



Southern KITCHEN + BAR

SALADS & SOUPS

ADD CHICKEN 6 / SHRIMP 7

DRESSINGS: RANCH, CHIPOTLE RANCH, BALSAMIC VINAIGRETTE, CITRUS VINAIGRETTE

bayou salad

fresh mixed greens, blackened shrimp, smoked bacon, fresh grape tomatoes, red onions and choice of dressing 12

southern salad

fresh mixed greens with bacon, sliced mushrooms, red onions, cherry tomatoes, cucumbers, hard boiled eggs and choice of dressing 10

smoked turkey chef salad

fresh mixed greens, smoked turkey, grape tomatoes, cucumbers, red onions, hard boiled eggs, cheddar cheese and choice of dressing 12

savannah salad

baby spinach, strawberries, candied pecans, feta cheese and choice of dressing 11

caesar salad

chopped romaine, croutons, shaved parmesan, creamy caesar dressing 12

conecuh gumbo

shrimp, conecuh sausage, chicken, okra, dark roux with rice cup 8 bowl 12

20% GRATUITY ADDED FOR PARTIES OF 6 OR MORE.

*CONSUMER INFORMATION: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SMALL PLATES

cajun angels

blackened bacon wrapped shrimp with new orleans bbq sauce 14

southern fried pickles

sliced pickles, hand-battered in flour and spices fried to crunchy perfection. served with chipotle ranch 9

fresh fried okra

whole crispy fried okra drizzled with hot sauce. served with chipotle ranch 9

fried green tomatoes

southern fried tomatoes topped with feta cheese and house made bacon tomato jam 11

pimento cheese dip

home-style pimento cheese with flatbread chips 9

brussel sprouts

flash fried brussels sprouts tossed with balsamic reduction and bacon bits 9

SANDWICHES & BURGERS

SERVED WITH CHIPS OR FRIES

dixie sandwich

grilled mahi mahi, arugula and roasted garlic tartar sauce on a brioche bun 15

the vulcan burger

black angus beef and smoked bacon with cheddar cheese, lettuce, tomatoes and red onions, served on a brioche bun 13

ribeye philly cheesesteak

thinly sliced ribeye steak, swiss cheese, sriracha aioli, sautéed peppers & onions, on a cuban roll 15

pesto chicken club

grilled chicken breast, smoked turkey, bacon, arugula and pesto mayo. served on a brioche bun 13

*this dish contains nuts

big easy

fried chicken breast with smoked bacon, arugula and new orleans bbq sauce. served on a toasted brioche bun 13

nashville hot chicken sandwich

fried chicken breast tossed in sweet and spicy nashville sauce with lettuce, tomato and onion. served on a brioche bun 13

SIDES

5 ea.

whole kernel corn / whole roasted carrots / stone ground gouda grits / whole fried okra / roasted garlic mashed potatoes / jalapeño honey fries / mac & cheese / fresh fruit / spiced turnip greens / house made potato chips / brussel sprouts / house salad

LARGE PLATES

new york strip

12 oz. strip seasoned with house made spice. served with garlic mashed potatoes and roasted carrots 27

ribeye mac & cheese

7 oz. of blacked ribeye slices, conecuh sausage and smoked gouda mac & cheese with green tomato relish 22

country fried steak

hand breaded steak topped with country gravy, served with roasted garlic mashed potatoes and whole kernel buttered corn 19

shrimp & grits

blackened shrimp and conecuh gravy served on smoked gouda cheese grits with crispy fried onions 21

lemon thyme chicken

thinly fried chicken breast with lemon thyme butter sauce served with whole roasted carrots and roasted garlic mashed potatoes 21

nashville hot chicken

two fried chicken breasts dressed in a sweet & spicy nashville sauce. served with mac & cheese and coleslaw 21

chicken n' grits

fried or grilled chicken or blackened shrimp over southern spiced turnip greens & stone ground smoked gouda grits with a hint of cajun hot sauce 19 w/shrimp 21

rustic salmon

pan seared atlantic salmon served with roasted carrots and garlic mashed potatoes topped with lemon mint tomato salsa 22

