



TUPELO

Serious.
Southern.
Food.

RESTAURANT | BAR

{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

PIMENTO CHEESE BRUSCHETTA 6.49

home made pimento cheese, tomatoes, fresh basil, balsamic reduction, toasted baguette

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

SMOKED AND CRISPY WINGS 8.49

smoked and fried, tossed in buffalo, home-made bbq, or a combination of both

{LUNCH}

TUPELO CHICKEN 11.99

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

GF SALMON* 13.99

grilled 6 ounce filet, fresh tomato and basil, choice of side

FRIED CHICKEN TENDERS 10.99

hand breaded, honey mustard dipping sauce. served with french fries

JAMBALAYA 13.99

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

DELTA PASTA 11.99

chicken, crawfish, andouille sausage, red peppers, red pepper cream sauce, bow tie pasta

CHICKEN PICCATA 9.99

sautéed chicken breast, lemon butter sauce, capers, cavatappi pasta



SHRIMP- N- GRITS 13.99

gulf shrimp, andouille sausage, gouda and cheddar jack cheese

CAJUN TURKEY PASTA 10.99

cajun turkey breast, alfredo sauce, mushrooms, broccoli, red peppers, cavatappi pasta

CRAWFISH ETOUFFEE 12.99

crawfish, peppers, onions, celery, garlic, tupelo red rice

{SANDWICHES}

all sandwiches served with choice of side

GRILLED CHEESE SANDWICH & SOUP 9.49

american, swiss, cheddar and smoked gouda, homemade tomato basil bisque

BBQ SANDWICH 9.99

choice of our house smoked pork shoulder or chicken, topped with our homemade bbq sauce, served on a toasted bun, with creole pickles

FRIED CHICKEN SANDWICH 9.99

fried chicken breast, chipotle mayo, bacon, pimento cheese, lettuce, tomato, onion, homemade creole pickles

TUPELO BRISKET BURGER* 10.49

a combination of chuck, fresh brisket, and short rib with fried green tomato, home made pimento cheese

build your own brisket burger 9.99

gouda, american, swiss and cheddar available. add bacon or mushrooms .99 each

CAJUN TURKEY CLUB 9.99

cajun fried turkey breast on white country bread, with lettuce, tomato, peppered bacon, american cheese, and chipotle mayo

REUBEN 9.99

sliced corned beef, sauerkraut, swiss cheese, and 1000 island dressing on marble rye bread

TUPELO CUBAN SANDWICH 8.99

house smoked pork, cajun fried turkey, homemade creole pickles, yellow mustard, and swiss, on a grill-pressed cuban roll

SALMON BLT 11.99

grilled salmon filet, bacon, avocado, tomato jam, green leaf lettuce, red chili mayo, herb focaccia

{LUNCH SALADS}

GF APPLE PECAN CHICKEN SALAD 10.99

grilled chicken, pecans, apples, bleu cheese crumbles, red onion and balsamic vinaigrette

GF TURKEY COBB SALAD 12.99

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

GF CAESAR SALAD* 6.99

romaine lettuce, croutons, parmesan cheese, and homemade caesar dressing
add: chicken \$3; shrimp \$4; scallops \$5

SOUTHERN SALAD 9.99

butter milk fried or grilled chicken, avocado, bacon, tomatoes, pecans, green goddess dressing

WEDGE SALAD 6.99

iceberg lettuce, bacon, bleu cheese crumbles, tomatoes, choice of bleu cheese or ranch 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

GF BABY BACK RIBS (finished on open flame) 15.99

SIDE SALADS & SOUPS

TUPELO GUMBO 4.99

shrimp, chicken, three sausages

FRENCH ONION SOUP 4.49

caramelized onions, swiss cheese

TOMATO SOUP 3.99

GARDEN 3.99

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

GF gluten-free item.

SIDES

3.99

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

*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.



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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