Classic Dinner

$35/PERSON

Menu includes guests choice of hot coffee, iced tea, or soft drinks, the full bar menu is available on consumption cost. Please let us know if you have any limitations around alcohol purchase in advance.

- family style -

APPETIZERS

Honey Glazed Biscuits,
Fried Pickles,
& Crispy Brussels

- choice of -

MINI-DESSERT

Heavenly Banana Pudding
or Mississippi Mud Pie

- choice of -

ENTREE

Tupelo Shrimp & Grits (GF)
american white gulf shrimp with smoky chorizo sausage, peperonata, and creole sauce over creamy stone-ground goat cheese grits, topped with scallions & griddled lemon

Bourbon Peppercorn Glazed Meatloaf
scratch-made blend of beef & chorizo sausage, with mac & cheese and bacon braised green beans

Honey Dusted Bone-In Fried Chicken
choice of white OR dark meat bone-in fried chicken, sprinkled with our signature "bee dust" & served with mac & cheese

Carolina Double-Dipped Chicken Tenders
hand-breaded crispy chicken tenders sprinkled with our signature 'bee dust', and served with kale slaw, extra crispy french fries, and choice of dipping sauce: sriracha honey, smoky bbq, blue cheese, buttermilk ranch, or honey mustard

For the Love of Cobb (GF)
romaine, mixed greens, grape tomatoes, chopped bacon, hard-boiled egg, cheddar, avocado, red onions, and buttermilk ranch, served with grilled chicken

A Little Elbow Room (V)
large elbow noodles with sweet pepperonata, fresh spinach, and grape tomatoes in a creamy tomato sauce with basil
option to be made vegan on request

A Southern Affair

$50/PERSON

Menu includes guests choice of hot coffee, iced tea, or soft drinks, the full bar menu is available on consumption cost. Please let us know if you have any limitations around alcohol purchase in advance.

- family style -
APPETIZERS

Crispy Brussels,
Fried Green Tomatoes,
& Honey Glazed Biscuits

- choice of -
SOUP OR SALAD

House Salad
mixed greens, grape tomatoes, cucumbers, cheddar, croutons, choice of ranch or honey apple vinaigrette

Caesar Salad
crisp romaine, croutons, parmesan, caesar dressing

Tomato Soup (GF)
crisp romaine, croutons, parmesan, caesar dressing

- choice of -
MINI-DESSERT

Heavenly Banana Pudding
or Mississippi Mud Pie

- choice of -
ENTREE

Honey Dusted Bone-In Half Bird
half bird bone-in fried chicken, sprinkled with our signature "bee dust" & served with mac & cheese and bacon braised green beans

Pan-Seared Salmon (GF)
atlantic salmon finished with a mild roasted tomato & chili butter, served with stone-ground goat cheese grits and bacon braised green beans

Chicken & Waffles
honey-dusted fried chicken over buttermilk waffles, served with powdered sugar & whipped butter

Grilled Harvest Chicken (GF)
two boneless grilled chicken breasts topped with sautéed spinach, red pepper, and tomatoes; served with mashed potatoes

12-Hour Pulled Pork Plate
tender & juicy slow-cooked pork, pulled and tossed in Smokin' Ghost's award-winning BBQ sauce, served with kale slaw and extra crispy french fries

A Little Elbow Room (V)
large elbow noodles with sweet pepperonata, fresh spinach, and grape tomatoes in a creamy tomato sauce with basil
option to be made vegan on request

Shoo Mercy, Let's Brunch!

$33/PERSON

Menu includes guests choice of hot coffee, iced tea, or soft drinks, the full bar menu is available on consumption cost. Please let us know if you have any limitations around alcohol purchase in advance.

- family style -

APPETIZERS

Crispy Brussels,
Fried Green Tomatoes,
& Honey Glazed Biscuits

- choice of -

MINI-DESSERT

Heavenly Banana Pudding
or Mississippi Mud Pie

- choice of -

ENTREE

Chicken & Waffles
honey-dusted fried chicken over buttermilk waffles, with powdered sugar & whipped butter

Tupelo Shrimp & Grits (GF)
american white gulf shrimp with smoky chorizo sausage, peperonata, and creole sauce over creamy stone-ground goat cheese grits, topped with scallions & griddled lemon

The Whole Farm Breakfast Platter
two eggs scrambled, rosemary & parmesan breakfast potatoes, with choice of apple cider bacon OR soy-sage, texas toast, and a short stack of fluffy buttermilk waffles

Whiskey & Onion Smash Burger
two beef patties, creamy whiskey & onion gravy, cheddar, pickles, potato bun, and extra crispy french fries

Southern Shakshuka (v)
two eggs* baked in a tomato, spinach, & peperonata sauce, over stone-ground goat cheese grits, topped with basil

Banana Pudding Dream (v)
choice of buttermilk waffles, hand-crafted french toast, or sweet potato pancake topped with banana pudding, vanilla wafer crumbles, & caramel sauce

Weekday Classics

$25/PERSON

Menu available Monday-Friday and includes guests choice of hot coffee, iced tea, or soft drinks, the full bar menu is available on consumption cost.
Please let us know if you have any limitations around alcohol purchase in advance.

- family style -

APPETIZERS

Fried Green Tomatoes & Honey Glazed Biscuits

- choice of -

ENTREE

Chicken & Waffles
honey-dusted fried chicken over buttermilk waffles, with powdered sugar & whipped butter

Whiskey & Onion Smash Burger
two beef patties, creamy whiskey & onion gravy, cheddar, pickles, potato bun, and extra crispy french fries

Grilled Avocado Chicken Sandwich
grilled chicken breast, smashed avocado, swiss cheese, creamy salsa verde, tomato, pickles, potato bun, with stone-ground goat cheese grits, *option to be made gf on request*

Tupelo's House Salad
mixed greens, grape tomatoes, cucumbers, shredded cheddar, croutons, choice of ranch or honey apple vinaigrette; serves with choice of grilled chicken or shrimp, or fried tenders

Honey Pecan Chicken Salad Sandwich
house-made honey pecan chicken salad, lettuce, tomato, multi-grain bread, served with crispy fried okra

Avocado Melt (v)
avocado, cucumber, red onion, swiss, green tomato aioli, multi-grain bread, with mac & cheese, *option to substitute toast & side to be made gf on request*