

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. Each bite is complemented by a side of zesty chive sour cream for dipping

#### CANDIED BACON DEVEILED EGGS

\$10

Each perfectly boiled egg 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

#### BAYOU BREAD

\$16

Toasted French bread smothered in a warm, creamy crawfish and cheese blend with sautéed bell peppers, onions, and tomatoes. Baked until golden and bubbly

### - 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

Our Iceberg Wedge Salad, featuring 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

#### 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 with our creamy charred scallion ranch dressing

#### ORCHARD CRUNCH

\$16

fresh mixed greens combined with Crisp Granny Smith apples tossed with candied pecans, tangy gorgonzola, and sweet apple cider vinaigrette, topped with crispy onions for the perfect crunch

#### - ADD PROTEIN -

##### GRILLED, BLACKENED OR FRIED

CATFISH \$13

CHICKEN TENDERS \$8

SHRIMP \$8

REDFISH \$14

FILET \$14

### - 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

#### CRISPY FRIED SHRIMP PO BOY

\$17

Jumbo shrimp battered and fried to perfection served on a toasted bun with crisp chopped lettuce, onion, tomatoes and crunchy pickles that has been dressed in out zesty remoulade

#### 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 and 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.

#### 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

## - 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, adding a bold, spicy kick to the creamy grits

### 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

### GOLDEN FRIED REDFISH & GRITS \$26

Hand-breaded redfish fried golden brown, served over creamy gouda grits and topped with a rich crawfish cream sauce

### 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, making for a satisfying meal that's packed with flavor and warmth

### SMOKEY GLAZED CHICKEN KABOBS

\$17

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

### THE BIG CHOP

\$26

A 16oz Tomahawk Pork Chop, expertly smoked to enhance its deep, rich flavor and then flame-grilled to perfection. This mouthwatering chop is served alongside creamy mac n' cheese and vibrant broccolini

## - SIDES -

\$8

### COLLARD GREENS

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

### BROCCOLINI

Sautéed in butter and garlic, highlighting natural sweetness

### TRUFFLE SHOESTRING FRIES

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

### MIMI'S JALAPEÑO CORNBREAD

Cheesy cornbread muffins with a sweet whipped honey butter

### GARLIC MASHED POTATOES

Velvety russets blended with butter and savory garlic

### 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

### CREAMY BAKED MACARONI AND CHEESE

Delight in our rich and comforting Elbow Macaroni, generously tossed in a velvety cheese sauce that's creamy and indulgent. Topped with a layer of shredded cheese and baked to golden perfection

## - KIDS -

includes a drink, shoestring fries and a hand-spun cotton candy (pink or blue)

### BURGER

\$10

A kid portion of 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

### ICE CREAM SANDWICH

\$10

This customer favorite features a generous scoop of creamy vanilla bean ice cream nestled between two freshly baked cookies. *\*ask your server for the daily cookie selections*

### FRIED PIE BITES

\$10

A delightful treat featuring 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. Perfect for sharing or enjoying on your own

### 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