The Southern on 8th
Kitchen & Bar

Fall / Winter 2023

southern starters

CREOLE BAKED JAMES RIVER OYSTERS 18
creole garlic parmesan butter - lemon - grilled baguette

HONEY SRIRACHA FROG LEGS 18
flame broiled - ginger - sesame seeds scallion - pickled fresnos - lime

ESCARGOT 16
garlic butter- white wine - sea salt - parsley - aleppo pepper - toasted bagauette

SOUTHERN DEVILED EGGS 9
pancetta - pickled red onion - dill

HAPP-Y GATOR TAIL 16
crisp florida gator bites - herbal butter wine sauce

ALABAMA SOUTHERN WINGS 14
house dry rubbed - alabama white sauce - carrots - house dills

SHORT RIB & GORGONZOLA TARTINES 16
braised angus beef - sourdough crostini - aged gorgonzola - bordelaise - pepper jam

for the table

FRIED GREEN TOMATOES 12
micro lettuce - pimento cheese - bacon jam

SPRING ONION & CHEDDAR BISCUITS AND SOUTHERN CORN MUFFINS 8
pimento cheese - house preserves jalepeño honey maple butter

WARM CRAB & SMOKED FLORIDA FISH DIP 15
house smoked wild caught fish - blue crab meat - cream & pimento cheese - creme fraiche - pepper jelly - sourdough crostini

NASHVILLE STYLE DUCK 18
crispy duck drumsticks - house nashville hot seasoning - house cheddar biscuits - house pickles

soup, salad & sandwich

SHE CRAB SOUP 7/12
blue crab - sherry - cream cornbread croutons - chives

ROASTED BUTTERNUT SQUASH BISQUE 6/10
toasted pumpkin seeds - creme fraiche pancetta dust - evoo - maldon salt

ROASTED BEET, ARUGULA & GORGONZOLA SALAD 16
golden & red beets - arugula - candied pecans - EVOO - apple balsamic - shaved radish - sea salt

PECAN CRUSTED CHICKEN 18
pecan chicken breast - mixed lettuces - granny apples - goat cheese dried cranberries - red onion - honey dijon

SOUTHERN ROMAINE CAESAR 16
chilled romaine - red onions - house croutons - shaved parmesan - black pepper - house caesar dressing
chicken +7 • shrimp +10 • bay scallops +11

MANGO GROUPER SANDWICH 20
southern fried or cajun grilled lettuce - red onion - alabama white sauce - mango habenero chutney

SMASHED ANGUS DOUBLE BACON CHEESEBURGER 17
candied bacon - american cheese - pimento cheese - lettuce - tomato - onion house pickles - hand cut fries

SOUTHERN CHICKEN SANDWICH 15
(choice of nashville hot or cajun grilled)
house slaw - house pickles & red fresnos alabama white sauce - hand cut fries

southern supper

THE SOUTHERN SHRIMP & GRITS 26
atlantic red shrimp - nora mills granery white grits blistered cherry tomatoes - chorizo - white cheddar - pan broth

COUNTRY PORK CORDON BLEU 33
grilled butterflied bone in chop - country ham, gruyere, sage creole veloute, double whipped potatoes - maple roasted carrots

HERB CRUSTED GARDEN CHICKEN 24
roasted boneless breast - tomato, feta & basil tapenade - choice of one side

COUNTRY FRIED NEW YORK STRIP 27
double whipped potatoes - southern white gravy - maple roasted carrots

LOW COUNTRY SEAFOOD PAPPARDELLE 28
bay scallops - atlantic shrimp - fresh florida catch chorizo - sweet florida corn - lemon cream - tarragon
**gluten free available upon request*

chef's seasonal

CHEF'S FRESH FLORIDA CATCH OF THE DAY mkt
prepared as our chef's daily feauture OR southern fried

BLACK ANGUS TENDERLOIN FILET 43
house bordelaise sauce - exotic mushroom risotto - roasted brussel sprouts - crispy shallots

BLACK ANGUS GORGONZOLA RIBEYE 49
garlic gorganzola compound butter - parmesan herb fingerlings - grilled asparagus - maldon salt

ROAST LEMON ROSEMARY PHEASANT 35
caramelized pearl onions - exotic mushroms - sweet potato & butternut squash hash - cranberry port jus - maldon salt

BISON SHORT RIB BOLOGNESE 32
potato gnocchi - red wine & tomato ragout - brown butter - fried sage - pecorino & parmesan cheeses

ROASTED BUTTERNUT & VEGETABLE RISOTTO 21
roasted butternut squash and seasonal vegetables - exotic mushrooms - mascarpone - evoo - thyme

sides

BACON TOPPED BAKED MAC & CHEESE 7
NORA MILLS GRANERY CHEESE GRITS 6
DOUBLE WHIPPED MASHED POTATOES 6
SOUTHERN SIDE SALAD 6
GRILLED ASPARAGUS 7
ROASTED BRUSSEL SPROUTS 7
MAPLE ROASTED CARROTS 7

sweets

FLORIDA KEY LIME PIE 8
BOURBON KISSED CHOCOLATE PECAN PIE 10
BREAD PUDDING, CRÈME ANGLAISE & CARAMEL DRIZZLE 9
SEASONAL FRUIT COBBLER, CRUMBLE TOPPING & VANILLA ICE 9

*Please advise your server of any food allergies prior to ordering, some ingredients may not be listed on menu. Some items on menu are gluten free and others can be prepared or modified to be gluten free, please ask your server for more details. ***Contains raw or undercooked fish:*** Some menu items contain meat, fish and shellfish that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or uncooked meat, fish, shellfish or fresh shelled eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Please note, there will be an 20% gratuity added for parties of 8 or more

