



SOUL 2 SOUL

KITCHEN LOUNGE

SOUL TAPAS



DOWN HOME CLUCK N' BACON MAC CHICKEN RANCH

Mac 'n' Cheese Creamy, Velvety Cavatappi smothered in a rich, tangy sauce, Smokey bacon and chicken topped with crackers bringing savory soul in every bite.



SOUTHERN BELLE SWEET SOUL POUTINE

Sweet Potato Fries loaded with Garlic Bread, Cheese Curds, Gravy, Crispy Bacon, Cajun Crema.



SMOKEY SOUTHERN TURKEY DUMPLING BOWL

Potato Gnocchi, Braised Vegetables, Smoked Turkey in Zesty House Gravy.

NOT NANNA'S SOUTHERN POT ROAST

Slow Smokey Beef roast served with whipped potatoes, Tri-colored Carrots and Charred Broccolini.



SWEET SAVORY SOULFUL FRIED CHICKEN WINGS & BELGIAN WAFFLE

Crispy, Golden-Brown fried chicken paired with a fluffy, sweet waffle for the ultimate Southern comfort dish. Drizzled with warm spiced maple syrup.



MAMAS FOUNDUTA TORTELLACCI

Tortellacci Pasta stuffed with cheese, succulent shrimp, andouille, served with a rich creamy cajun creole cream sauce.



S2S SHRIMP TACOS

Blackened Shrimp topped with S2S Remoulade, Corn Pico De Gallo, Purple Slaw on a Corn Tortilla.

SOUL TAPAS



SOUL DEEP SHRIMP N' GRITS

Pan Seared Shrimp Sautéed in a Blend of Butter, Garlic and Spices. Served on a Bed of Creamy Gouda Grits.



SOULFUL KICK HUMMUS DIP

S2S Hummus, a Creamy Blend of Roasted Red Peppers and Chickpeas, with Kick of Pimento Cheese. Served with Fresh Pita and Crispy Vegetables for a Perfect Balance of Smoky, Savory and Creamy Flavours.



DELTA DRAGON STICKY RIBS

Tender, Pork Ribs, Lightly Battered and Fried to Crispy perfection, then Glazed in a sweet and Tangy Sticky Sauce. Served with a side of Pickled Vegetables for a Satisfying Contrast of Flavors. Topped with Peanuts & Sesame Seeds.

VOODOO BATTERED OKRA

Crispy Fried Okra, Lightly Battered and Tossed. Complemented by a Silky Lemon Hollandaise Sauce and a Subtle Honey Drizzle, bringing a Sweet, Tangy and Umami-packed Twist to this Southern Favorite.



BAYOU TRUFFLE CHIPS

Crispy, Potato Fries served with a Smokey Blackened Aioli or Creamy Hollandaise offering a Bold Southern Twist on a classic favorite.



SOUTHERN BUTTERMILK SKILLET CORNBREAD

Three Golden, Fluffy pieces of Skillet Cornbread, served with Velvety Maple-Miso Whipped Butter and Topped with Sweet and Spicy Candied Pecans for a Perfect Balance of Warmth, Richness and a Hint of heat.



COUNTRY FETA BROCCOLINI

Tender Broccolini Lightly Charred and Tossed with Garlic, then Topped with Creamy Crumbled Feta and a Dash of Lemon. A Perfect Blend of Southern Flavors with a Fresh, Tangy Twist.