



# TALLULAH

## SOUP, SALADS & APPETIZERS

soup of the day 7

salad of the day 12

artisanal cheeses with accompaniment 17

kale "panzanella" with boquerones and Parmigiano-Reggiano 10

shaved cauliflower with mixed lettuces, chickpeas, raisins, curry yogurt and tamarind puree 10

Freshly Grown Farms mixed lettuces with cucumbers, shaved red onion and house dressing 8

charred Brussels sprouts with tahini and benne 10

cornmeal fried oysters with City Roots fennel and fennel pollen 15

- add to a salad -

sautéed shrimp 4 | roasted chicken 5 | 3 oz NY strip 7

## SANDWICHES

*sandwiches served with a choice of one side*

sandwich of the day 12

chicken salad sandwich with grapes and pecans on house-made rye bread 10

soft shell crab sandwich with remoulade and slaw 15

house-made pastrami with sauerkraut on marble rye 10

country ham Cuban sandwich with house-made pickles 10

certified angus beef burger with Gruyère, oven-dried tomatoes and caramelized onions 14

## ENTREES

sautéed seasonal vegetables with rye berries 12

Carolina catfish and Congaree Mills grits with crayfish cream and piquillo peppers 15

bread pudding French toast with a fried quail and maple syrup 13

pork croquette with a fried egg, and a side salad 12

Creekstone beef short ribs with Congaree Mills grits, sautéed greens and sweet onion chutney 27

6 oz NY strip steak with house-cut fries 16

## LUNCH COCKTAILS 10

bloody mary | mimosa

irish coffee

## SIDES 4

house - cut fries | coleslaw

simple salad | mixed fruit

## DESSERTS 6

ice cream sandwich

vanilla custard | sorbets

consuming raw milk and raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness  
parties of 6 guests or more are subject to a twenty percent gratuity

