



HEY Y'ALL LET'S SNACK!

CATHEAD BISCUITS with house-made blueberry compote & whipped butter **2 for 5⁵⁰ / 4 for 8⁵⁰**

MAC & CHEESE BITES crispy fried mac and cheese, milk gravy, creole sofrito **8⁵⁰**

DEVILED EGGS (GF) diced pickled jalapeños & carrots over a spinach & pecan salad **6¹⁰**

CRISPY PORK TACO slow cooked in duck fat & topped with smoked jalapeño bbq aioli, pickled jalapeño, crispy tobacco onions, cilantro, flour tortilla **4⁰⁰ each**

FRIED CAULIFLOWER TACO fried jalapeños, scallions, sriracha honey & green tomato aioli drizzle, flour tortilla **4⁰⁰ each**

BBQ CHICKEN EGG ROLLS pulled "forever free" chicken, smoked jalapeño bbq sauce, pickled red onion, carrots, spinach **8²⁵**

HONEY CHIPOTLE WINGS with garlic buttermilk ranch **8⁰⁰ small / 14⁰⁰ large**

SPICY CAULIFLOWER BITES beer-battered and lightly fried cauliflower florets & sliced jalapeños, scallions, sriracha honey drizzle, green tomato aioli dipping sauce **7⁵⁰**

FRIED OKRA hand-battered and fried okra, carolina white dipping sauce **7⁶⁰**

CRISPY BRUSSELS topped with fresh herbs, lemon zest & chopped bacon, garlic buttermilk ranch dipping sauce **7⁷⁵**

FRIED PICKLES with garlic buttermilk ranch dipping sauce **6¹⁰**

ASHEVILLE HOT CHICKEN DIP shredded "forever free" chicken in a spicy, creamy & cheesy sauce, topped with biscuit crumbles & chopped pickles, served with house-made tortilla chips **10¹⁵**

LOADED POTATO CRACKLINS melted pimento cheese, sour cream, bacon bits, scallions, garlic buttermilk ranch **5⁰⁰ small / 7⁵⁰ large (add chorizo for 3⁰⁰)**

WARM PIMENTO CHEESE DIP topped with sour cream, scallions, house-made tortilla chips **7⁵⁰ (add chorizo for 3⁰⁰)**

FAIR FAMOUS FRIED GREEN TOMATOES panko-crusted fried green tomatoes, basil, roasted red pepper sauce, served over stone-ground goat cheese grits **9⁹⁰**

TUPELO'S FAMOUS CHICKEN

OUR "FOREVER FREE" CHICKEN IS BRINED FOR OVER 18 HOURS THEN COOKED TO PERFECTION.

Dark Meat 9⁹⁵ | White Meat 11⁷⁵ | Half-Bird 15⁹⁵

ADD A SIDE
→ ANY FARM FRESH SIDE 2⁵⁰ EACH ←

FRIED CHICKEN
HONEY DUSTED sprinkled with our signature 'bee dust'
BLEU BUFFALO buffalo-style hot sauce, bleu cheese crumbles, shaved celery, garlic buttermilk ranch
SWEET & SPICY sriracha honey sauce, cilantro

ROASTED CHICKEN
SWEET TEA (GF) with a honey lacquer
HONEY JALAPEÑO LACQUER topped with pickled & fried jalapeños, cilantro
CHIMICHURRI (GF) topped with green beans, cherry tomatoes, dressed arugula & kale

SUPPER PLATES

PROTEINS SERVED WITH ANY TWO FARM FRESH SIDES

BUTTERMILK FRIED CHICKEN boneless and skinless "forever free" chicken breast, milk gravy **16⁷⁵**

CAST IRON PORK (GF) slow-cooked pork shoulder in duck fat, seared in a cast iron wok, glazed with sriracha honey, cilantro **15⁷⁵**

BOURBON PEPPERCORN GLAZED MEATLOAF pasture-raised beef & "forever free" chorizo, slow-roasted in a large muffin tin **15⁹⁵**

