

WE BELIEVE

BREAKING BREAD WITH
OTHERS CAN BE
A POWERFUL THING.
(SO SHARE SOME BISCUITS!)

DRINKS

to wet your whistle

SIGNATURE HOUSE-MADE DRINKS

(Sorry, no free refills)

ROSEMARY-PEACH LEMONADE » Kissed with peach and fragrant with fresh rosemary: **3.50**

SPARKLING BLUEBERRY PUNCH » Our refreshing Sparkling Blueberry Punch combines citrus, apple cider and pineapple juice, blended with mountain blueberries and a twist of ginger ale: **3.50**

BOTTLED SPECIALTY SODAS

Cheerwine or Root Beer: **2.50**

Make it an Old Fashioned Soda Parlor Float!
Add a generous scoop of vanilla ice cream: **2.00**

Blenheim Ginger Ale #3 or Old #5 Hot: **3.50**

Check out our bar menu for signature hand-crafted cocktails, hard-to-find craft beers and select fine wines.



Tupelo Honey

VEGETABLE PLATE

10.95

Build your own Tupelo Honey Vegetable Plate by choosing three of our **FARM-FRESH SIDES**.
Add one more side (for 4 total) for \$12.95

FARM FRESH SIDES

3.75 EACH

Shoestring Fries w/Parmesan Cheese and BBQ Spice

Sweet Potato Fries

New South Sautéed Greens **V**

Cheesy Smashed Cauliflower **G**

Benne Coated Asparagus **V G S**

Smashed Sweet Potatoes **G S**

Marinated Grilled Tofu **V**

Tupelo Side Salad **V G**

Goat Cheese Grits **G S**

Fried Okra (AKA Southern Popcorn)

Brown Butter Brussels Sprouts **G S**

Salsa Verde Black-Eyed Peas **V G S**

Scratch-Made Mac 'n Cheese **S**

V Vegan **G** Gluten Free **S** Soy Free

NEW SOUTH
FLAVORS



SCRATCH-MADE
FUN™

THE BEES' KNEES

(Our best classic entrees just for you!)

Chef Brian is a recipe machine. True story: He keeps a notebook by his bed because he dreams about recipes. We've selected our all-time favorites for this menu.

BRIAN'S SHRIMP & GRITS » When Chef Brian puts his name on a dish, you know he's proud. A Southern classic, ours is uniquely Tupelo Honey with Goat Cheese Grits and a Roasted Red Pepper Sauce: **17.95**

OR GO FOR THE SHOO MERCY VERSION adding caramelized onions, mushrooms, spinach and bacon to a dozen shrimp: **25.95**

VENERATED VEGGIE BOWL » Our Goat Cheese Grits, topped with salsa verde black-eyed peas, savory sautéed greens and crispy fried okra. Served with Sunshot Salsa. Sorry, no substitutions: **12.95**

NOT YOUR MAMA'S MEATLOAF » We blend hormone-free, grass-fed beef with a little bacon, bake it to perfection and top it with our rosemary tomato shallot gravy. Served with scratch-made mac 'n cheese and a fresh asparagus garnish: **16.95**

CAJUN SKILLET CATFISH » Blackened freshwater-farmed catfish topped with Sunshot Salsa and served over Goat Cheese Grits.
Laissez les bons temps rouler: **14.95**

IN PRAISE OF BBQ PLATE » Eight ounces of slow-cooked, hand-pulled pork 'cue tossed with smoked jalapeno barbecue sauce. Served with fried okra and New South sautéed greens: **13.95**

NUTTY FRIED CHICKEN » A perennial favorite, our nut-encrusted hormone-free chicken breast is topped with milk gravy and served with smashed sweet potatoes and a fresh asparagus garnish: **16.95**

SOUTHERN FRIED CHICKEN SALTIMBOCCA WITH COUNTRY HAM AND MUSHROOM MARSALA » Natural, hormone-free chicken breast topped with country ham, melted Havarti cheese and basil. Served with a mushroom marsala sauce, cheesy smashed cauliflower and a fresh asparagus garnish: **16.95**

SOUTHERN CHICKEN PICCATA WITH JUMBO SHRIMP & LEMON CHERRY PEPPER CILANTRO BEURRE BLANC » Tenderized sautéed chicken breast topped with fresh jumbo shrimp and a delicately seasoned citrusy beurre blanc. Served with fresh asparagus: **18.95**

