



*Welcome to our table where we hope you enjoy
a comforting cuisine that makes you feel at home*

Monday	CLOSED
Tuesday	11a - 9p
Wednesday	11a - 9p
Thursday	11a - 9p
Friday	11a - 9p
Saturday	11a - 9p
Sunday	11a - 8p

- CATERING MENU -

PRICES ARE BASED ON 10 PEOPLE

- APPETIZERS -

TWICE BAKED POTATO BITES

\$36

crunchy, fried nuggets filled with potato, cheddar cheese, bacon, and green onion served with chive sour cream

COUNTRY CAVIAR

\$30

corn, black-eyed peas, tomatoes, bell peppers, onions, and cilantro tossed in a lime vinaigrette served with tortilla chips

CANDIED BACON DEVILED EGGS

\$26

traditional deviled eggs topped with house-made candied bacon

BURNT ENDS CHEESE PLATE

\$45

5-hour smoked pork belly burnt ends, paired with cubed cheeses, pepperoncini peppers, and dill pickle spears, served with a house-made bbq sauce

- TKT SIGNATURE SALADS -

CAESAR SALAD

\$61

fresh chopped romaine tossed together with a house-blended caesar dressing topped with croutons and parmesan cheese

SOUTHERN CHOP

\$71

chopped romaine and iceberg mixed with fire-roasted corn, sunflower seeds, bell peppers, candied bacon, and gorgonzola cheese, with a lemon horseradish vinaigrette

CANDIED BACON WEDGE

\$61

a wedge of iceberg lettuce served with tomatoes, candied bacon, and a chunky gorgonzola ranch garnished with cracked pink peppercorns

BLT SALAD

\$61

iceberg lettuce, bacon, and tomato served with a charred scallion ranch

ADD A PROTEIN- GRILLED, BLACKENED, OR FRIED

CATFISH \$8.50 CHICKEN TENDERS \$7 SHRIMP \$7

- SIDES -

MIMI'S JALAPEÑO CORNBREAD

\$61

a slice of spicy, cheesy cornbread with a sweet whipped honey butter

BROCCOLINI

\$36

broccolini sautéed with butter and garlic.

GARLIC MASHED POTATOES

\$66

russet potatoes mashed with garlic and butter

GARLIC PARMESAN TRUFFLE WEDGES

\$26

thick cut potato wedges tossed with truffle oil, garlic, and parmesan cheese

COLLARD GREENS

\$66

clipped and cleaned southern greens

CUP OF GUMBO

\$76

Thick and hearty, traditional chicken and sausage gumbo

items may be raw or undercooked. consuming raw or under cooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness, especially if you have certain conditions.

- CATERING MENU -

PRICING IS A LA CARTE

MINIMUM OF 10 PEOPLE

- SANDWICHES -

HOT CHICKEN SLIDERS

\$3.25

sweet bread sliders with hand-battered chicken tenders dipped in house hot sauce served with charred scallion ranch

TKT BURGER

\$10.50

brisket, short rib, and chuck freshly ground into a 6oz patty topped with thick-cut bacon, mozzarella cheese, lettuce, tomato, and onion, served with a green onion and garlic aioli on a brioche bun

FRIED CATFISH SLIDERS

\$4.50

sweet bread sliders served with fresh, fried local catfish topped with lettuce, tomato, and a house-made tartar sauce
*grilled, blackened, or fried

DEBRIS SAMMICH

\$6.50

braised beef sandwich served on a hoagie roll and topped with mozzarella cheese and served with au jus

CRAWFISH ROLL

\$9

chilled Louisiana crawfish tails mixed with mayonnaise, Old Bay, celery, green onion, and lemon juice, served on a brioche hoagie

BURGER SLIDERS

\$4.50

brisket, short rib, and chuck freshly ground into a patty topped with thick-cut bacon, mozzarella cheese, lettuce, tomato, and onion, served with a green onion and garlic aioli on a brioche bun

- ENTREES -

SMOKED MEATLOAF

\$9

hickory smoked meatloaf topped with a brown gravy

PORTERHOUSE CHOP

\$11

a 16oz, bone-in honey garlic pork chop

FILET

\$18

an 8oz. center cut filet served

RIBEYE

\$26

a 16oz thick-cut, 38-day-aged Prime ribeye

FRESH LOCAL CATFISH

\$9.50

a half-pound filet that can be prepared fried, grilled, or blackened, served with a house-made tartar sauce

CRAWFISH LASAGNA

\$210 A PAN/FEEDS 20

lasagna layered with crawfish, peppers, onions, ricotta cheese, creamy cajun sauce and topped with mozzarella cheese

SMOKED CHICKEN BREAST

\$8

smoked, bone-in chicken breast with a sweet and spicy glaze

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- CATERING MENU -

PRICES ARE BASED ON 10 PEOPLE

- DESSERTS -

SOUTHERN BREAD PUDDING

\$80

southern bread pudding served with
homemade egg custard and a whiskey
caramel drizzle

FRIED PIE BITES

\$25

since these change, ask your server for the
daily offerings

HAND-SPUN COTTON CANDY

\$30

pink or blue

JUMBO COOKIES

\$20

Fresh baked jumbo sized cookies
*ask your server for the daily cookie selections

- BEVERAGES -

\$25 FOR A GALLON

MUG ROOT BEER

LEMONADE

SWEET/UNSWEET TEA

COFFEE

COKE

COKE ZERO

SPRITE

DR. PEPPER

We pride ourselves on being a craft kitchen, using fresh ingredients for every item served to our customers. If this menu does not have what you are looking for, we will work with you to craft delicious eats that cater to what you do need. Do not hesitate to contact us to discuss your event so we can help you create a thoughtful menu for every occasion.