LOW COUNTRY CATFISH (GF) sustainable "forever free" catfish with blackening seasoning **18⁷⁵**

ROASTED MOUNTAIN TROUT (GF) sustainable "forever free" trout, creole butter, grilled lemon **22⁴⁵**

SMOKED JALAPEÑO RIBS (GF) slow-roasted baby back ribs with scratch-made smoked jalapeño bbq sauce half rack **16⁹⁵ / full rack 28⁰⁰**

FARM FRESH VEGETABLE PLATE choose any combination of four farm fresh sides **14⁵⁰**

FARM FRESH SIDES

ALL SIDES ARE 5⁰⁰

Collards with Bacon (GF)

Parmesan & Rosemary Potato Cracklins

Salt & Pepper Crispy Brussels

Baked Mac & Cheese

Yukon Mashed Potatoes (GF)

Mixed Greens Salad (GF)

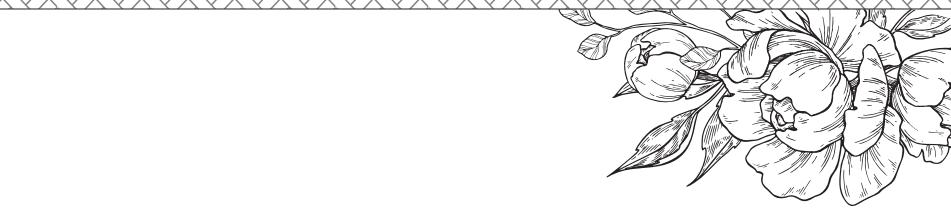
Roasted Cauliflower & Carrots with Creole Butter (GF)

Basil & Butter Green Beans (GF)

Stone-Ground Goat Cheese Grits (GF)

All-Natural French Fries

Cup of Soup (GF)



GREENS, SOUPS & BOWLS

UPGRADES FOR GREENS & BOWLS

→ FRIED OR GRILLED CHICKEN OR BOURBON PEPPERCORN GLAZED TOFU FOR 5⁰⁰
GRILLED SHRIMP OR SALMON* FOR 6⁰⁰
GRILLED STEAK* FOR 7⁰⁰ ←

CREAMY TOMATO SOUP (GF) with basil **5⁰⁰ cup / 6⁵⁰ bowl**

SOUTHERN COBB (GF) romaine lettuce, tomatoes, apple cider bacon, hard-boiled egg, cheddar cheese, avocado, scratch-made garlic buttermilk ranch **11²⁵**

APPALACHIAN SPINACH SALAD (GF) sweet potato purée, fresh blueberries, goat cheese, spiced south carolina pecans, scratch-made maple vinaigrette **9⁷⁵**

BACON & BLEU CHEESE SALAD baby arugula & kale, green beans, cherry tomatoes, chopped bacon, bleu cheese, crispy tobacco onions, pumpernickel croutons, scratch-made white balsamic vinaigrette **11⁷⁵**

SALT-ROASTED BEET SALAD (GF) mixed greens, spiced south carolina pecans, goat cheese, scratch-made toasted pecan vinaigrette **10⁴⁵**

CREOLE CAESAR baby arugula & kale tossed with spicy creole caesar dressing, topped with grated parmesan, shaved watermelon radish, pumpernickel croutons **11²⁵**

MOUNTAIN HARVEST BOWL (GF) roasted sweet potatoes, baby carrots & red onion, drizzled with a fresh herb sauce. topped with fresh arugula & kale, spiced pecans and white balsamic dressing. served over quinoa and scratch-made cauliflower rice **10⁵⁰**

CHEF INSPIRED ENTRÉES

SHOO MERCY SWEET POTATO PANCAKES a stack of scratch-made sweet potato pancakes topped with buttermilk fried "forever free" chicken, apple cider bacon, spiced south carolina pecans, powdered sugar, two fried eggs* **18⁹⁵**

