

PICÁN

Small Plates, Soup & Salads

PICÁN MAGNOLIA SALAD

Crisp California lettuces with cornbread country croutons, toasted pecans, balsamic honey dressing

7

FRIED GREEN TOMATOES

With sheep's milk feta cheese, radish salsa and a spicy buttermilk dressing

10

CRAWFISH & MUSHROOM ÈTOUFFÉE

With Carolina plantation rice, scallions and thyme oil

10

MAPLE GLAZED & SMOKED BERKSHIRE PORK BELLY

With brown buttered collard greens and soft poached egg

12

LOW COUNTRY SHRIMP & GRITS

Fall's Mill stone ground grits, local arugula and Worcestershire garlic gravy

13

SOUTHERN CAESAR

Hearts of romaine with parmesan grits croutons and a creamy garlic dressing

9

PEACH & HEIRLOOM TOMATO PANZANELLA

With arugula, red onion, basil and Benton's bacon vinaigrette

11

WHISKEYED CHICKEN LIVER PATE

With house mustard, green tomato pickles, toasted baguette and mostarda

9

PAN ROASTED GEORGES BANK SEA SCALLOPS

With creamed sweet corn, pan fried okra & tomatoes and southern salsa verde

14

"SOUTHERN FOIE GRAS"

Crispy natural chicken livers with a white cheddar biscuit and hot pepper jelly

11

Southern Specialties

SORGHUM LACQUERED DUCK

With vidalia onion & white cheddar spoonbread, plum salad and barbecue vinaigrette

24

SMOKED BRISKET MEATLOAF

All natural beef meatloaf, slowly smoked and served with roasted corn salad, heirloom tomatoes and a tomato-cheddar aioli

20

BLACKENED ALABAMA CATFISH

With an asparagus & field pea succotash and crawfish brown butter

23

SOUTHERN SOPES

Crisp masa cakes filled with Rancho Gordo heirloom beans, grilled zucchini, sheep's milk feta cheese, avocado and creme fraiche

18

GRILLED BERKSHIRE PORK CHOP

With Carolina plantation hoppin' john, smoked belly and chow chow

25

GRILLED 24 OZ. BONE-IN RIBEYE

With chile garlic potatoes au gratin, grilled vidalia onions and smokey tomato butter

40

BARBECUED CYPRESS ISLAND SALMON

With garlicky Blue Lake beans, wild mushrooms, sweet onion puree, and a mustard bbq sauce

23

Southern Traditions

BUTTERMILK SOUTHERN FRIED CHICKEN

Crisp natural chicken with smoked gouda "mac 'n cheese"

23

Tableside truffled honey service: add 2

"LOW & SLOW" BARBECUED PORK RIBS

Pecan & hickory wood smoked with peanut-jalapeno coleslaw and molasses bbq sauce

25

Sides

6 per selection

CALIFORNIA COLLARDS™

BACON BRAISED COLLARDS

SMOKED GOUDA "MAC 'N CHEESE"

GRILLED CORN WITH

CHILE BUTTER AND PARMESAN

ANDOUILLE & SCALLION HUSHPUPIES

FALL'S MILL STONE GROUND GRITS

PEANUT & JALAPENO COLE SLAW