



Chip Ulbrich Executive Chef
Jon Wolf Sous Chef

Jeffrey Gardner Sous Chef
Stephen Brennan Sous Chef

FIRST FLAVORS

- Pimiento Cheese** *toasted corn crackers, house pickles, celery hearts* 6
Fried Green Tomatoes *goat cheese, sweet red pepper coulis* 6.95
Pan-Fried Chicken Livers *country ham, caramelized onions, toasted brioche, creamed corn, garlic jus* 6.95
Maryland Crab Cake *Creole mustard aioli, chow-chow* 14.50
Low & Slow Smoked Pork BBQ *scallion potato hoecake, house made BBQ sauce, cabbage slaw* 7.95
Oysters Rockefeller Gratin *baked Gulf oysters, spinach, fennel-garlic cream, toasted Benton's bacon crumbs* 10.75
Steamed Mussels *tomato, okra, bacon, white wine, garlic, lemon, brioche toasts* 9
Chilled Lowcountry Pickled Shrimp *spicy BBQ vinaigrette, cucumber, tomatoes, pickled sweet onions, housemade saltine crackers* 9

SOUPS & NEW SOUTH SALADS

- Soup of the Day** *please ask your server for today's selection* **cup** 3.75 / **bowl** 6
Old Charleston She-Crab Soup *fresh cream, sherry* **cup** 4.50 / **bowl** 7.25
Mixed Field Greens *fresh greens, toasted pecans, balsamic vinaigrette* 5.95
Caesar Salad *garlic-grit croutons, fried okra, shaved Grana Padano, Caesar dressing* 7.95 **with Calabash shrimp** 13.95
Cane Syrup Roasted Beet Salad *shaved beets, fennel-pear slaw, Valbreso feta cheese, cider-cane syrup, truffle oil* 9.75
Harvest Salad *sweet gem lettuce, roasted butternut squash, shaved red onion, dried cranberries, toasted pecans, shaved Grana Padano cheese, black pepper-sherry vinaigrette* 9.25

SOUTHERN SPECIALITIES

- Sautéed Shrimp & Scallops** *creamy stone-ground grits, garlic gravy* 18.50
Seafood Jambalaya *shrimp, crawfish, mussels, fish, Carolina Plantation rice, andouille sausage, spicy tomato broth* 17.95
Buttermilk Fried Chicken *sautéed green beans, buttermilk whipped potatoes, bourbon gravy* 16.75
Vegetable Plate *cauliflower mac and cheese, fried okra, roasted butternut squash, green beans, Brussels sprout* 15.75
Chicken and Dumplings *buttermilk-brined and pan-seared boneless chicken thighs, farmer's cheese dumplings, wilted Swiss chard, andouille gravy* 16
Shrimp Purloo *jumbo Gulf shrimp, Benton's country ham, Carolina Plantation rice, local okra, rosemary oil* 17.25

SKILLET, GRILL & SAUTÉ

- Grilled Atlantic Salmon** *roasted spaghetti squash, house made mascarpone, pomegranate jus, watercress salad* 23
Pan-Seared Spring Mountain Trout *sweet potato, fennel and pear hash; marinated crawfish with celery-herb vinaigrette* 21
Abita Ale Fried Catfish *crawfish Etouffee sauce, Carolina Plantation rice, caper sour cream* 17
Grilled Molasses-Brined Pork Chop *black eyed peas, green beans and Benton's ham sauté; smashed sweet potatoes, cider-Creole mustard glaze* 24
Braised Beef Brisket *Brussels sprouts, roasted cauliflower, butter-poached bliss potatoes, Coca-Cola jus* 23
Grilled Meatloaf *house-ground beef and pork, sweet corn pudding, mushroom-creamed green beans with crispy onions, smoked chili ketchup* 19
Filet Mignon *smashed sweet potatoes, wilted swiss chard with Benton's bacon, green peppercorn steak sauce* 34

ON THE SIDE

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|--------------------------|-------------------------------|--------------------|
| SCK collard greens 4 | green beans 4 | Brussels sprouts 5 |
| stone-ground grits 4 | buttermilk whipped potatoes 4 | fried okra 4 |
| smashed sweet potatoes 4 | cauliflower mac-and-cheese 5 | |

SOUTHERN SWEETS

- Banana Pudding** *banana pastry cream, ripe bananas, homemade vanilla wafers, fresh cream* 6.75
Our Signature Individual Pecan Pie *buttermilk caramel, vanilla ice cream* 6.75
Spiked Carrot Cupcake *raisins, pecans, cream cheese icing, pomegranate rum syrup* 6.75
Double Chocolate Bread Pudding *bittersweet and milk chocolate custard, coffee crème anglaise* 6.75
Ice Cream or Sorbet *please ask your server for today's selection* 5.75

*Please note, 18% gratuity will be added to parties of 6 or more. Fifth Group Restaurants serve only 100% trans fat-free food.

A FIFTH GROUP RESTAURANTS CONCEPT

South City Kitchen Midtown • South City Kitchen Vinings • La Tavola Trattoria • Ecco • The Original El Taco • Bold American Catering & Events
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SCKM dinner 111009