



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

Chilled Lowcountry Pickled Shrimp spicy BBQ vinaigrette, cucumber, tomatoes, pickled sweet onions, housemade saltine crackers 9

Fried Green Tomatoes goat cheese, sweet pepper coulis, chiffonade of basil 6.95

Pan-Fried Chicken Livers country ham, caramelized onions, toasted brioche, creamed corn, garlic jus 6.95

SOUPS & NEW SOUTH SALADS

Soup of the Day please ask your server for today's selection 3.75 **cup** / 6 **bow**

Old Charleston She-Crab Soup fresh cream, sherry 4.50 **cup** / 7.25 **bowl**

Mixed Baby Lettuces fresh greens, toasted pecans, balsamic vinaigrette 5.95

Caesar Salad garlic-grit croutons, fried okra, Grana Padano, Caesar dressing 6.95 **with Calabash shrimp** 13.95

Fried Chicken Salad mixed greens, Valbreso feta cheese, cucumber, smoked bacon, chipotle honey mustard 11.75

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

Soup & Salad cup of soup and your choice of a Caesar or mixed baby lettuces salad 9.75

SOUTH CITY SANDWICHES

Dorothy's Chicken Salad Sandwich melted Swiss cheese, cole slaw, house chips 7.95

Barbecue Pork Sandwich smoked and chopped on a brioche roll, housemade BBQ sauce, cole slaw, house chips 8.25

SCK Pimiento Cheese Burger house ground beef, butter pickles, red onion, BBQ mayonnaise, French fries 9.95

Roasted Turkey Sandwich grilled onion, smoked bacon, horseradish honey mustard, house chips 9.25

Catfish Reuben crispy Old Bay dusted catfish, Swiss cheese, shaved Benton's ham, cole slaw, Thousand Island remoulade, griddled rye, house chips 10.25

Smoked Beef Brisket Sandwich horseradish mayonnaise, caramelized onions, sliced tomato, sourdough, house chips 10.75

Sandwich & Soup half of a Dorothy's chicken salad or BBQ pork sandwich and a cup of soup 7.95

Sandwich & Salad half of a Dorothy's chicken salad or BBQ pork sandwich and a Caesar or mixed baby lettuces salad 9.95

SOUTHERN SPECIALTIES

Seafood Jambalaya shrimp, crawfish, mussels, fish, Carolina Plantation rice, smoked andouille sausage, spicy tomato broth 16.95

Grilled Salmon steamed vegetables, basmati rice, chow-chow, lemon vinaigrette 14.25

Buttermilk Fried Chicken buttermilk whipped potatoes, green beans, bourbon gravy 16.75

Crab Hash poached eggs, jumbo lump crab meat, sautéed Idaho potatoes, tomatoes, chive hollandaise 17.25

Sautéed Shrimp & Scallops creamy stone-ground grits, garlic gravy 16.95

Maryland Crab Cake warm crispy Brussels sprout and black eye pea salad, sherry vinaigrette, caper sour cream 14.50

Vegetable Plate green beans, field peas, fried okra, creamy mac and cheese 11.75

Carolina Chicken Bog pulled roasted chicken, andouille sausage, Carolina Plantation rice, sweet corn, okra, tomatoes 10.75

ON THE SIDE

SCK collard greens 4

stone-ground grits 4

crispy Brussels sprouts 5

green beans 4

buttermilk whipped potatoes 4

mac and cheese 5

Old Bay fries 4

house chips 2

fried okra 4

SOUTHERN SWEETS

Banana Pudding banana pastry cream, ripe bananas, homemade vanilla wafers, fresh cream 6.75

Spiked Carrot Cupcake baked with raisins and pecans, cream cheese icing, pomegranate rum syrup 6.75

Our Signature Individual Pecan Pie served warm with buttermilk caramel and vanilla ice cream 6.75

Double Chocolate Bread Pudding bittersweet and milk chocolate custard, coffee crème anglaise 6.75

Ice Cream and 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
fifthgroup.com

SCKM Lunch 111209