

# Buttermilk CAFE

## STARTERS

### FRIED CHICKEN LIVERS

Hand dusted with flour, dipped in buttermilk and served with cream gravy  
8.00

### SMALL BITE CHICKEN QUESADILLA

Flour tortilla filled with chicken, jack cheese, black beans, and pico de gallo offered with chipotle ranch  
8.00

### HOUSE SMOKED SALMON

Offered slightly warmed, capers, diced purple onion, and tarragon aioli with toasted points  
15.00

### ONION RINGS (8)

Hand-dusted with flour, dipped in a buttermilk, and crusted bread crumbs  
8.00

### FRIED GREEN TOMATOES (8)

Sliced green tomatoes dusted with flour, dipped in buttermilk and yellow corn meal  
8.00

### FRIED ZUCCHINI

Fresh zucchini lightly floured, dipped in buttermilk, encrusted with bread crumbs  
8.00

### FRIED MUSHROOMS

Mushrooms dusted in flour, buttermilk dipped, and crusted with bread crumbs  
8.00

## SOUP, SALAD, & MORE

Dressings: Buttermilk, Balsamic Vinaigrette, Thousand Island, Chunky Blue Cheese, Honey Mustard, Vinegar And Oil

### BOWL OF SOUP

Accompanied with corn bread  
7.00

### HOUSE SALAD

Chilled romaine, radicchio, pickled okra, tomato, red onion petals, cucumber, and pea shoots with choice of dressing  
7.00

With chicken breast or salmon | 14.00

### SPINACH SALAD

Chilled flat leaf spinach, fresh strawberries, goat cheese crumbles, candied walnuts, accented with red onion petals served best with a honey balsamic vinaigrette  
9.00

With chicken breast or salmon | 16.00

### CAESAR SALAD

Chilled romaine with house made croutons, Caesar dressing, shredded Parmesan cheese  
8.00

With chicken breast or salmon | 15.00

### HONEY SUCKLE SALAD

Combination romaine and flat leaf spinach, pea shoots, goat cheese crumbles, candied sunflower seeds, fresh berries, grilled chicken breast, served with a fresh strawberry vinaigrette and sweet muffin of your choice  
16.00

### CHICKEN FRIED STEAK SALAD

Romaine and radicchio salad, boiled egg, tomato, cucumber, okra, red onion peel, pea shoots, shredded cheeses, served with chicken fried steak cut into strips  
16.00

### COUNTRY CHEF SALAD

Romaine and radicchio salad, boiled egg, tomato, cucumber, okra, purple onion peel, pea shoots, shredded cheese, chopped bacon, diced chicken, fried green beans with choice of dressing  
16.00

### BABY WEDGE WITH SOUP

Whole head baby iceberg accented with blue cheese dressing, chopped bacon, green onion, diced tomato, and blue cheese crumbles served with soup of the day  
14.00

# HOT LUNCH ENTRÉES

Offered with three side choices  
16.00 each

## MEATLOAF

Our combination of beef and pork accented with grilled peach and sweet peach tomato sauce

## GRILLED PORK LOIN

Center cut pork loin accented with apple cranberry chutney

## CORNMEAL CRUSTED STRIPPED CATFISH

Lightly hand crusted with corn meal served with hush puppies

## CHICKEN AND DUMPLINGS

Hand made dumplings with pulled chicken served in a seasoned broth

## SALMON PATTY

Our recipe using fresh salmon, hand formed, and lightly crusted with bread crumbs served with tartar sauce

## SAVORY BEEF TIPS

Juicy tender beef served in a savory brown sauce

## CHICKEN LIVERS

Hand dusted with flour and served with cream gravy

## HAMBURGER STEAK

Angus beef patty smothered with onions and mushrooms with a rich brown gravy

## CALVES LIVER

Smothered with onion and served with a rich brown gravy

## ROASTED TURKEY

Oven roasted Turkey breast with Turkey gravy and apple cranberry chutney

## GRILLED CHICKEN BREAST

Tender chicken fillet grilled with onion and mushrooms

## COUNTRY FRIED STEAK

Hand breaded and served with cream gravy

# HOT LUNCH ENTRÉES

Offered with two side choices

## GRILLED SALMON FILLET

Served over jalapeño cheese grit polenta with choice of lobster sauce or creole sauce with andouille

18.00

## LIGHTLY BREADED GULF SHRIMP

Five large shrimp lightly breaded

20.00

## GRILLED GULF SHRIMP

Five large shrimp grilled and presented skewered

20.00

## SIDES

FRESH MASHED POTATOES

SMALL CAESAR SALAD (ADDITIONAL 1\$)

SWEET POTATO CASSEROLE

SMALL SPINACH SALAD (ADDITIONAL 2\$)

HOMINY GRITS

FRIED GREEN TOMATOES (2)

JASMINE RICE

FRENCH FRIES

CORNBREAD STUFFING

SWEET POTATO FRIES

MACARONI AND CHEESE

BLACK-EYED PEAS

FRIED OKRA

FRESH GREEN BEANS

ONION RINGS (2)

FRESH SAUTÉED SPINACH

CUP OF SOUP

SMALL HOUSE SALAD

SAUTÉED ZUCCHINI

SWEET CARROTS

VEGETABLE OF THE DAY

# SANDWICHES & MORE

## CHICKEN WRAP

Grilled or fried chicken breast wrapped in a spinach tortilla filled with fresh spinach, bacon, cheddar cheese, red onion, and red tomato accented with ranch dressing on the side

13.00

## BLACK ANGUS HAMBURGER

Served on a jalapeño sweet bun, with lettuce, tomato, purple onion, brown mustard and mayonnaise served with French fries or two onion rings

10.00

Add on's:

Cheeses: cheddar, Monterrey Jack, or pepper Jack | 1.29 slice

Candied jalapeños | 1.29

Smoked bacon (two strips) | 3.00

Grilled mushrooms and onions | 2.00

## BROKEN YOLK SANDWICH

Two extra large brown eggs, lettuce, tomato, smoked bacon, and cheddar served on grilled panini bread served with kettle chip (or half sandwich with cup of soup or small side salad)

13.00

## BLT

Bacon lettuce and tomato on grilled panini bread with kettle chips (or half sandwich with cup of soup or small side salad)

13.00

## RUEBEN SANDWICH

Served on grilled rye with thinly sliced corned beef, Swiss cheese, sauerkraut, Russian dressing, served with kettle chips (or half sandwich with cup of soup or small side salad)

13.00

## CHICKEN FOCACCIA

Grilled chicken breast served on toasted foccacia with garlic mayonnaise, pepper jack cheese, lettuce, red tomato, and purple onion. (or half sandwich with cup of soup or small side salad)

13.00

## TURKEY CROISSANT

Thinly sliced smoked Turkey breast, smoked bacon, Swiss cheese, spinach leaves, avocado, purple onion, mayonnaise, pea shoots, served on a house baked and toasted croissant with kettle chips

13.00

Notice: Consuming raw and undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness.

20% gratuity will be added to groups of five or more. Updated 05/03/22.