



SOUTHERN PROSPECT

eatery + aperitifs

TABLE FEEDS

CRAB FRITTERS

Made in house Lump Crab Fritters, served with a Black-Eyed Pea Medley, Cajun Tartar, Micro Greens. 15

PROSPECTOR WINGS

Breaded and Tossed with a Sweet and Savory Buffalo sauce. 12

STREET CORN FRIES

Crinkle Cut Fries topped with Queso, Charred Corn and Poblano Peppers, Queso Fesco, Cilantro. 10

FRIED GREEN TOMATOES

Served with Tomato Vinaigrette, Pickled Onions, Queso Fresco. 10

SWEET POT-A-TOTS

Sweet Potato Tots, Pork Belly, Cheddar, Green Onions & BBQ Ranch. 11

STEAMED MUSSELS

Turner New Zealand Mussels served in a Sauvignon Blanc Butter Sauce, Poblano, Corn, Tomatoes, Onions with Toasted Bread. 15

CRISPY DEVEILED EGGS

Lightly Fried topped with Candied Bacon, Tomato Vinaigrette. 8

THE CORNDOGGERS

Hand Battered Mini Angus Beef Corn Dogs served with Spicy Mustard. 9

MAINS

HAND-BATTERED CHICKEN TENDERS

Served with Crinkle Cut Fries, Homemade House Slaw & BBQ Ranch. 14

BULLEIT BACON CHICKEN

Bourbon Glazed Grilled Chicken, topped with Bacon & Cheddar, served with Crinkle Cut Fries & Smoked Gouda Mac & Cheese. 18

CREAMY DIJON CLUCKER

Hand Breaded Chicken Breast sautéed, topped with Ham, Swiss Cheese, Dijon Mustard sauce and served with Loaded Mashed Potatoes and Sweet Corn Succotash. 18

***APPLE BUTTER GRASS FED RIBEYE**

Turner Grass Fed Ribeye served with Smoked Gouda Mac & Cheese, Grilled Asparagus. 36

PECAN CRUSTED SALMON

Served on Sweet Corn Succotash with a cracked Pepper Mustard Beurre Blanc Sauce over abed of Grilled Asparagus. 20

FISH & FRIES

Fried Atlantic Cod served with Cajun Tartar, Crinkle Cut Fries & House Slaw. 19

GREENS



FARMER'S SALAD

Fried Chicken, Green Leaf Lettuce, Black Eyed Pea Medley (Black Eyed Peas, Roasted Corn, Red Onion, Green Onion & Cucumber), Fried Onion Straws served with a Spicy Buttermilk Dressing. 13

PROSPECT COBB

Sliced Chicken, Corn, Lima Beans, tomatoes, Eggs, Bacon, Queso Fresco served with BBQ Ranch Dressing. 13

BLACKENED SALMON CAESAR

Green Leaf Lettuce, house fried Brioche Croutons, Parmesan Cheese, Caesar Dressing. 15

BETWEENIES

Served on a fresh toasted Brioche Bun with Crinkle Cut Fries & Choice of Dipping Sauce.
Substitute Side 1+ Extra Sauces 5.0 12 Sub plant based Burger.

***THE PROSPECT**

Smash Burger Chuck Beef Burger, Sharp Cheddar, Butter Lettuce, Tomato, Smoked Paprika Aioli, Homemade Pickles. 12 | Add Fried Egg +1

***CAROLINA CAVIAR**

Pimento Cheese, bacon Onion Jam, black-eyed pea medley. 13

***DIRTY SOUTH**

Smoked Gouda Mac & Cheese, Bacon, Apple Butter BBQ Sauce. 14

FISH OUT OF WATER

Fried Atlantic Cod, Garlic Aioli, Lettuce, Homemade Pickles. 13

SOUTHERN CHICKEN BLT

Fried or Grilled Chicken Breast, Bacon, Lettuce, Tomato, Garlic Aioli, Homemade Pickle. 12

PECAN CHICKEN SALAD

BBQ Chicken Salad, Pecans, Celery, Onion, Apple, Lettuce. 11

GRILLED HAM & PIMENTO CHEESE

Black Forest Ham, Pimento Cheese, Fried Egg. ??

SIDES

4 (each)

GRILLED ASPARAGUS

FRITES

LOADED MASHED POTATOES

SWEET POTATO TOTS

HOMEMADE SLAW

GARDEN SALAD

SMOKED GOUDA MAC-N-CHEESE

DIPPING SWEET CORN SUCCOTASH

DESSERT

FUDGE BROWNIE

A Warm Fudge Brownie Topped with Brandi Glaze & Powdered Sugar and Vanilla Ice Cream. 6

BREAD PUDDING

Homemade Bread Pudding Topped with Brandi Glaze and Vanilla Ice Cream. 6

GRILLED PEACH HAND PIE

Grilled Peach filled empanadas, Fried and Topped with Cinnamon Maple Seasoning. Served with a Warm Pepper Jelly. 6

DIPPING SAUCES

BBQ RANCH

GARLIC AIOLI

SMOKED PAPRIKA AIOLI

APPLE BUTTER BBQ

DARK BEER MUSTARD



*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS,POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. *Please alert your Server of any food allergies prior to
ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.