Craft Cocktails

THE SOUTHERN CLASSIC OLD FASHIONED 12
Smooth Ambler Contradiction bourbon, muddled sugar cube, angostura bitters, garnished with a fragrant orange twist and two brandied cherries

OLE FASHIONED GET DOWN 12
Smooth Ambler Contradiction bourbon, maple syrup, angostura bitters, orange bitters

LAKE COUNTY ICED TEA 12
Rabbit Hole Rye whiskey OR Absolut Vodka, lemon juice, maple syrup, house made peach syrup, splash of ginger ale

THAT SHIP HAS SAILED (SOUTHERN PINA COLADA) 13
Malibu, Glenlivet Caribbean Reserve Scotch, pineapple juice, real coconut, agave, lemon, with grated cinnamon and pineapple garnish

CUCUMBER COLLINS 10
Absolut vodka or Beefeater gin, lime juice, agave, cucumber slices muddled, eucalyptus bitters

ENDLESS SUMMER 10
Altos Reposado tequila OR Absolut vodka, lemon juice, watermelon, agave

MAMA'S COSMO 12
Absolut Citron, pomegranate, house spiced cranberry syrup, lime juice, angostura bitters

Signature Sours & Specialties

SOUTHERN SOUR 11
Legent bourbon, lemon juice, house made simple syrup, orange juice, orange bitters, highball glass

NEW YORK SOUR 12
Bulliet bourbon, fresh lemon juice, maple syrup, orange bitters, float of Cabarnet, lemon twist, big rock, highball glass

SOUTH OF BOSTON SOUR 12
Bulliet bourbon, fresh lemon juice, egg white, house made simple syrup, angostura bitters, orange peel cherry garnish, chilled coupe glass

MAPLE BOURBON BRAMBLE 14
Legent bourbon, fresh squeezed lemons, mint, maple syrup, Angostura bitters, highball glass

HEMINGWAY RUM SOUR 11
Bacardi rum, lime juice, lemon juice, house made simple syrup, egg white, St Germain, lime wedge, chilled coupe glass

8TH STREET GOLD RUSH 12
Legent bourbon, lemon juice, honey syrup, Chambord, highball glass

SOUTHERN SIDECAR 13
Rabbit Hole rye whiskey, lemon juice, cointreau, chill with ice, sugared rim, lemon slice, sugared rim, chilled coupe

BLACKBERRY BOURBON SMASH 14
Bulliet bourbon, fresh limes, mint, blackberries, mint & blackberry garnish, collins glass

COFFEE MARTINI 11
Absolut vanilla, baileys, kahlua, house brewed coffee

Wines

WHITE WINES

Squealing Pig, New Zealand, Sauvignon Blanc 12 / 41
Cedar Brook, Sauvignon Blanc 9 / 31

Willamette Valley, Pinot Gris 12 / 41
Giorgio Z, Italy, Pinot Grigio 13 / 45

House - Dark Harvest, WA, Chardonnay 8
Frank Family, Napa Valley, Chardonnay 18 / 88
Buehler Russian River, Sonoma, CA, Chardonnay 14 / 47
Ramey, Sonoma Coast, Sonoma, CA, Chardonnay 90
Culitos, Moscato, Chile 10 / 32
Weinkeller, Riesling 1L 13 / 45

SPARKLING & ROSÉ

La Marca, Italy, Prosecco 33
La Marca, Italy, Prosecco - **split (small bottle)** 10
Bieler Père et Fils, Rosé 11 / 35
PINOT GRIGIO/GRIS
Williamette Valley, Pinot Gris
Pinot Grigio, Giorgio Z, Italy

RED WINES

Benton Lane, Oregon, Pinot Noir 14 / 47
Scarlett of Paris, France, Pinot Noir 9 / 31

Decoy, Napa Valley, CA, Merlot 14 / 48
Columbia Valley, WA, Merlot 13 / 44

House - Dark Harvest, WA, Cabernet 8
Decoy, Napa Valley, CA, Cabernet 15 / 52
Columbia Valley, WA, Cabernet 14 / 48
Quilt, Napa Valley, CA, Cabernet 95
Honig, Napa Valley, CA Cabernet 104
Frank Family, Napa Valley, CA, Cabernet 133

Bootleg, Napa Valley, CA, Red Blend 16 / 76
Malbec, El Ganador, Mendoza, Argentina, Red Blend 35

Dick & Johnson's Wine Coolers

VERY BERRY COOLER 9
Italian White Wine, Chambord, Sprite, raspberry

PORCHSIDE CITRUS COOLER 9
Italian White Wine, Limoncello, splash of lime, soda water

ORANGE BLOSSOM COOLER 9
Italian White Wine, Triple Sec, ginger ale, mint, orange

GINGER APPLE CRISPER 9
Riesling, apple cordial, ginger ale, soda water

CHERRY LIME COOLER 9
Riesling, cherry cordial, fresh lime juice, soda water

Draught, Can & Bottle Beer

DOMESTIC - 5
CRAFT - mkt price, please ask your server.

PLEASE ASK YOUR SERVER OR BARTENDER FOR OUR **8 CURRENT SEASONAL AND ROTATING** TAP SELLECTIONS!

CANS AND BOTTLES
White Claw 5
High Noon Sun Sips 6
Angry Orchard Cider 6
Blue Moon 6
Miller Lite 5
Budweiser 5
Bud Light 5
Mich Ultra 5
Corona 6
Heineken 6
Stella 6
Heineken NA 5