



Southern

KITCHEN + BAR

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 10

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

deviled eggs

6 deviled eggs with candied bacon 14

southern crab dip

chilled crab dip with veggies and chips 16



SALADS & SOUPS

ADD CHICKEN 7 / SHRIMP 8 / GROUPER \$16

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

bayou salad

heritage blend, blackened shrimp, smoked bacon, fresh grape tomatoes, red onions and choice of dressing 15

southern cobb salad

heritage blend, candied bacon, egg, tomatoes, chicken, onion, bleu cheese, avocado 18

savannah salad

baby spinach, strawberries, candied pecans, feta cheese and choice of dressing 14

caesar salad

chopped romaine, croutons, shaved parmesan, creamy caesar dressing 14

conecuh gumbo

shrimp, conecuh sausage, chicken, okra, dark roux with rice cup 9 | bowl 13

LARGE PLATES

7 oz filet

7 oz filet mignon, mashed potatoes, grilled okra, compound butter 46

ribeye mac & cheese

7oz of blackened choice ribeye, conecuh sausage, cheddar mac & cheese with green tomato relish 26

pork chop

bone in duroc pork chop, roasted red potatoes, sauteed green beans, spicy peach glaze 26

chicken & dumplings

tender chicken cooked in a rich gravy with a medley of vegetables with gnocchi potato dumplings. topped with a fluffy buttermilk biscuit 23

lemon thyme chicken

thinly fried chicken breast with lemon thyme butter sauce served with whole roasted carrots and roasted garlic mashed potatoes 22

nashville hot chicken

two fried chicken breasts dressed in a sweet & spicy nashville sauce. served with mac & cheese and coleslaw 22

shrimp n' grits

blackened shrimp and conecuh gravy served on smoked gouda cheese grits with crispy fried onions 26

rustic salmon

pan seared atlantic salmon served with roasted carrots and garlic mashed potatoes topped with lemon mint tomato salsa 27

conecuh crawfish pasta

cavatappi pasta, spicy cream sauce, Conecuh sausage, crawfish 26 w/chicken +7 or shrimp +8

grouper

pan seared grouper, grit cake, grilled okra, lemon butter sauce, grilled lemon 33

DESSERTS

blueberry cobbler cheesecake

chunks of cobbler with blueberries, topped with a rich sauce and whipped cream 13

key lime pie

creamy key lime pie with a graham cracher crust, topped with raspberry sauce 10

molten chocolate cake

rich chocolate cake served with chocolate ganache, vanilla bean ice cream and fresh strawberries 13

banana pudding

homemade banana pudding layered with vanilla wafers, fresh bananas 9



HANDHELDS

SERVED WITH CHIPS OR FRIES

dixie sandwich

grilled mahi mahi, arugula and roasted garlic tartar sauce on a potato bun 20

the vulcan burger

black angus beef and smoked bacon with cheddar cheese, lettuce, tomatoes and red onions, served on a potato bun 17

ribeye philly cheesesteak

thinly sliced ribeye steak, swiss cheese, sriracha aioli, sautéed peppers & onions, on a cuban roll 20

pesto chicken club

grilled chicken breast, smoked turkey, bacon, arugula and pesto mayo. served on a potato bun 16

*THIS DISH CONTAINS NUTS

nashville hot chicken sandwich

fried chicken breast tossed in sweet and spicy nashville sauce with lettuce, tomato and onion. served on a potato bun 16

LUNCH M-F 11-2PM

tenderloin tips & rice

beef tenderloin tips , rice, sauteed green beans, crispy onions, rich demi glace 26

grits n' greens

fried or grilled chicken or blackened shrimp over southern spiced turnip greens & stone ground smoked gouda grits with a hint of cajun hot sauce w/chicken 21 w/shrimp 24

southern stir fry

grilled chicken or blackened shrimp, sautéed conecuh sausage, fresh okra, grape tomatoes, corn, and red onions. chicken \$21/ shrimp \$24

vegetable plate

choice of 2 sides 11 or 3 sides 16

SIDES

6 ea.

**whole kernel corn / whole roasted carrots / succotash
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**

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.





Southern

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COCKTAILS

strawberry fields

smirnoff strawberry vodka, fresh strawberry puree, lemonade 12

birmingham belle

bacardi dragon berry, peach schnapps, sprite, sour, cranberry 12

uptown margarita

hornitos silver, cointreau, agave nectar, fresh lime juice, salt rim 14
ADD PEACH OR STRAWBERRY 1

georgia peach

titos, peach schnapps, oj, topped with grenadine, sugar rim 12

southern mule

titos vodka, ginger beer, fresh lime juice 13

southern old fashioned

double shot bulleit rye whiskey, bitters, luxardo cherry, orange 15

smoked old fashioned

double shot bulleit rye whiskey, bitters, luxardo cherry, orange,
smoked with cherry wood 18

WINE

HOUSE 8/26

canyon road

sauvignon blanc
chardonnay
pinot grigio
cabernet
pinot noir
merlot

lamarca prosecco

16/62

italy - citrus and tree fruit with
toasty undertones

yes way, rose

13/50

South of France-ripe strawberry,
citrus, stone fruit

danzante pinot grigio

12/45

italy - fresh with aromas of tropical
fruit

whitehaven sauvignon blanc

15/58

marlborough - full flavor with
citrus notes

chateau st michelle

10/38

columbia valley - medium dry
with crisp apple aromas

terra d'oro moscato

14/53

california - floral and honey aromas

sonoma cutrer chardonnay

16/62

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

meiomi pinot noir

15/58

california - bright strawberry
and jammy fruit flavors

josh cabernet

12/45

california - blackcurrant, black cherry,
and toasty oak

charles and charles red

9/38

washington - deep, the nose is plum,
black currant, dark chocolate & lilacs

BEER

micelob ultra

4.2% abv. - st louis, mo

miller lite

4.2% abv. - milwaukee, ws

pbr

4.7% abv. - milwaukee, ws

blue moon n.a.

0% abv. - denver, co

coors light

4.2% abv. - golden, co

stella artois

4.0% abv. - belgium

white claw peach or black cherry

5.0% abv. - illinois

yuengling

4.4% abv. - pottsville, pa

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

LOCAL BEER

BIRMINGHAM, AL

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.

goat island blood orange berliner weisse

4.6% abv

avondale saison

7.2% abv.

trimtab paradise now berliner weisse

5.2% abv.

cahaba oka uba ipa

7.5% abv.

ASK ABOUT OUR LOCAL BEERS ON DRAFT.

PER STATE LAW ALL ALCOHOL SALES ARE FINAL.

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.