a touch of whimsy

HANDSPUN COTTON CANDY — $5