

Southern Cross Dinner Menu

For Pickin'

Fried Green Tomatoes *goat cheese and a roasted red pepper coulis* 10

Fried Pickles *green goddess dressing* 7

Fried Oysters *with spicy remoulade* 12

Margarita Shrimp *jumbo shrimp sauteed with tequila, triple sec, lime, garlic, & jalapeno over crostini* 13

Texas Hot n' Bleu Wings *chicken wings tossed with Texas Pete hot sauce and bleu cheese served with celery and baby carrots* 10

Crispy Calamari *served with roasted garlic and jalapeno aioli* 12

Mussels *with andouille sausage sauteed with potatoes and tomatoes in a garlic white wine sauce* 9

Cheesesteak Eggrolls *Philly cheesesteak, shredded mozzarella cheese,*

Pulled Pork Quesadilla *cheddar cheese, sauteed onions and sliced jalapenos served with a mango salsa and sour cream* 10

Spicy Baked Potato Wedges *served with a cilantro lemon aioli* 7

Mini Beef Filet *with horseradish bacon grits, topped with fried onions, finished with a balsamic drizzle* 15

Salads

House *romaine, carrots, tomatoes, bleu cheese crumbles, croutons in a red wine vinaigrette* 7

Caesar *crispy romaine lettuce, croutons, homemade Caesar dressing* 8 *add chicken* 12 *add cajun shrimp* 14

Tomato Caprese Salad *roasted red peppers, di Bruno fresh mozzarella, almond pesto sauce, drizzled balsamic topped with toasted almonds* \$10

Southern Pecan Salad *spring mix topped with warm brie, spicy pecans in an orange vinaigrette* \$12

Southern Cobb *romaine lettuce, hard boiled egg, avocado, tomatoes, black eyed peas, red bell pepper, spicy pecan, fried buttermilk chicken strips in a bleu cheese red wine vinaigrette* \$12

Fried Green Tomato Salad *with arugula in a buttermilk vinaigrette*

Beet n' Blu Salad *roasted beets, crumbled bleu cheese, walnuts over spring mix topped in a balsamic vinaigrette* 10

Shrimp n' Avocado Salad *jumbo shrimp, orange segments, avocado and romaine tossed in a cilantro citrus vinaigrette* 14

Fried Goat Cheese Salad *mixed greens, grilled asparagus, roasted almonds, cherry tomatoes, grilled shrimp in a lemon-orange vinaigrette* 12

Food for the Hands

served with french fries

“The Cross” Burger combination of andouille sausage, pecans, and ground beef topped with gruyere cheese, crispy bacon, fried pickles, topped with a fried egg finished with lettuce, tomatoes, served with a spicy sriracha dijonnaise 14

BLT & A applewood smoked bacon, lettuce, tomatoes, avocado and mayo on toasted Pullman white bread 10

Short Rib Grilled Cheese braised short rib, gruyere and cheddar cheeses, sauteed onions sandwiched in between two pieces of grilled Pullman bread 14

Crispy Pork Belly swiss cheese, ham, pickles, dijonnaise and cilantro vinaigrette, grilled on ciabattini 10

Blackened Catfish Tacos sliced cabbage, mango tomato salsa, avocado, sour cream and chipotle mayo with dirty rice 14

Short Rib Sliders tender chopped short rib, bleu cheese, horseradish mayo served on mini brioche rolls 12

Pulled Pork Sliders North Carolina pulled pork, creamy cole slaw served on mini brioche rolls with french fries 9

Turkey n’ Brie caramelized apples, touch of mayo on a ciabattini roll 9

Main Entrees

Chicken Jambalaya a Creole classic with chicken, andouille sausage, rice and vegetables in a spicy red sauce 20

Seafood Gumbo crawfish, shrimp, mussels, and andouille sausage, red & green peppers, celery, okra over rice 28

Mac N’ Cheese cheddar, asiago, goat and Parmesan cheese topped with a Parmesan crust 14 **Spicy Mac N’ Cheese** with jalapenos, tomatoes, and onion 16

Braised Short Ribs pan gravy, cheddar grits, roasted brussel sprouts with pancetta 24

Fried Buttermilk Chicken braised collard greens and buttermilk mashed potatoes 20

Blackened Sea Scallops fava beans, black eyed peas, fresh peas, truffle oil 26

Grilled Salmon & Shrimp goat cheese and chive grits, bacon wrapped asparagus 26

Grilled Catfish green tomato chutney over sauteed arugula and corn finished with a Romesco sauce 22

Meatloaf over fries, homemade brown gravy, cole slaw 22

Bone-In Pork Chop 12oz caramelized apples, cranberries and walnuts in a honey brandy marsala wine with a touch of cream sauce and sauteed asparagus 24

Chicken Enchildas(3) shredded chicken and mozzarella rolled in flour tortillas topped with a spicy tomato sauce, lettuce, avocado, and sour cream 20

Half Roasted Herb Chicken buttermilk mashed potatoes and spinach with a lemon wedge 20

Sides

Mac N’ Cheese 6 or Spicy Mac n’ Cheese 8

Collard Greens 5

Cole Slaw 5

Cheddar Cheese Grits 6

Buttermilk Mashed Potatoes 5

French Fries 5 Topped with Brown Gravy 7

Roasted Brussel Sprouts with Pancetta 6
Buttermilk Biscuit 2
Corn Bread 2