TUPELO HONEY SHRIMP & GRITS sustainable wild-caught gulf shrimp, peperonata, scallions, stone-ground goat cheese grits, served with five-ingredient rustic bread, grilled lemon **18⁷⁵**

SHOO MERCY SHRIMP & GRITS our Tupelo original with "forever free" chorizo, sautéed spinach, blistered tomatoes, one fried egg* **22⁵⁰**

CHIMICHURRI HANGER STEAK* (GF) 8oz steak, yukon mashed potatoes, sautéed green beans **24⁷⁵**

GRILLED PATAGONIAN SALMON* fresh and sustainably farmed salmon, harissa, roasted cauliflower and baby carrots, over creamy quinoa **24⁹⁵**

CREOLE HERITAGE 1" PORK CHOP* (GF) "forever free" Beeler's hand-cut chop, whole roasted sweet potato, creole compound butter, grilled lemon **26⁰⁰**

(GF) = Gluten Free options available. Please alert your server to any food allergies.

*As mandated by this state's food code manual, all restaurants are required to communicate the following statement to its patrons: This dish is prepared using raw ingredients that may be under-cooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. If you have a food and/or nut allergy please alert your server immediately. Forever Free means that these proteins were raised without antibiotics, without hormones and on vegetarian feed. 11.1.19



SANDWICHES

ALL SANDWICHES SERVED WITH ALL-NATURAL FRENCH FRIES,
MIXED GREENS SALAD, CUP OF SOUP OR COLLARDS WITH BACON.

UPGRADES

BACON FOR 2⁰⁰ / FRIED EGG* FOR 1⁰⁰ / SUB SIDE FOR 1⁵⁰
(GLUTEN FREE BREAD AVAILABLE UPON REQUEST ON ANY SANDWICH)

SPICY AVOCADO & CHOPPED EGG with pickled jalapeños, melted havarti cheese, sriracha honey, organic health nut bread 11⁷⁵

PICNIC CHICKEN SALAD pulled "forever free" chicken, creamy smoked jalapeño bbq sauce, peperonata, lettuce, tomato, organic health nut bread 10⁷⁵

SLOW-ROASTED PORK GRILLED CHEESE smoked jalapeño bbq sauce, white cheddar cheese, pumpernickel bread 11⁹⁵

GRATEFUL 'VEG' BURGER scratch-made black bean burger, roasted red onion, mixed greens, lemon-turmeric aioli, potato bun 12⁷⁵

FARM FRESH BURGER* lettuce, tomato, onion, pickles, potato bun 11⁵⁰

PIMENTO & FRIED PICKLE BURGER* pimento cheese, fried house-made pickles, potato bun 13⁵⁰

SMOKEHOUSE BBQ BURGER* cheddar cheese, smoked jalapeño bbq sauce, pickles, crispy tobacco onions, potato bun 13⁵⁰

FRIED OR GRILLED CHICKEN SANDWICHES

CHOOSE "FOREVER FREE" FRIED OR GRILLED CHICKEN FOR ANY SANDWICH BELOW.

AVOCADO CHICKEN pickled red onion, mayonnaise, melted havarti cheese, potato bun 13⁷⁵

SOUTHERN CHICKEN BLT apple cider bacon, dijonaise, lettuce, tomato, potato bun 13⁷⁵

SWEET & SPICY CHICKEN sriracha honey sauce, lettuce, pickles, tomato, mayonnaise, potato bun 12⁷⁵

**WE PROUDLY SERVE
FRESH, MADE-FROM-SCRATCH
AND
"FOREVER FREE" FOOD**

Forever Free is our way of ensuring that the majority of our proteins were raised without antibiotics or hormones. We proudly serve thoughtfully sourced ingredients like sustainably-farmed fish, and regionally-sourced wheat and corn from century-old family mills.

LUNCH SPECIALS

SERVED MONDAY-FRIDAY UNTIL 4PM

75¢ SEERSUCKER MARTINI LUNCH

YOUR CHOICE OF:
VODKA MARTINI • GIN MARTINI • COSMOPOLITAN

*with purchase of an entree, salad, sandwich or lunch combo. limit three per person.