NEW YORK STRIP STEAK WITH RED WINE BORDELAISE SAUCE* » A juicy 10-ounce New York Strip Steak grilled to perfection and served with our red wine Bordelaise sauce. Served with smashed sweet potatoes and a fresh asparagus garnish: **29.95**

JUMBO LUMP CRAB CAKES WITH A LEMON CHERRY PEPPER AIOLI » Succulent, sweet, jumbo lump crab meat and a lemony, creamy aioli with a hint of cherry pepper. Served with a side of Scratch-Made Mac'n Cheese and fresh asparagus: **Market Price.**

Chef Brian's Fall & Winter Selected Entrees

GRILLED COWBOY PORK CHOP WITH BRAISED FIGS IN A RED WINE REDUCTION* » A 12-ounce bone-in pork chop grilled to perfect juiciness and topped with sweet braised figs in a red wine reduction. Served with smashed sweet potatoes and an asparagus garnish: **18.95**

SEARED MAPLE BUTTER ATLANTIC SALMON WITH FENNEL AND ORANGE SALAD* » Bias cut 7-ounce Atlantic salmon filet seared on a hot grill and drizzled lightly with our house-made maple butter for just a hint of sweetness. Served with fresh fennel and orange salad plus a fresh asparagus garnish.: **16.95**



HOW WAS YOUR THC EXPERIENCE? CONTACT US AT INFO@TUPELOHONEYCAFE.COM

Please like us on Facebook, Tweet your Tupelo experience, take an Instagram shot and pin your plate on Pinterest! We are proud to support local farms and food purveyors whenever possible, serving the highest quality vegetables, meats and dairy products available.

* As mandated by the NC Food Code Manual, all restaurants are required to communicate the following statement to its patrons: This dish is prepared using raw ingredients that may be under-cooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

We accept Visa, Mastercard, Discover and American Express credit cards. Customer name on all cards is required.
We are not able to accept third-party pre-loaded gift cards with the exception of Tupelo Honey Cafe Honey Money cards.

BITES to SHARE

FRIED GREEN TOMATOES » Served over Goat Cheese Grits with fresh basil: **7.95**

APPALACHIAN EGG ROLLS » Slow-roasted pulled pork tossed in smoked jalapeno BBQ sauce rolled with braised greens, pickled onions & shredded carrots. Served with Dijon and smoked jalapeno BBQ dippin' sauces and a garnish of seasonal greens: **8.95**

SOUTHERN POPCORN WITH CAROLINA WHITE SAUCE » Now this is a stroke of genius! Grab a craft beer and share our scratch-made fried okra (aka Southern popcorn) accompanied by our elegantly flavorful Carolina White Sauce for dipping: **7.95**

GOLDEN MARY SHRIMP CEVICHE WITH ROASTED YELLOW TOMATOES » Fresh jumbo shrimp ceviche with the seductive spiciness of roasted yellow tomatoes, garlic and fresh red peppers: **9.95**

OUR FAMOUS PIMENTO CHEESE & HOUSE-MADE TORTILLA CHIPS » Served hot: **6.95**

TUPELO WINGS » One pound of honey chipotle chicken wings served with bleu cheese dressing: **10.95**

TUPELO TOFU WINGS » Strips of fried tofu served just like Tupelo Wings (only without the bird): **7.95**

SOUPS

made with love

At Tupelo Honey, we make only two soups because we believe they just don't need any company - they're that good.

OUR SIGNATURE MUG OF TOMATO SOUP » With a touch of cream and a hint of bay leaf, our signature soup is heavenly: **3.95**

CHEESY ONION BISQUE WITH BISCUIT CROUTONS » Our bisque is super cheesy with swiss and parmesan: **3.95**

BREAKFAST

any time you like it

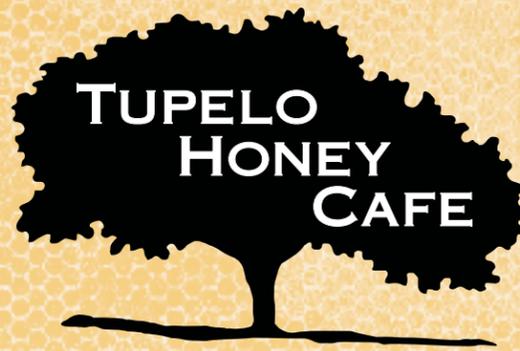
OUR FAMOUS SWEET POTATO PANCAKE » THC's claim to fame! One plate-sized buttermilk pancake flavored with cinnamon and sweet potatoes, topped with whipped peach butter and spiced pecans: **7.95**
Add Maple Granola for crunchy pancakes: 1.20
Add fried chicken: 5.95

