

Dessert



Banana Pudding

4
€

Desserts*



Ice Cream

9
3
€

Non alcoholic drinks



Iced Tea

2
€



Homemade Lemonade

3
€



Coke

Appetizers*



Deviled Eggs

9
5
€



Cheese

Soups*



Vegetable Soup

Specials



Pork Barbecue

11
€

10 most popular



Cornbread

Pizza



Meat Pizza



Champignons

17

Mains



Sirloin

Burgers*



Cheeseburger

19
9 €

Side dishes*



Patatas

Sandwiches



Roast Turkey

12
€

Seafood



Rainbow Trout (Fried or Grilled)

14
€

SIDES



Brunswick Stew



Black-Eyed Peas



Broccoli Souffle



Butter peas



Cheese Grits



French Fries^



Green Beans

9



Hoppin' John



Rice and Gravy



Sweet Potato Souffle

Drinks



Tea

Chicken*



Fried chicken

14

Vegetarian dishes



Broccoli with cheese

Banchan



Sides

Desserts



Peanut Butter Pie

4
€

Chicken



Fried Chicken Tenders

11
€

Cocktails



Hurricane

7
€



Whiskey Lemonade

6
€

Soft drinks*



Cola

Salads Small



Premium

5
€

Homemade Desserts



Bread Pudding Wine Sauce

4
€



Hot Brownie Sundae with Vanilla Ice Cream

4
€



Strawberry Shortcake Whipped Cream

4
€



Key Lime Pie with Homemade Almond Crust

5
€



Our famous Homemade Cinnamon Rolls, Corn Bread and Yeast Rolls

3
€

Kraut & Rüben



Mac and Cheese

Kids



Hamburger*

9
€

Lunch offer - Asian



Vegetable

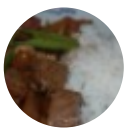
Paleo Bars



Pecan Pie

1
5
€

Fleisch - Schweinesteak



Steak

9

Main



Fried Gulf Shrimp

16
€

Breakfast Bites



Fresh Fruit

8
4
€

Steamed Dishes: Món Hấp



Dumplings

Classics



Mint Julep

6
€

Tagliatelle - Bandnudeln



Mimosa

9
6
€

Finger Dips



Onions

Vegetables



SQUASH SOUFFLE

Hauptgerichte - Chicken



Fried Chicken

10
€

Bread



Bread

Beverages



Sweet Milk or Buttermilk



Cream Soda or Root Beer



Coca-Cola, Diet Coke, Sprite, Coke Zero, Fruit Punch or Ginger Ale

2
€



Coffee or Hot Tea

2
€



Sweet Tea

Entrees



Chicken Pot Pie

10
€



Smothered Chicken

11
€



Fried Seafood Combinations

Popular Items



Choose Any 3 Sides

Whites



Robert Mondavi

Flights



Local

5
€

Specialty Cocktails



Sour Apple Martini

6
€

Fancy Fixin's®



Chicken Fried Chicken

12
€

Bottled Beer



Domestics

4
€

House Wines



Sycamore Lane

Shares



Fried Green Tomatoes^

Martinis



Mint Julep Martini

6
€

Entrees and Sides



Macaroni and Cheese

Signatures



Chicken and Dumplings

11
€

Crafted Cocktails



Georgia Peach Martini

6
€

Draft List



The White Russian

6
€

Fried Seafood Platters



Fried Shrimp or Oysters

9
€

Hot Mezza



Fried Chicken Wings (6)

12
€

Headliners



Salmon Croquettes

10
€

Salads



Wedge Salad

9
6
€

Sandwiches/Wraps



Homemade Pimento Cheese

5
€

Fresh Sides



Potato Salad^

Signature Soups & Salads



Garden House Salad

3
€

10th Avenue Freeze-Out



Cranberry or Orange Juice

Sandwich Platters



Cole Slaw^

Luncheons



Shrimp and Cheese Grits

14
€

Les Plats Principaux



Macaroni and Cheese^

Sweet Victories



Georgia Peach Cobbler

4
€

Barbecue Items



Roast Pork

12
€

White Based Sauce



Cheese Sauce

Skillet Favorites



Baked Chicken Breast

12
€

Fried combo baskets



Four-Piece Fried Chicken

12
€

Country Dinner Plates



Fried Chicken Livers

6
€

Wok Appetisers



Barbecued Ribs

*Corn Bread



Corn

Speciality Drinks



Bloody Mary Blend

6
€



Ponce Punch aka Alabama Slammer

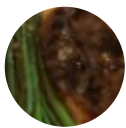
7
€

Breakfast On the Side



Tomatoes

Fajitas!



Sirloin Steak

9

The Green Room



Southern Salad

6
€

For a Limited Time Only!



Arnold Palmer

3
€

Hand-Shaken Cocktail - Martinis



The Classic Martini

6
€

Soups, Salads and Appetizers



Pot Likker



Spicy Deep-Fried Mudbugs

9
€



Lightly Fried Okra

6
€

Lunch Orange Platter



Meatloaf with Tomato Sauce

11
€

Southern Special



Choose any 3 Entrees



Choose your dessert

Handcrafted Desserts



Seasonal Cobbler

4
€

Traditional Southern Speciality



Vegetable Plate (choose 4 sides)

10
€



Grilled Liver and Onions*

11
€



Pan Fried Cube Steak with Brown Onion Gravy

12
€



Patty Melt, swiss cheese, grilled onions

10
€



Chopped Ground Sirloin*

12
€



Fried or Grilled Pork Chops*

13
€



Fried or Sautéed Chicken Liver*

10
€



Grilled or Barbequed Boneless Chicken Breast

10
€



Savory Slow Cooked Beef Pot Roast

13
€



Braised Ox Tails over Rice

21
€

Fresh Seafood Selection*



Tilapia Fillet, Grilled, Fried Or Blackened

14
€



Catfish Fillets, Grilled, Fried Or Blackened

14
€



Fried Whole Catfish (2)

14
€



Fresh Salmon Grilled or Blackened

16
€

Mary Mac's Famous Fresh Vegetables and Sides



Apple Sauce^



Carrot-Raisin Salad^



Cheese Vegetable Soufflé



Cream Corn^



Fresh Fruits^



Fried Okra^



Pickled Beets^



Potato Cakes^



Spiced Apples^



Steamed Cabbage^



Steamed Carrots^



Tomato Pie^



Vegetable Medley^



Vegetable Soup^



Whipped Potatoes[^]

Side Dishes \$3 Each



Collard Greens

Passariello Family/ Traditional Dinners



Roasted Chicken

Jump-Starters



Fried Green Tomatoes

7
€

Country Vegetables n' Sides



Turnip Greens

Cakes And Things



French Connection

6
€

Chardonnay Bottle Wine (Must be 21 to Purchase)



Kendall Jackson

Uncategorized



Fried Select Oysters

18
€