

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