



PEACE & PLENTY

FISH N' GRITS*

sea-to-fork catch with stone-ground sweet potato grits,
bacon-braised cabbage and spicy tasso vinaigrette

33

RACK OF LAMB

baby rack of lamb with lemon grits, kale, tomato-fennel jam
and citrus-mint gremolata

36

CHICKEN FRIED CHICKEN

fried chicken breast with white cheddar mac & cheese,
southern greens and country ham gravy

19

BANH MI TACOS

slow-braised pork belly, pickled daikon, carrot, cucumber,
cilantro sprigs and spicy hoisin, served with asian pickles

18.5

WIND FROM THE SOUTH*

...blows the bait in the fish's mouth.

ask about our daily fisherman's choice

MKT

SEARED SEA SCALLOPS*

chili dusted sea scallops, sweet corn-cotija grits,
crisp shaved brussels sprouts, bacon and tomatillo chipotle sauce

38

FARMER'S PLATE

daily farmer's choice of fresh, local vegetables,
creatively prepared by our chefs

MKT

THE
SOUTHERN
STEAK & OYSTER
NASHVILLE, TN
"SOUTH OF SOMEWHERE"

WOOD FIRED ENTREES

SOUTHERN BURGER*

Bear Creek beef, lettuce, tomato, jalapeño bacon, pimento cheese and crispy fried onions, served with sweet potato fries

15.5

SMOKED BABY BACK RIBS

whole slab, dry rubbed with James Bros. barbecue sauce, sweet slaw, served with sweet potato fries

26

DOUBLE-CUT

SMOKED PORK CHOP*

chophouse smoked, double-cut pork chop, grilled peach chutney, whipped potatoes and collard greens

30

BRAISED BEEF BRISKET

roasted cipollini onions, jalapeño-cheddar grits and cilantro pesto

29

STEAK FRITES*

grilled flank steak served with french fries and green peppercorn aioli

29

THE BELLE*

8 oz. filet mignon with crispy fried onions, grilled asparagus, portabellas, red wine-balsamic glaze and chive-whipped potatoes

41

DRY-AGED STRIP STEAK*

21-day aged, cracked peppercorn-garlic butter, green bean-shallot sauté and chive-whipped potatoes

50

SOUTH OF SOMEWHERE

24OZ. T-BONE*

black pepper butter, garlic-whipped potatoes, sautéed brussels sprouts and Nueske's bacon

52

NUDIE SUIT

custom-cut steak selection tailored to your appetite, served with hand-cut fries and grilled asparagus

MKT per oz.

SIDES

chive-whipped potatoes, white cheddar mac & cheese, green bean-shallot sauté, grilled asparagus, sautéed butternut squash with goat cheese - 5

\$5 split entrée charge

**PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES.
**CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS