

APPETIZERS

PESTO SHRIMP FLATBREAD

Shrimp, house made pesto, caramelized onions, mushrooms,
Parmesan and goat cheese topped with balsamic reduction 10.75

SOUTHSIDE CHICKEN ROLLS

Filled with chicken, red peppers, corn, black beans, spinach, a blend of cheeses
and spices, flash fried and served with roasted red pepper dipping sauce 8.95

DEVILED EGGS

A Southern classic served with toast points 6.75

COCONUT SHRIMP

House made, golden fried served with mango chutney 10.00

SPINACH & ARTICHOKE DIP

Warm, creamy dip with fresh baby spinach, tender artichoke hearts
and a blend of cheeses served with house made tortilla chips 8.50

CATFISH FINGERS

Cornmeal crusted, lightly fried with Creole remoulade for dipping 8.95

BBQ PORK ROLLS

Slow cooked, hickory smoked pulled pork, caramelized onions and cheddar Jack
cheese flash fried and served with our signature BBQ dipping sauce 8.50

FRICKLES

Dill pickle chips, lightly battered and golden fried,
served with zesty frickle sauce for dipping 6.50

ROASTED GARLIC SHRIMP

Shrimp, roasted garlic, Parmesan and white wine
drizzled with chili oil, served with crostini 10.50

SOUPS

SHE CRAB

Creamy Sherry scented crab bisque C 4 B 6.50

TODAY'S SOUP

Ask your server for today's selection C 3.75 B 5

18% gratuity added for parties of 8 or more

We are happy to accommodate sharing of one meal for an additional \$3

SALADS

SOUTHSIDE ANTIPASTO

Pepperoni, red onions, cucumbers, tomatoes, pepperoncinis, Kalamata and green olives, Provolone, Feta, Gorgonzola cheese and chopped Romaine and Iceberg lettuce tossed with house made Italian vinaigrette 12.95

***THE WEDGE**

1/4 Iceberg, bacon, diced tomatoes and red onion, cucumbers, Blue cheese crumbles and balsamic reduction served with buttermilk ranch dressing 8.75

CAESAR

Romaine leaves dressed with Caesar dressing, croutons and Parmesan 8.50

***SPINACH SALAD**

Baby spinach, red onion, sliced mushrooms, goat cheese, cherry tomatoes and balsamic vinaigrette 9.95

***ROASTED BEET & ORANGE SALAD**

Roasted beets, Mandarin oranges and fresh greens tossed with a light citrus vinaigrette, topped with Chevre and toasted almonds 10.95

COBB SALAD

Ham, turkey, tomato, red onion, cucumber, bacon, cheddar Jack cheese and hardboiled egg on a bed of fresh greens served with house made buttermilk ranch 12.95

ADD TO ANY SALAD

Your choice of Grilled or Blackened

4 oz. Filet Mignon 10.95 Chicken breast 4.95 Shrimp 5.95 Salmon 7.95

SANDWICHES

CHEESEBURGER

Grilled to your liking served with lettuce, tomato, pickle and your choice of cheese 9.95

SOUTHSIDE BURGER

Rubbed in Creole seasoning topped with house made Frickles, Provolone cheese and mustard horseradish sauce 10.95

SCHNITZEL HOAGIE

Battered and lightly fried thin cut pork loin served on a house made hoagie with Provolone, shredded lettuce and apple-onion relish 11.50

GUBAN

Mojo roasted pulled pork, sweet sliced ham, Swiss cheese, pickles, mayonnaise and mustard on fresh pressed house made bread 11.50

MOZZARELLA PESTO PANINI

Fresh Mozzarella, sliced tomatoes, red onions, baby spinach, balsamic and pesto spread on our fresh pressed bread 10.25

Consumer Advisory:

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborn illnesses

SOUTHSIDE SPECIALTIES

Add a side salad or side caesar to any entree for \$3

JAMBALAYA

Shrimp, chicken and Andouille sausage sauteed with celery, onions, green peppers and tomatoes in a mildly spicy Cajun broth over white rice 16.95

LOWCOUNTRY STUFFED FLOUNDER

Filet of Flounder filled with a light crabmeat and country ham stuffing, topped with lemon buerre blanc, served with rice pilaf and fresh vegetables 16.95

*CATFISH

Filet of Catfish, blackened or cornmeal crusted and fried, served with Creole remoulade and your choice of two sides 14.95

*HERB SALMON FILET

Wild Atlantic Salmon herb basted and pan seared, topped with sauteed artichoke hearts, garlic and shallots, served with your choice of side and fresh vegetable 16.95

*BABY BACK RIBS

Slow roasted, fall off the bone, smothered in our signature BBQ sauce, served with cole slaw and choice of side Half Rack 14 Full Rack 17.50

SHRIMP & GRITS

Sauteed shrimp, Andouille sausage, mushrooms, bacon, cherry tomatoes and scallions over stone ground cheddar grits 17.95

MEATS

*RIB EYE

Steak grilled to perfection served with your choice of two sides 19.95

SOUTHSIDE MEATLOAF

House made meatloaf topped with burgundy mushroom gravy, served with red bliss mashed potatoes and green beans 14.25

*GRILLED PORK CHOPS

Marinated pork chops grilled to perfection served with your choice of side and mixed vegetables 1 Chop 13.95 2 Chops 15.95

*FILET MIGNON

6 ounce center cut filet char grilled served with your choice of two sides 22.99

* Indicates menu item is or can be made Gluten free upon request

POULTRY, PASTA & MORE

*CHICKEN CHEVRE

Tender chicken breast sauteed with baby spinach, artichoke hearts, pine nuts and garlic, topped with goat cheese, served with rice pilaf and mixed vegetables 14.95

BUTTERMILK FRIED CHICKEN BREAST

Buttermilk marinated chicken breast lightly floured and fried, served with sausage gravy and your choice of two sides 14.75

CHICKEN POT PIE

Oven baked, chicken breast and garden vegetables crowned with puff pasrty 14.25

FLOUNDER FRANCAISE

Tender filet lightly dusted in seasoned flour, sauteed in a traditional lemon and white wine sauce served with rice pilaf and fresh vegetables 16.00

SHRIMP SCAMPI

Jumbo Gulf Shrimp sauteed in white wine, lemon, garlic and butter served over angel hair pasta topped with diced tomatoes and fresh parsley 15.95

RUSTIC CHICKEN PASTA

Seasoned chicken breast sauteed with garlic, sun dried tomatoes, artichoke hearts, spinach and caramelized onions in a light parmesan cream sauce over bow tie pasta 14.95

PESTO PASTA

House made pesto sauteed with caramelized onions and mushrooms, served over bow tie pasta topped with Feta and Parmesan cheese 14.25

ENTREE SIDES

Baked Potato, French Fries, Mashed Potatoes, Rice Pilaf, Mac & Cheese, Cheddar Grits
Fried Okra, Cole Slaw, Collard Greens and Mixed Vegetables or add sweet potato fries for \$1.50 more

A LA CARTE

BAKED POTATO	3.00
LOADED BAKER	4.25
MASHED POTATOES	3.50
FRENCH FRIES	2.95
SWEET FRIES	3.50
MAC & CHEESE	3.50
FRIED OKRA	2.95
COLE SLAW	2.50
COLLARD GREENS	2.95
MIXED VEGETABLES	3.25
SAUTEED GREEN BEANS	3.75
SAUSAGE GRAVY	3.00
BUTTERMILK BISCUIT BASKET	4.95
STONE GROUND CHEDDAR GRITS	3.25
CARAMELIZED SHALLOTS & MUSHROOMS	3.50

BRUNCH

Complimentary glass of Champagne, Mimosa or Kir Royal

*SOUTHSIDE WAKE UP

2 Eggs your way served with roasted red potatoes and choice of bacon, ham or sausage and buttermilk biscuit or toast 9.50

EGGS FLORENTINE & SAVORY WAFFLE

Twin poached eggs on a bed of baby spinach and ham served on a house made waffle with Hollandaise 11.95

BISCUITS & SAUSAGE GRAVY

Two biscuits smothered in our house made sausage gravy 8.25

COUNTRY WAFFLES

House made waffles with maple syrup and choice of bacon, ham or sausage. Add sauteed granny smith apples, toffee crunch, or candied pecans for 1.50 more 8.25

GARDEN BENEDICT

Sauteed baby spinach and mushrooms, sliced tomatoes, twin poached eggs and Hollandaise on an English muffin 10.75

EGGS BENEDICT

Served the traditional way on an English muffin 11.50

CRAB BENEDICT WITH CITRUS HOLLANDAISE

Biscuits topped with sauteed baby spinach, poached eggs, crab meat and Hollandaise 12.95

*STEAK & EGGS

4oz Filet mignon grilled to perfection, two eggs, roasted red bliss potatoes and a biscuit or toast 16.95

*HERBED MUSHROOM AND CHEVRE OMELET

3 Egg omelet with fresh herbs, mushrooms, caramelized shallots and goat cheese 10.95

*CREATE YOUR OWN OMELET

3 Eggs with your choice of cheese and 2 ingredients: bacon, sausage, ham, mushrooms, bell peppers, red onion, tomatoes, spinach, Kalamata olives or okra 9.50

A LA CARTE

BACON, SAUSAGE OR HAM 3.50

BISCUIT OR TOAST 1.25

SAUSAGE GRAVY 3.00

WAFFLE 5.00

SWEET FRIES 3.50

SUBSTITUTE EGG WHITES 1.50

ROASTED RED POTATOES 2.95

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