



TUPELO

Serious.
Southern.
Food.

STARTERS

Great for Sharing



BLT SLIDERS 7.49
fried green tomatoes, pepper crusted bacon, arugula, tomato jam and balsamic reduction

CHICKEN QUESADILLA 8.49
smoked chicken, peppers and onions, cheddar jack cheese

CATFISH CAKES 8.49
grilled, on greens, pico de gallo, comeback sauce

FRIED CHICKEN TENDERS 8.49
hand breaded, honey mustard dipping sauce

TUPELO NACHOS 8.99
smoked chicken or pulled pork, roasted jalapenos, all the usual toppings.
substitute shrimp 9.99

FRIED PICKLES 7.49
home made, hand breaded, chipotle bacon ranch dipping sauce

SPINACH DIP 7.99
spinach and artichoke dip, pita chips

PIMENTO CHEESE BRUSCHETTA 6.49
house made, fresh tomatoes and basil, balsamic reduction

SMOKED AND CRISPY WINGS 8.99
smoked and fried, buffalo or house made barbecue sauce

SOUPS & SIDE SALADS

TUPELO GUMBO 4.99
shrimp, chicken, three sausages

FRENCH ONION SOUP 4.49
caramelized onions, swiss cheese

TOMATO SOUP 4.49
traditional bisque

GF WEDGE SALAD 6.99
iceburg, bacon, bleu cheese, tomatoes

CAESAR 4.99
romaine, parmesan cheese and house croutons

GARDEN 4.99
mixed greens, cucumbers, carrots, red onion, tomatoes, house croutons

SIDES 3.99

*baked potato • baked sweet potato • brussels sprouts
collard greens • french fries • grilled asparagus
mac n cheese • mashed potatoes • low country risotto
steamed broccoli • tupelo red rice*

FROM THE SMOKER

smoked low and slow, sweet apple and hickory wood, house made bbq sauce, choice of side

PULLED PORK SHOULDER 11.99

PULLED CHICKEN 11.99

GF BABY BACK RIBS 15.99
(finished on open flame)

SUPPER

BONE IN PORK CHOP 16.99
breaded, pan fried, asparagus, mashed potatoes and gravy



SHRIMP- N- GRITS 15.99
gulf shrimp, andouille sausage, gouda and cheddar jack cheese

CRAWFISH ÉTOUFFÉE 15.99
crawfish, peppers, onions, celery, garlic, tupelo red rice

FRIED SHRIMP 14.99
butterflied, hand battered, fried golden brown, choice of side

BRISKET MEATLOAF 15.99
combination of chuck, fresh brisket, and short rib wrapped in peppered bacon, choice of side

TUPELO BRISKET BURGER* 10.99
combination of chuck, fresh brisket, and short rib, choice of cheese, choice of side
*(house made pimento cheese, gouda, american, swiss, cheddar)
add fried green tomato, bacon or mushrooms .99*

GF GRILLED SALMON * 18.99
grilled fillet, fresh tomato and basil, choice of side

Add cup of soup, garden or caesar salad \$2.99

CHEF'S SELECTION

SCALLOPS RISOTTO 21.99
fresh scallops, low country risotto, lemon butter, tomatoes and arugula

JAMBALAYA 19.99
chicken, shrimp, andouille sausage, tomatoes, onions, bell peppers, tupelo red rice

GF RIBEYE STEAK* 22.99
usda choice, 12 ounce hand cut, choice of side

RED SNAPPER 21.99
blackened snapper, potatoes, mushrooms, tomatoes, lemon butter and arugula

TUPELO CHICKEN 17.99
grilled chicken breast, fried green tomato, gouda cheese, pepper bacon, honey mustard, choice of side

GF FILET MIGNON * 25.99
usda choice, 8 ounce hand cut, choice of side

These items include a choice of garden salad, caesar salad or cup of soup.

PASTAS

SHRIMP SCAMPI 18.99
gulf shrimp, lemon butter, fettucine, fresh tomatoes and arugula

CHICKEN PICCATA 13.99
sautéed chicken breast, lemon butter sauce, capers, cavatappi pasta

DELTA PASTA 14.99
chicken, crawfish, andouille sausage, red pepper cream sauce, bow tie pasta

LOUISIANA PASTA 16.99
breaded chicken, peppers, mushrooms, green onions, cajun cream sauce, bowtie pasta

SUPPER SALADS

GF TURKEY COBB 13.49
roasted turkey, eggs, bleu cheese, pepper bacon, tomato, avocado, tupelo 1000 island dressing

SOUTHERN SALAD 11.49
buttermilk fried or grilled chicken, avocado, bacon, tomatoes, pecans, green goddess dressing

SALMON 14.99
grilled filet, carrots, cucumbers, onions, pecans, tomatoes, citrus chili vinaigrette dressing

dressings: balsamic vinaigrette, bleu cheese, chipotle bacon ranch, citrus chili vinaigrette, honey mustard, ranch, tupelo 1000 island, green goddess

Add cup of soup, garden or caesar salad \$2.99

Serving brunch every Sunday 'til 3 pm.

Half Price on bottles of wine every Sunday, Monday and Tuesday.

*Consuming raw or undercooked foods may increase the risk of foodborne illness. Beef, Pork, Poultry, Seafood, Shellfish, Lamb, or Eggs that are under cooked have an increased risk to those that have certain meat.

GF gluten-free item.