TUPELO HONEY

HEY Y'ALL, LET'S SNACK!

biscuits for a cause
two cathead buttermilk biscuits, blueberry jam, whipped butter — 4^{50}
proceeds go to Tupelo Honey Relief & Development Funds that aid Tupelo employees in need; $575,000 awarded to date

famous fried green tomatoes
panko-crusted fried green tomatoes*, basil, roasted red pepper sauce, heirloom grits with goat cheese — 10^{95}

house-made fried pickles
fried pickles*, garlic buttermilk ranch dipping sauce — 8^{50}

cast iron pimento cheese dip
house-made melted pimento cheese dip, seasoned tortilla chips — 8^{50} / add chorizo — 3^{00}

spicy cauliflower bites
beer-battered lightly fried cauliflower florets*, sliced jalapeños, green onions, sriracha honey drizzle, green tomato aioli dipping sauce — 9^{95}

crispy brussels
crispy brussels sprouts*, garlic buttermilk ranch dipping sauce — 9^{95}

chicken tortilla soup
shredded "forever free" chicken, black beans, jalapeños, shredded cheddar cheese, cilantro, tortilla strips — cup 5^{50} / bowl 8^{95}

TUPELO'S FAMOUS FRIED CHICKEN

bone-in fried chicken
"forever free" fried chicken brined for over 18 hours & served with one farm fresh side — dark or white meat 15^{95} / half bird 21^{95}

original honey-dusted: sprinkled with signature "bee dust"

sweet & spicy: the original tossed with sriracha honey sauce, cilantro

chicken & waffles
"forever free" fried chicken* over buttermilk waffles

sriracha honey fried chicken & waffles: cilantro - 16^{95}

ashevillle hot fried chicken with mac-n-cheese waffles: house-made garlic buttermilk ranch, pickles, chives - 17^{50}

country-style fried chicken & waffles: milk gravy, basil, two sunny-side up eggs** on the side - 17^{00}

classic chicken & waffles: powdered sugar, whipped butter - 15^{95}

CHEF-INSPIRED ENTREES

tupelo shrimp & grits (gf)
sustainably wild-caught white gulf shrimp, chorizo pork sausage, peperonata, creole sauce, scallions, heirloom grits with goat cheese — 21^{95}

roast beef debris (*day-bree*)
fall-apart tender new orleans roast beef, heirloom grits with goat cheese, braised green beans, green tomato salsa, fried onions*, cilantro — 24^{50}

bistro filet**
cherry pepper butter, crispy potatoes*, braised green beans, blistered tomatoes — 27^{95}

*Item may have shared a fryer with shellfish during the cooking process.

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SOUTHERN CLASSICS

served with choice of two farm fresh sides

cast iron pork (gf)
pork shoulder slow-cooked in duck fat, sriracha honey glaze, pickled red onion, cilantro — 18^{95}

country-fried cauliflower
"bee-dusted" buttermilk fried cauliflower*, chipotle aioli — 17^{50}

blackened wild-caught mahi-mahi (gf)
wild-caught mahi-mahi, creole butter — 24^{95}

bourbon peppercorn glazed meatloaf
scratch-made blend of beef & chorizo — 18^{50}

smothered chicken
boneless & skinless honey-dusted "forever free" fried chicken thighs*, milk gravy, basil — 18^{95}



SANDWICHES

all sandwiches served with one farm fresh side
*add fried egg** — 2.00 / bacon — 2.00 / sliced avocado — 3.50*

bacon & avocado melt
apple cider bacon, avocado, havarti cheese, green tomato aioli, multigrain bread — 13.95

roast beef debris (day-bree) po'boy
fall-apart tender new orleans roast beef, shredded lettuce, tomatoes, house-made pickles, hoagie bun — 17.95

shrimp po'boy
sustainably wild-caught fried shrimp, shredded lettuce, tomato, remoulade sauce, hoagie bun — 16.95

southern chicken blt
"forever free" fried* or grilled chicken, apple cider bacon, dijonnaise, lettuce, tomato, potato bun — 15.95

sweet & spicy chicken
"forever free" fried chicken*, sriracha honey, lettuce, pickles, tomato, mayonnaise, potato bun — 15.95

pimento grilled cheese
house-made pimento cheese, fried green tomatoes*, griddled farmhouse white bread — 13.95

