

Starters

- Housemade Sticky Bun v | brown sugar, pecans, cream cheese icing | 6
- Pimento Cheese Fritters v | peggy rose's hot pepper jelly | 8
- Fried Green Tomatoes v | herbed cream cheese, smoked tomato jam, green onion aioli | 8
- Buncombe Co. Farm Deviled Eggs | johnston county country ham | 6
- House-Cut Chips GF v | smoked tomato jam, buttermilk-cucumber dressing | 5
- Lump Crab Cake | smoked corn tartar, blistered tomato compote | 12
- Crab-Asparagus Panzanella | heirloom tomatoes, arugula, broccoli pesto | 12
- Boiled Peanut Hummus v+ | pickled vegetables, accidental baker sea salt and pepper flatbread | 7

Soups & Salads

- Soup du Jour | 5/7
- Butternut Squash Soup GF v | cinnamon crème fraîche | 5/7
- Baby Spinach & Goat Cheese GF v | pickled figs, spiced pecans, apples, house raspberry vinaigrette | 10
- Classic Caesar | romaine, parmigiano-reggiano, garlic croutons, housemade caesar | 8
- Cobb Salad GF | chicken, avocado, cucumber, tomato, bacon, blue cheese, boiled egg, buttermilk-cucumber dressing | 13
- Local Greens | carrots, manchego, farm egg, lemon-herb vinaigrette, rye | 8
- Baby Kale Salad GF | brussel sprouts, radicchio, roasted pistachios, dried berries, poppy seed vinaigrette | 9
- Southerly House Salad GF v+ | field greens, grape tomatoes, cucumber, red onion, basil-balsamic vinaigrette | 6
- Salad Additions: chicken 5, shrimp 6, salmon* or steak* 7*
- Soup & Half Sandwich | choice of BLT, egg salad or chicken salad | 11
- Assorted Cold Salads | 13
- Choose any three of the following salads: roasted almond chicken GF, creole shrimp GF, buncombe co. farm egg GF, chickpea and cucumber GF, tomato and mozzarella, loaded potato salad, orzo pasta salad*

Sandwiches *Comes with your choice of sweet potato fries or french fries.*

- Southerly BLT | applewood bacon, fried green tomatoes, bibb lettuce, basil aioli, seven-grain bread | 11
- Roasted Almond Chicken Salad | mixed greens, tomato, croissant | 12
- Buncombe Co. Farm Egg Salad | applewood bacon, bibb lettuce, tomato, whole wheat bread | 10
- Southerly Burger | 8-oz C.A.B.®*, lettuce, tomato, onion, challah roll and choice of cheese:
brie, mozzarella, jim's cheddar | 13
- Cracklin Pork | local kale, tomatoes, lemon-caper aioli | 12
- Crab Cake | baby greens, lemon-caper aioli, buttered brioche | 15

Brunch Specials Available until 3 p.m.

Southerly Quiche & House Salad | mixed green salad, basil-balsamic vinaigrette | 11
Saturday: broccoli, cheddar
Sunday: lorraine (bacon, cave-aged gruyère, onion)

Fried Chicken & Waffles | pure vermont maple syrup, pecan-honey butter | 12

Belgian Waffles v | pure vermont maple syrup, pecan-honey butter | 8

Housemade Cinnamon-Raisin French Toast v | pure vermont maple syrup | 9
add bacon or sausage + 2

Buttermilk Pancakes v | stack of three, pure vermont maple syrup | 9 add blueberries or chocolate chips + 1

Duck Confit Hash GF | poached eggs*, yukon potatoes, mushrooms, caramelized onions, hollandaise | 14

Corned Beef Hash GF | house brisket, poached eggs*, roasted peppers, yukon potatoes, chive hollandaise | 13

Mushroom & Onion Frittata GF | edwards smoked sausage links | 10

Huevos Rancheros GF | fried farm eggs*, crowder peas, house salsa, pickled green chiles, avocado crema, crispy tortillas | 10
add house chorizo sausage + 2

Biscuits & Gravy | two eggs, housemade buttermilk biscuits, sausage gravy | 9

The following include choice of hash brown casserole, grits or fruit:

Breakfast Quesadilla | house chorizo, scrambled eggs, pepper jack, charred tomato salsa | 10

Southerly Eye Opener | two eggs* any style, bacon or sausage, buttermilk biscuit | 10

Classic Eggs Benedict | canadian bacon, poached eggs*, hollandaise, toasted english muffin | 12

The Fried Green Tomato "Cackalacky" | country ham, scrambled eggs, jim's cheddar, cackalacky hollandaise | 11

Vegetarian Benedict v | poached eggs*, portobello, asparagus, chive hollandaise | 11
add smoked salmon + 4

Lowcountry Benedict | crab cake, poached eggs*, fried green tomatoes, hollandaise | 14

Main Plates

Coastal Shrimp & Grits GF | house tasso, shrimp broth, charred tomato butter | 15

Sweet Tea-Glazed Salmon GF | black-eyed pea succotash, green tomato vinaigrette | 14

Blackened Mahi Mahi Tacos | cabbage, mango chutney, house red sauce, cilantro crema | 12

GF Gluten Free V Vegetarian V+ Vegan

Southerly proudly serves Certified Angus Beef®, carefully selected from reputable ranches and family farms in America's heartland. All salad dressings are freshly made in-house. Southerly uses local and organic products when available. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any dietary or allergenic restrictions. Parties of 8 or more will have a 20% gratuity added.