DESSERTS

blueberry cobbler cheesecake

chunks of cobbler with blueberries, topped with a rich sauce and whipped cream 10

key lime pie

creamy key lime pie with a graham cracher crust, topped with raspberry sauce 8

molten chocolate cake

rich chocolate cake served with chocolate ganache, vanilla bean ice cream and fresh strawberries 10



COCKTAILS

strawberry fields

smirnoff strawberry vodka, fresh
strawberry puree, lemonade 10

birmingham belle

bacardi dragon berry, peach
schnapps, sprite, sour, cranberry 10

uptown margarita

hornitos silver, cointreau, agave
nectar, fresh lime juice, salt rim 12
ADD PEACH OR STRAWBERRY 1

apple jack sazerac

sazerac rye, crown apple, blackberry,
agave, lemon, rosemary \$14

georgia peach

titos, peach schnapps, oj, topped
with grenadine, sugar rim 10

southern mule

titos vodka, ginger beer, fresh lime
juice 12

southern old fashioned

double shot of bulleit rye whiskey,
bitters, black cherry 14

bham breeze

wheatley vodka, fresh grapefruit,
lime, basil, salt rim 10

WINE

HOUSE 8/26

canyon road

sauvignon blanc
chardonnay
pinot grigio
cabernet
pinot noir
merlot

MODEST 10/35

chateau st michelle

columbia valley - medium dry
with crisp apple aromas

danzante pinot grigio

italy - fresh with aromas of tropical fruit

alamos malbec

mendoza - dark cherry and
blackberry flavors

chalkboard merlot

california - vintage notes of
cherry, cassis, vanilla, and tobacco

charles and charles rosé

washington - citrus, wild raspberry,
cherry, rose petal and lavender.

PREMIER 14/49

terra d’oro moscato

california - floral and honey aromas

lamarca prosecco

(glass only)
italy - citrus and tree fruit with
toasty undertones

whitehaven sauvignon blanc

marlborough - full flavor with
citrus notes

meiomi pinot noir

california - bright strawberry
and jammy fruit flavors

sonoma cutrer chardonnay

california - aromas of white peach,
nectarine, melon, oak, vanilla, nuts,
caramel and cinnamon

unshackled by the prisoner red

california - aromas of raspberry,
blueberry, and crushed violets

la crema sonoma pinot noir

california - aromas of ripe cherry, cocoa,
anise and rich baking spices

josh cabernet

california - blackcurrant, black cherry,
and toasty oak

BEER

abita rootbeer n.a.

0% abv. - louisiana

blue moon

5.4% abv. - denver, co

budweiser

5% abv. - st. louis, mo

bud light

4.2% abv. - st. louis, mo

corona

4.6% abv. - mexico

corona light

4.6% abv. - mexico

guinness

4.2% abv. - dublin, ireland

michelob ultra

4.2% abv. - st louis, mo

miller lite

4.2% abv. - milwaukee, ws

pbr

4.7% abv. - milwaukee, mo

st. pauli n.a.

0% abv. - germany

stella artois

4.0% abv. - belgium

white claw peach or black cherry

5.0% abv. - illinois

yuengling

4.4% abv. - pottsville, pa

LOCAL BEER

BIRMINGHAM, AL

avondale saison

7.2% abv.

trimtab paradise now berliner weisse

5.2% abv.

cahaba oka uba ipa

7.5% abv.

goat island blood orange berliner weisse

4.6% abv.

good people ipa

7.2% abv.

good people muchacho

4.8 abv.

good people pale ale

5.6% abv.

back forty truck stop honey

6.0% abv.

yellowhammer miracle worker belgian

9.6% abv.

ASK ABOUT OUR FLIGHTS.

SAY HELLO ON INSTAGRAM - @SOUTHERNBIRMINGHAM

CUSTOMER NOTICE: PRICES LISTED ON OUR MENU REFLECT OUR CASH
PRICE. OUR REGULAR PRICE INCLUDES A 3.5% NON-CASH ADJUSTMENT.
WE OFFER SAVINGS WHEN YOU PAY WITH CASH.

20% GRATUITY ADDED FOR PARTIES OF 6 OR MORE.

ALL ALCOHOL SALES ARE FINAL.