BIG BOWL SALADS

add "forever free" fried or grilled chicken or wild-caught shrimp — 6.50 / add steak** — 8.00*

lemon garden party (gf)
arugula, mixed greens, shaved cucumbers, radishes, feta cheese crumbles, toasted sliced almonds, lemon herb dressing — 13.95

for the love of cobb (gf)
romaine, mixed greens, grape tomatoes, chopped bacon, hard-boiled egg, cheddar cheese, avocado, red onion, garlic buttermilk ranch — 13.95

steakhouse salad
arugula, mixed greens, bistro filet**, radishes, shaved fennel, cherry tomatoes, chopped bacon, salt & vinegar fried onions*, feta, buttermilk ranch dressing — 19.95

house-made dressings: lemon herb, garlic buttermilk ranch or honey mustard

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BRUNCH ALL DAY

"old skool" breakfast bowl
two sunny-side up eggs**, parmesan rosemary potato cracklins*, cheddar cheese, chopped bacon, roasted red pepper sauce, green tomato salsa, heirloom grits with goat cheese — 13.95

traditional breakfast
two eggs** any style, choice of parmesan rosemary potato cracklins* or heirloom grits with goat cheese & choice of bacon or "forever free" chorizo, country sausage, or soy-sage — 13.25

fried chicken & biscuit
honey-dusted "forever free" fried chicken*, apple cider bacon, milk gravy, basil — 15.95

avocado toast & eggs
smashed avocado, feta, paprika, sriracha honey drizzle, multigrain bread, two sunny-side up eggs** & dressed mixed greens with cucumbers, pickled red onions — 15.50

mountain blueberry buttermilk waffle
buttermilk waffle, scratch-made blueberry compote, fresh blueberries, whipped cream, powdered sugar — 11.95

bacon & sausage cast iron scramble
chopped bacon, "forever free" breakfast sausage, cheddar cheese, peperonata, green tomato aioli drizzle, scallions, toast — 15.95

SOUTHERN STYLE EGGS BENNIES

Only served Sat and Sun until 4pm

served over a buttermilk biscuit with a side of parmesan rosemary potato cracklins & pickled red onions*

all i "avo" wanted
two medium poached eggs**, smashed avocado, paprika, feta cheese, hollandaise — 15.25

roast beef debris (day-bree)
fall-apart tender new orleans roast beef, two medium poached eggs**, green tomato salsa, hollandaise — 17.95

buttermilk fried chicken
"forever free" fried chicken*, two medium poached eggs**, paprika, hollandaise, scallions — 15.50

SIDES — 5.50

broccolini with chipotle aioli & toasted bread crumbs
collards with bacon (gf)
salt & pepper crispy brussels sprouts*
baked mac & cheese
mixed greens salad (gf)
heirloom grits with goat cheese (gf)
parmesan rosemary potato cracklins*
braised green beans (gf)
extra crispy french fries*
cup of chicken tortilla soup

DESSERTS

heavenly banana pudding
our famous 20-year-old recipe — mini 4.50 / regular 8.25

brown butter pecan pie
with dark chocolate drizzle — mini 4.50 / regular 8.25



SIGNATURE COCKTAILS

citrus got real
vodka collins made with dixie citrus vodka, blueberry hibiscus simple syrup, lemon juice, soda — 12^{00}

peach don't kill my vibe
peach & pineapple sangria with house-made honey liqueur, blue ridge bubbly sparkling wine — 11^{50}

summer berry sangria
seasonal red sangria with blueberry, hibiscus, orange, cranberry, and brandy — 11^{50}

the debutante
tito's vodka, house-made lavender lemonade, lemon & lavender buds — 13^{00}

açaí of relief
açaí-bowl-inspired frozen cocktail with açaí, blueberry, pineapple, apple, and lemon — 13^{00}

so fresh & so green, green
fresh cucumber & lime, prairie organic gin, and st. germain, served up with a cucumber ribbon — 13^{50}

the boozy turkey
bourbon proper old fashioned with wild turkey 101 bourbon, sugar, bitters, orange peel, amarena cherry — 15^{00}

the 'buzz-free' bee's knees
a non-alcoholic cocktail made with lyre's pink london spirit, lemon juice, and honey, served up with a lemon twist — 12^{00}

TAKE ME BACK TO...

sometimes there's nothin' like a classic; ask your server if we can whip up an old favorite or try this one on for size:

the manhattan
we recommend redemption rye with your bitters and sweet vermouth



MIMOSAS

made with our blue ridge bubbly sparkling wine

blue ridge
traditional mimosa, nice & simple — regular 10^{00} / mega 13^{50}

southern hospitality
peach nectar, pineapple juice — regular 11^{50} / mega 15^{00}

bless your heart
blood orange, lime — regular 11^{50} / mega 15^{00}

blueberry lavender
lavender lemonade, blueberry puree — regular 11^{50} / mega 15^{00}

