

To Start

Chickpea Fries	\$7
Harissa Ketchup / Mississippi Comeback Sauce	
Smoked Trout Devil Eggs	\$6
Rainbow Trout / Dill / Paprika	
Alligator Filet Fritters	\$8
Tabasco Remoulade	
PBR Boiled Peanuts	\$5
Chicharone Nachos	\$9
Chorizo / Queso Fundido Peppers	
Arugula Salad	\$6
Radish / Walnuts / Goat Cheese / Champagne Vinaigrette	

Supper

Fettuccine	\$12
Bacon Cream / Mushroom / Arugula	
Roasted Half Chicken	\$14
Fragrant Rice / Herb Pan Gravy / Roasted Baby Carrots	
Shrimp & Grits	\$14
Andouille / Smoked Tomato pan gravy	
Mississippi Pot Roast	\$13
Jalapeno Cornbread / Carrots / Onion / Potato	
Creek Stone Pork Belly	\$14
Maux Choux / Sancocho Sauce	
Red Fish	\$21
Israeli Cous Cous / Cranberry / Zhoag	
Duck Confit	\$22
Loaded Potato Croquette / Pomegranate Reduction	

Desserts

Sister Schubert Beignet	\$6
Sour Cream Gelato / Blackberry Coulis	
Nightly Dessert	\$6
Chefs Creation	

Sunday Brunch 11-3

Pontotoc Big Breakfast	\$13
Egg / Bacon / Biscuit / Grits / Hash browns / Gravy	
Chorizo Scrambler	\$9
Eggs / Onion / Bell Pepper / Pepper Jack	
Bagel & Lox	\$11
House Smoked Salmon / Onion / Tomato	
Banana Nut French Toast	\$10
Caramelized Bananas / Candied Pecans	
Mississippi Pot Roast	\$13
Jalapeno Corn Bread / Potato / Carrot	
Grit BLT	\$11
Grits / Greens / Bacon / Roasted Tomato / Poached Egg	

Pontotoc