



TUPELO

RESTAURANT | BAR

Serious.
Southern.
Food.

{ STARTERS }

BLACKENED CHICKEN QUESADILLA 8.49
smoked chicken, sautéed 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, cheddar jack cheese, roasted jalapeños, pico de gallo, guacamole, sour cream. *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 with pita chips



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

PIMENTO CHEESE BRUSCHETTA 6.49
home made pimento cheese, tomatoes, fresh basil, balsamic reduction, toasted baguette

SMOKED AND CRISPY WINGS 8.49
smoked and fried, tossed in buffalo, home-made bbq, or a combination of both

{ SUPPER }



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

SALMON* 18.99
grilled, 8 ounce filet, fresh tomato and basil, choice of side

RED SNAPPER 17.99
blackened snapper, tomatoes, mushrooms, potatoes, with arugula and lemon butter

SCALLOPS RISOTTO 18.99
fresh scallops, home made low country risotto, lemon butter, arugula, tomatoes

SHRIMP SCAMPI 18.99
gulf shrimp, lemon butter, carmalized garlic, fettuccine, fresh tomatoes, arugula

LOBSTER CAKE 19.99
grilled, on top of low country risotto

DOMINICK'S BONE IN PORK CHOP 16.99
breaded, pan fried with asparagus, mashed potatoes, side of gravy

RIBEYE* 19.99
usda choice, 12 ounce hand cut, choice of side

BRISKET MEATLOAF 15.99
a combination of chuck, fresh brisket, and short rib wrapped in peppered bacon and home made bbq sauce, choice of side

TUPELO BRISKET BURGER* 10.49
a combination of chuck, fresh brisket, and short rib with fried green tomato, home made pimento cheese, choice of side
build your own brisket burger 9.99
gouda, american, swiss and cheddar available.
add bacon or mushrooms .99

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

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

LOUISIANA PASTA 16.99
breaded chicken, peppers, mushrooms, and green onions, tossed in a cajun cream sauce and bowtie pasta

JAMBALAYA 16.99
chicken, shrimp, andouille sausage, tomatoes, onions, bell peppers, tupelo red rice

CAJUN TURKEY PASTA 12.99
cajun turkey breast, alfredo sauce, mushrooms, broccoli, red peppers, cavatappi pasta

TUPELO CHICKEN 13.99
grilled chicken breast, fried green tomato, gouda cheese, pepper bacon, honey mustard, choice of side

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

{ SUPPER SALADS }

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

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

SALMON 14.99
grilled, 6 ounce 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

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

BABY BACK RIBS 15.99
(finished on open flame)

{ 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

SIDE SALADS & SOUPS

TUPELO GUMBO 4.99
shrimp, chicken, three sausages

FRENCH ONION SOUP 4.49
caramelized onions, swiss cheese

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

*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 medical conditions.

GF gluten-free item.



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COCKTAILS

{8.49}

GEORGIA PEACH SMASH

elijah craig small batch bourbon, peach and sour mix

SOUTHERN STRAWBERRY MULE

larceny bourbon, gosling's ginger beer and strawberry.

ANDREW'S FIRE ROASTED MARGARITA

crafted with gran orendain tequila, cointreau and fire roasted jalapeños.

CUCUMBER MARTINI

crop cucumber vodka and our special ingredients.

TUPELO OLD FASHIONED

made with 1792 reserve bourbon and a dash of agave nectar.

BLOOD ORANGE BOURBON SOUR

rittenhouse rye and more...you'll probably want 2 of these.

BACK PORCH LEMONADE

crop organic meyer lemon vodka, patrón citronge and lemonade.

CHOCOLATE MARTINI

new amsterdam vodka, creme de cacao, godiva chocolate liqueur and cream.

LEMON DROP

new amsterdam citrus vodka and pallini limoncello.

COCONUT CASTAWAY

rumhaven coconut water rum and pineapple juice.

RUBY'S RITA

olmeca altos tequila, tattersall elderflower, grapefruit juice and agave nectar.

COSMOPOLITAN

vodka, cointreau, cranberry juice and lime.

WINE

WHITE WINES

BUBBLES

Maschio Prosecco, Italy 7.99/splits
Korbel, California 27.99/btl

PINOT GRIGIO

Fontana Candida Pinot Grigio, Venice 6.99/24.50
Coppola Rosso & Bianco, California 7.99/27.99
Santi, Italy 8.50/29.99

SAUVIGNON BLANC

The Crossings, New Zealand 7.99/27.99
Whitehaven, New Zealand 8.50/29.99

CHARDONNAY

Irony, Monterey 6.99/24.50
J. Lohr "Riverstone," Arroyo Secco 7.50/26.50
Kendall Jackson, California 8.25/28.99

OTHER WHITES

Firestone Riesling, Central Coast 6.99/24.50
Fleurs de Prairie, Cotes de Province, France 10.49/36.50

RED WINES

PINOT NOIR

MacMurray, California 8.99/31.50
Steelhead Vineyards, California 9.99/32.99
Meiomi, Sonoma/Monterey 10.99/38.50

MERLOT

William Hill Estates, California/Monterey 7.99/27.99
Tangley Oaks, Napa 8.50/29.99

CABERNET

Chateau Souverain, North Coast 7.50/26.50
Wente, Livermore Valley 8.25/28.99
Storypoint, California 8.50/29.99
Robert Hall, Paso Robles 8.99/31.50
Uppercut, Napa 9.99/32.99
Louis Martini, Sonoma 10.49/36.50

INTERESTING REDS

Ruta 22 Malbec, Mendoza 7.99/27.99
Coppola Claret, California 8.50/29.99
Conundrum Blend, California 8.99/28.99
1000 Stories Zin, Mendocino 8.99/31.50
Aged in Bourbon Barrels!

BOURBON/WHISKEY/RYE

Rittenhouse Rye	6.50	Bullet Bourbon	8.00
Jim Beam	6.50	Bullet Rye	8.00
Ridgmont 1792	7.00	Knob Creek Rye	8.25
Jack Daniels	7.25	Knob Creek Bourbon	8.25
Evan Williams	7.25	Michters	8.25
Virgil Kaine	7.50	Basil Hayden's	8.25
Elijah Craig	7.50	Few	8.25
Larceny	7.50	Woodford Reserve	8.25
Wild Turkey	7.50	Jameson	8.25
Crown Royal	7.50	Bullet 10 Year	8.50
Eagle Rare	7.50	Angels Envy	8.50
Southern Comfort	7.50	Blanton's	13.25
Buffalo Trace	7.50	Booker's	16.99
Four Rose	7.50	Widow Jane	16.99
Makers Mark	7.75		

RESERVE WINES

Pinot Grigio, Santa Margherita, Italy	35.00
Chardonnay, Jordan, Russian River Valley	35.00
Pinot Noir, J Vineyards White Label, Alexander Valley	80.00
Merlot, Duckhorn, Napa Valley	110.00
Cabernet Sauvignon, Jordan, Alexander Valley	110.00
Cabernet Sauvignon, Sterling, Napa Valley	50.00

DRAFT BEER AVAILABLE. ASK YOUR SERVER FOR SELECTIONS