BLOODY MARYS

the classic
house vodka, lime-salt rim, house-made mix, garnished with an olive, pickled okra, lemon & bacon — 11^{50}

extra spicy bloody mary
dixie black pepper vodka, chili-salt rim, house-made mix, garnished with an olive, pickled okra, lemon & bacon — 12^{50}

queen mary
a huge version of our dixie black pepper bloody mary with added pickled jalapeño, cherry tomato, celery, lime-salt rim — 17^{00}

AGAVE-HEY-HEY

blood orange sunset margarita
cazadores blanco tequila, blood orange, lime, triple sec, lime-salt rim — 14^{50}

tupelo honey margarita
our original with house-made honey liqueur & sour mix, sauza hacienda silver tequila, chili-salt rim — 13^{50}

tupeloma
our paloma with tart grapefruit, lime, honey, sauza hacienda silver tequila, rosemary-salt rim, griddled lime garnish — 13^{50}

agave picante
ilegal mezcal, pineapple, honey liqueur, blueberry, hibiscus, and ginger — 14^{50}

FEELIN' FANCY? MAKE IT TOP SHELF

patrón silver is small-batch and handcrafted from the finest 100% weber blue agave. ask your server to upgrade your cocktail!

CRAFT BEER & SPIRITS

sierra nevada
founders
athletic non-alcoholic beer

visit our beer & specialty sips menu to explore our selection of more beer, cider, and spirits, or ask your server for a printout

NON-ALCOHOLIC HOUSE-MADE SPECIALITIES

kiss of lavender lemonade
tart lemonade, hint of lavender, soda — 4^{95}

blueberry lavender agua fresca
blueberry puree, lavender lemonade, soda — 4^{95}

southern hospitality agua fresca
peach nectar, pineapple juice, soda — 4^{95}

house-made ginger beer
fresh-pressed ginger, cane sugar, lime — 4^{95}

turmeric ginger tonic
fresh ginger, turmeric, black pepper, lime, honey — 4^{95}

hopped sweet tea
freshly brewed & hopped in-house — 5^{50}

tupelo honey cold brew
house-made cold brew coffee using summit coffee — 5^{00}



RED WINE

tupelo honey "tipsy hen" red blend
california — glass 9^{50} / bottle 34^{00}

silver gate cabernet sauvignon
california — glass 9^{50} / bottle 34^{00}

josh cellars "craftsman's collection" cabernet sauvignon
california — glass 12^{50} / bottle 46^{00}

portillo no. 1 malbec
argentina — glass 10^{50} / bottle 38^{00}

columbia merlot
washington — glass 14^{50} / bottle 52^{00}

love noir pinot noir
california — glass 12^{50} / bottle 46^{00}

WHITE WINE

proverb pinot grigio
california — glass 9^{50} / bottle 34^{00}

cave de lugny "la cote blanche" chardonnay
france — glass 10^{50} / bottle 38^{00}

kunde sonoma county chardonnay
california — glass 15^{50} / bottle 54^{00}

hive & honey riesling
california — glass 9^{50} / bottle 34^{00}

the crossings sauvignon blanc
new zealand — glass 11^{50} / bottle 42^{00}

SPARKLING & ROSÉ

ava grace rosé
california — glass 9^{50} / bottle 34^{00}

bottega prosecco d.o.c. sparkling rosé
italy — glass 13^{50} / bottle 48^{00}

gruet brut méthode champenoise
new mexico — bottle 50^{00}



KIDS MENU

12 and under

We donate $0.50 of every Kid's Meal to our monthly featured charity partner. Thank you for helping us support those in need!

MAINS

classic buttermilk waffle
whipped butter, powdered sugar — 6^{50}

mountain blueberry buttermilk waffle
scratch-made blueberry compote, fresh blueberries, whipped cream, powdered sugar — 7^{00}

grilled cheese
white cheddar cheese, served with one side — 7^{50}

grilled or fried chicken
grilled or fried chicken*, served with one side — 9^{95}

buttered noodles
with grated parmesan cheese — 8^{50}

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SIDES — 5.50

salt & pepper crispy brussels sprouts*

baked mac & cheese

mixed greens salad (gf)

braised green beans (gf)

heirloom grits with goat cheese (gf)

collards with bacon (gf)

parmesan rosemary potato cracklins*

extra crispy french fries*

<u>à la carte</u>

one egg** — 2.00

cheese (havarti, white cheddar, pimento) — 1.50

bacon — 2 slices 2.50 / 4 slices 5.00

"forever free" sausage (country, chorizo, soy-sage) — 6.00

add orange juice, milk, soda or an honest kids organic apple or fruit punch juice pouch — 2.00



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