

- APPETIZERS -

FRIED GREEN TOMATOES \$12

5 battered and fried green tomatoes, side of ranch

SRIRACHA HONEY \$14

GLAZED SHRIMP

Crispy fried shrimp tossed in honey sriracha sauce

FRIED PICKLES \$10

Breaded and fried dill pickles, side of Cajun horseradish ranch

CATFISH BITES \$13

Breaded and fried catfish, side of Cajun ranch

CHIPS AND SALSA \$8

Basket of chips & salsa

LOADED FRIES \$12

Melted cheddar and Monterey Jack, bacon, pickled jalapeños, chives, ranch, BBQ sauce, side of crema; add pulled pork \$4

CORNBREAD \$8

Warm cornbread, butter, apple butter

PIMENTO CHEESE SPREAD \$12

House pimento cheese, herbed flatbread

- SOUPS -

SOUP FLIGHT \$13

A sampling of our three featured soups, served with toasted bread

CUP OF HOUSE MADE SOUP \$5

BOWL OF HOUSE MADE SOUP \$8

- SALADS -

GARDEN SALAD

Spring greens, romaine, shaved carrot, cucumbers, red onion, choice of dressing

\$6 SIDE

\$10 ENTREE

CAESAR SALAD

Romaine, house croutons, Parmesan, Caesar dressing

\$6 SIDE

\$10 ENTREE

SALAD DRESSINGS:

Ranch, Bleu Cheese, Balsamic Vinaigrette, Honey Mustard, Caesar, Oil and Vinegar

SIRLOIN SALAD

Romaine, blue cheese, red onion, cherry tomato, bacon, steak, choice of dressing

\$18

CHICKEN COBB SALAD

Spring greens, romaine, bacon, hard-boiled eggs, tomato, cucumber, bleu cheese, choose either crispy fried chicken breast or grilled chicken, choice dressing; add an extra 7 ounces of chicken for \$6

\$15



- SANDWICHES -

served with one house side.
Upgrade to a premium side for \$1.

HICKORY PULLED PORK SANDWICH \$14

Smoked pork shoulder, fried onion strings, house slaw, choice of sweet BBQ or mustard BBQ

SOUTHERN STONE CHICKEN SANDWICH \$14

Fried chicken breast tossed in your choice of sweet BBQ or buffalo sauce, slaw, served on a brioche bun

HOOSIER PORK TENDERLOIN \$15

Breaded and fried pork tenderloin, lettuce, tomato, onion, basil aioli, served on a brioche bun

FRIED GREEN TOMATO BLT \$14

Hand battered fried green tomatoes, 2 pieces of thick cut bacon, lettuce, ranch, served on toasted wheat bread; add avocado \$2; add fried egg \$2

FRIED CATFISH SANDWICH \$16

Two fried catfish filets, red onion, lettuce, tomato, banana pepper rings, house remoulade, served on a brioche bun

BLACKBERRY BRIE GRILLED CHEESE \$14

Sliced brie, Havarti, Swiss, blackberry jam, spinach, served on grilled sourdough bread

- SIDES -

STANDARD SIDES \$5

Coleslaw, House Fries, Collard Greens, Cheddar Grits

PREMIUM SIDES \$6

Sweet Potato Waffle Fries, Fried Okra, Seasonal Vegetable, Garlic Mashed Potatoes

GLUTEN FREE BREAD - \$2
EXTRA SAUCE OR DRESSING - \$1



- BURGERS -

served with one house side.
Upgrade to a premium side for \$1.

SMASH BURGER \$15

Two smashed all beef patties, horseradish pickles, American cheese, house smash sauce, served on a potato roll; add an extra patty and cheese for \$4

PATTY MELT \$15

Two smashed all beef patties, Swiss cheese, grilled onions, Russian dressing, served on rye bread

VEGGIE BURGER \$16

Half pound plant-based Impossible patty, avocado, grilled onions, Havarti, tomato, arugula, served on a brioche bun


THE STONE CLASSIC \$15

Half pound all beef patty (may substitute Impossible veggie patty or 2 smash burger patties), choice of cheese, lettuce, tomato, onion, dill pickles, basil aioli, served on a brioche bun

Cheese options: American, Swiss, Cheddar, Monterey Jack, Smoked Gouda, Pepper Jack, Havarti, Provolone, Colby-jack

Additional toppings: Pepper rings, pickled jalapeño, slaw, grilled onions, crispy onion, arugula, avocado (\$2); bacon (\$2); fried egg (\$2); fried green tomato (\$1.50)

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS





- ENTREES -



served with choice of any two sides
Upgrade to a premium side for \$1 each upgrade

BLACKENED SALMON

\$26

Norwegian salmon filet.
Grilled option available

CRAB CAKES

\$30

2 fried crab cakes, spring greens,
crabby sauce,

NEW YORK STRIP

\$35

12 oz grilled New York strip steak,
rosemary red wine demi-glace.

SURF AND TURF

12 oz New York strip steak, red wine
demi-glace, with choice of one crab
cake \$42, or five blackened shrimp \$40;
substitute filet mignon add \$10

SWEET TEA BRINED FRIED CHICKEN

Half or full hand breaded and pressure
fried chicken, hot honey, pickles **\$20**

CHICKEN FRIED STEAK

\$24

Battered and fried hand-pounded
steak cutlet, country gravy

CATFISH REMOULADE

\$23

fresh fried catfish, house remoulade

FILET MIGNON

\$46

Grilled filet mignon with port balsamic
reduction

- PASTA -

SMOKY MAC AND CHEESE

\$16

Cavatappi noodles, house made
smoky pimento cheese sauce, bacon
chives; add pulled pork \$4,
add crab cake \$10

CREOLE SHRIMP PASTA

\$23

Cavatappi pasta, sautéed shrimp,
andouille sausage, onion, tomatoes,
peppers, creole cream sauce, Parmesan

SHRIMP & GRITS

\$23

Shrimp, onions, peppers, tomatoes,
andouille sausage, creole cream sauce,
parmesan, chives

BLACKENED CATFISH TACOS

\$16

3 flour or corn tortillas, blackened
catfish, house coleslaw, tomato,
chipotle aioli, cotija cheese

GULF COAST SHRIMP TACOS

\$16

3 flour or corn tortillas, blackened
shrimp, coleslaw, pineapple salsa, cotija
cheese

CARNITAS TACOS

\$16

3 flour or corn tortillas, pulled pork,
slaw, crispy onion straws,
BBq or buffalo, cotija cheese

- BEVERAGES -

COFFEE \$4

MINERAL WATER \$4

ICED TEA \$3

LEMONADE \$3

SPRITE \$3

ROOT BEER \$3

DR. PEPPER \$3

COKE/DIET COKE \$3

MELLOW YELLOW \$3

CREAM SODA \$3

BLACK CHERRY SODA \$3

ORANGE SODA \$3



ALL PARTIES OF 8 OR MORE HAVE 20% AUTOMATIC ADDED GRATUITY