COUNTRY BREAKFAST* » Two fresh, all natural eggs, your style, with choice of maple peppered bacon, smoked ham, local sausage, soysage or country ham. Served with your choice of Goat Cheese Grits, sliced tomatoes or french fries: **8.95**

FRIED CHICKEN AND BISCUITS » Two biscuits smothered in milk gravy and topped with natural, hormone-free buttermilk fried chicken, crispy country ham and fresh basil: **13.95**

BREAKFAST BOWL* » Seasoned salsa verde black-eyed peas and Goat Cheese Grits topped with two over medium eggs, two maple peppered bacon strips, cheddar cheese and Sunshot Salsa (substitute one soysage for bacon): **9.95**

NEW SOUTH
FLAVORS



SCRATCH-MADE
FUN™

Stupendous SANDWICHES

All sandwiches served with your choice of one Farm Fresh Side OR a big, hearty mug of soup.

GRATEFUL DEAD BLACK BEAN BURGER » Chef Brian may have perfected this following Jerry and the boys on concert tours, but his is no garden-variety veggie burger. Our scratch-made version is served with lettuce and house-made pickles. Tomato and onion upon request: **8.95**

CHARLESTON CHICKEN SANDWICH » Grilled, marinated, natural, hormone-free chicken breast on our sourdough wheat with melted Havarti, seasonal lettuce and cranberry mayonnaise: **9.95**

MISSE'S ASHEVILLE VEGGIE MELT » Fried green tomatoes, lemon aioli, caramelized onions, sautéed mushrooms, roasted red peppers, spinach and melted Havarti cheese all served open-faced atop our exclusive sourdough wheat bread: **8.95**

SOUTHERN FRIED CHICKEN BLT » Crispy-fried, natural, hormone-free chicken breast, maple peppered bacon, dijonaise, fresh lettuce & tomato on an artisanal bun: **10.95**

SHEER BLISS BURGER* » Our half-pound specialty ground burger with its delicious blend of prime rib and beef short rib is sublimely char-grilled. Served with lettuce and house-made pickles. Tomato and onion upon request: **11.95**

CHEESY GRILL & A HEARTY MUG OF SOUP » Choose one of the following sandwiches, served on Texas toast with a big mug of tomato soup or cheesy onion bisque: **7.95**

CLASSIC GRILL: Double Cheddar
DOWNTOWN GRILL: Havarti & Pimento
UPTOWN GRILL: Havarti & Cheddar

OR GO FOR THE SHOO MERCY VERSION
Havarti, pimento cheese, caramelized onions, maple peppered bacon, smoked ham, fried green tomatoes and fresh basil served on our sourdough wheat bread. Your choice of tomato soup or cheesy onion bisque: **11.95**

ADDITIONS FOR ANY SANDWICH:

CHEESE CHOICES » cheddar, goat, Havarti, or pimento: **75¢ each**

ADDITIONAL CHOICES » Blackening spice, jalapenos, sautéed mushrooms or caramelized onions: **45¢ each**

Add our special maple peppered bacon: **1.65**

Add fried green tomatoes: **3.75**

Gluten-free bread available for an additional **85¢**

EAT your GREENS

For us, our salads deserve center stage because they are fresh, flavorful and versatile. Add on whatever extras you want!

TUPELO SIGNATURE SALAD » Seasonal greens topped with grape tomatoes, shredded carrots, pickled red onions, dried cranberries, toasted almonds and sunflower seeds:
Small 4.75 Large 8.95
(add chopped bacon 65¢)

CHANGING LEAVES SPINACH SALAD » Pickled red onions, bacon, shredded carrots, spiced pecans, grape tomatoes and crumbled goat cheese, served with pecan vinaigrette: **Small 4.75 Large 8.95**

SOUP & SIDE SALAD » **7.45** (Substitute one of our signature salads above for an **additional \$1**)

ADD SOME PROTEIN:

Chicken Breast (Grilled or Crispy Fried): **5.95**

4oz Atlantic Smoked Salmon: **4.00**

Sautéed Jumbo Shrimp: **8.50**

Marinated Grilled Tofu: **4.45**

DRESSINGS:

(Scratch-made and served on the side)

Basil Vinaigrette

Bleu Cheese

Garlic Buttermilk Ranch

Pecan Vinaigrette

Sesame Orange