

# Welcome

## The Kitchen Table MENU

### - APPETIZERS -

#### TWICE BAKED POTATO BITES

\$12

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

#### CANDIED BACON DEVILED EGGS

\$9

traditional deviled eggs topped with house-made candied bacon

#### BURNT ENDS CHEESE PLATE

\$15

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

#### FRIED GREEN TOMATO STACKS

\$13

southern fried green tomatoes topped with jalapeño pimento cheese and sweet candied bacon served with horseradish ranch

#### MIMI'S JALAPEÑO CORNBREAD

\$11

spicy cheesy cornbread served with a sweet whipped honey butter

#### PURPLE HULL PEA HUMMUS

\$13

smooth creamy hummus topped with crispy fried purple hull peas and truffle oil served with corn tortilla chips for dipping

### - TKT SIGNATURE SALADS -

#### CAESAR SALAD

\$12

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

#### CANDIED BACON WEDGE

\$14

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

#### SOUTHERN CHOP

\$15

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

#### BLT SALAD

\$12

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

#### SUPER SALAD

\$15

a crispy chilled mixed green salad with sliced beets, buffalo mozzarella, red onions and sunflower seeds tossed with a pomegranate vinaigrette.

#### - ADD A PROTEIN -

#### GRILLED, BLACKENED OR FRIED

CATFISH \$13

CHICKEN TENDERS \$8

SHRIMP \$8

REDFISH \$14

### - SANDWICHES -

SERVED WITH POTATO WEDGES

#### HOT CHICKEN SLIDERS

\$15

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

#### FRIED CATFISH SLIDERS

\$17

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

#### CRAWFISH ROLL

\$18

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

#### VEGAN BURGER

\$18

plant based patty topped with fresh lettuce, tomato and onion on a sweet sourdough bun

#### DEBRIS SAMMICH

\$15

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

#### TKT BURGER

\$17

brisket, short rib and chuck roast 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 sweet sourdough bun

#### PORK BELLY BLT

\$17

5-hour smoked thick-cut pork belly with crunchy lettuce, tomato and topped with creamy green onion and garlic aioli served on a buttery toasted hoagie

## - ENTREES -

ADD A SIGNATURE SIDE SALAD TO YOUR ENTREE: \$6

### SHRIMP & GRITS

\$20

five blackened jumbo shrimp served over a deep-fried cheesy grit cake with an Andouille sausage creole gravy

### CRAWFISH LASAGNA

\$20

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

### FRESH LOCAL CATFISH

\$20

a half-pound filet that can be prepared fried, grilled or blackened served with a jalapeño cornbread muffin, truffle garlic potato wedges and a house-made tartar sauce

### PORK TENDERLOIN MEDALLIONS

\$24

two 6oz honey garlic pork medallions served with broccolini and garlic mashed potatoes

### CRAWFISH CAKES

\$19

two 5oz crawfish cakes topped with a creamy lemon aioli served on a bed of chilled pasta salad

### GRILLED PORTOBELLO CAPRESE

\$16

two chargrilled portobello caps topped with fresh caprese salad and drizzled with a balsamic glaze

### SMOKED MEATLOAF

\$22

hickory smoked meatloaf topped with a brown gravy served with garlic mashed potatoes and collard greens

### SMOKEY GLAZED CHICKEN KABOBS

\$17

smoked chicken tenderloins, purple onion and mixed peppers glazed with a sweet pepper jam served alongside garlic mashed potatoes and collard greens

### RIBEYE

\$39

a 16oz thick-cut 38-day-aged Prime ribeye served with broccolini and truffle garlic potato wedges

### FILET

\$37

an 8oz. center cut filet served with broccolini and garlic mashed potatoes

### CITRUS GLAZED REDFISH

\$28

Lightly blackened 6oz redfish topped with a zesty citrus glaze served on a bed of chilled pasta salad alongside warm buttery broccolini

## - SIDES -

\$8

### MIMI'S JALAPEÑO CORNBREAD

a side of spicy cheesy cornbread with a sweet whipped honey butter

### BROCCOLINI

broccolini sautéed with butter and garlic

### GARLIC MASHED POTATOES

russet potatoes mashed with garlic and butter

### CUP OF GUMBO

thick and hearty traditional chicken and sausage gumbo

### COLLARD GREENS

clipped and cleaned southern greens

### GARLIC PARMESAN TRUFFLE WEDGES

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

### OUR FAMILY PASTA SALAD

a family favorite in our house that has been deliciously refined over the years with chilled rainbow rotini pasta in a creamy mix of cucumbers, Roma tomatoes, green onions, artichoke hearts and black olives

## - KIDS -

includes a drink, potato wedges and a hand-spun cotton candy (pink or blue)

### BURGER

\$10

brisket, short rib and chuck roast freshly ground into a small kid-size patty and topped with mozzarella cheese

### CATFISH NUGGETS

\$10

fresh fried local catfish nuggets

### CHICKEN TENDERS

\$10

hand-battered chicken tenders

### MEATLOAF

\$10

hickory smoked meatloaf

## - DESSERTS -

### SOUTHERN BREAD PUDDING

\$10

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

### ICE CREAM SANDWICH

\$10

a scoop of vanilla bean ice cream sandwiched between freshly baked cookies  
\*ask your server for the daily cookie selections

### FRIED PIE BITES

\$10

since these change ask your server for the daily offerings

### FRIED STRAWBERRIES

\$10

three deep fried chocolate covered strawberries drizzled with warm caramel and chocolate

### HAND-SPUN COTTON CANDY

\$5