LUNCH COMBOS

Choose: 1/2 sandwich, 1/2 salad AND one side to complete your scratch-made southern lunch.

3 ITEMS FOR 12⁰⁰

1/2 SANDWICH
spicy avocado & egg • slow-roasted pork grilled cheese • picnic chicken salad

1/2 SALAD
appalachian spinach salad • creole caesar salad • mixed greens salad

SIDES
creamy tomato soup • french fries • collards with bacon

WEEKDAY BRUNCH

SUBSTITUTE EGG WHITES* ON ANY DISH

'OLD SKOOL' BREAKFAST BOWL two fried eggs*, parmesan & rosemary potato cracklins, salsa, black-eyed peas, cheddar cheese, bacon & sausage crumbles, served over stone-ground goat cheese grits 10⁷⁵

AVOCADO TOAST & EGGS smashed avocado, scratch-made farmer's cheese, aleppo pepper, two fried eggs*, sriracha honey drizzle, served on five-ingrediant rustic bread, with salt-roasted beets & greens 15⁰⁰

FRIED CHICKEN & BISCUITS buttermilk fried "forever free" chicken, appalachian-cured country ham, milk gravy, basil 14⁷⁵ (add two fried eggs* 2⁰⁰)

SOUTHWESTERN OMELET* "forever free" chorizo, avocado, cheddar cheese, salsa, sour cream, served with parmesan & rosemary potato cracklins 14²⁵

SOUTHERN SHAKSHUKA (GF) two baked eggs*, scratch-made creole sauce, sliced avocado, served over stone-ground goat cheese grits 14⁷⁵

DRINKS

SOFT DRINKS (FREE REFILLS) coke, diet coke, sprite, dr pepper, ginger ale 3²⁵

DRY HOPPED NITRO SWEET ICED TEA 5⁵⁰

TUPELO #BRUNCHSOHARD COFFEE (FREE REFILLS)
signature blend roasted by Revelator 3⁵⁰

COLD BREW COFFEE 5⁰⁰

BUCKIN' ROOT BEER 3⁵⁰

KOMBUCHA ROTATOR by Brew Dr. 6⁰⁰

TURMERIC-GINGER TONIC a refreshing herbal blend with turmeric, ginger, honey, black pepper and lime. 4⁰⁰

SIGNATURE HOUSE-MADE DRINKS strawberry mint limeade • sweet & tart spritz • southern hospitality spritz • blueberry punch • lavender limeade fizz • rosemary-peach lemonade 4⁰⁰

ADD SOME STING TO YOUR DRINK 3⁰⁰
(VODKA, GIN)

DESSERT

MINI-MASON JAR DESSERTS 3⁰⁰ each / 8⁰⁰ for three

- banana pudding
- peanut butter mousse & chocolate ganache with salted pretzel crumbles
- atlantic beach lemon custard with buttery saltine crumble and whipped cream

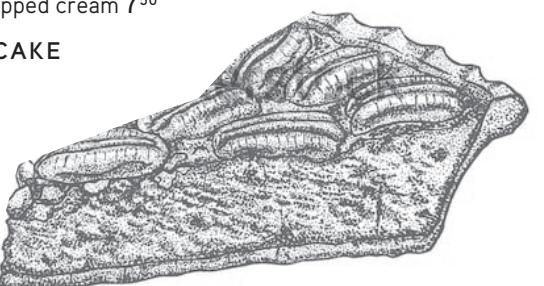
HEAVENLY BANANA PUDDING 6⁶⁰

BROWN BUTTER PECAN PIE with dark chocolate sauce 7⁷⁰

CHOCOLATE PEANUT BUTTER PIE with chocolate ganache, salted pretzel crumbles, whipped cream 7⁵⁰

HONEY BUTTERMILK CHEESECAKE with fresh mountain blueberries 6⁶⁰

VANILLA ICE CREAM 2⁵⁰



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