



TUPELO

RESTAURANT | BAR

Serious.
Southern.
Food.



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

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

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

{STARTERS}

FRIED CHICKEN TENDERS 8.49
hand breaded, honey mustard dipping sauce

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

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

TUPELO NACHOS 8.99
smoked chicken, cheddar jack cheese,
roasted jalapeños, pico de gallo, guacamole,
sour cream. *substitute shrimp 9.99*

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

SPINACH DIP 7.99
spinach and artichoke dip with pita chips

BRUNCH

STEAK & EGGS 15.99
grilled 6 ounce ribeye, 2 eggs (any style),
bacon, hash browns, fruit

CHICKEN & WAFFLES 11.99
fried chicken tenders, home made waffles,
honey butter, pecan syrup

PANCAKES 10.99
choice of plain, chocolate chip or sweet potato,
3 pancakes, 2 eggs (any style) and bacon

MUSIC CITY EGGS 10.99
scrambled eggs with smoked sausage,
polska kielbasa, andouille sausage,
cheddar jack cheese, toast and fruit

FRENCH TOAST 9.99
golden brown with bacon and hash browns

THREE EGG OMELET 9.99
bacon, peppers, onions, cheddar jack
cheese, pico de gallo and hash browns

FRITTATA 10.99
three egg whites, bacon, tomatoes, bell
peppers, crawfish and hash browns

EGGS BENEDICT 9.99
toasted english muffin, arugula, peppered
bacon, fried green tomatoes, chipotle
hollandaise sauce and hash browns

LOBSTER BENEDICT 14.99
tupelo eggs benedict with lobster cakes
on top

BREAKFAST BOWL 9.99
smoked gouda grits, eggs any style, hash
browns, bacon

EGG TOUFFEE 15.99
crawfish etouffee, topped with two eggs
(any style)



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

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 13.99
grilled, 6 ounce filet, carrots, cucumbers,
onions, pecans, tomatoes, citrus chili
vinaigrette dressing

APPLE PECAN CHICKEN 11.49
grilled chicken, pecans, apples, bleu
cheese crumbles, and red onions,
balsamic vinaigrette dressing

SANDWICHES

all sandwiches served with 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

build your own brisket burger 9.99
*gouda, american, swiss and cheddar available.
add bacon or mushrooms .99*

CAJUN TURKEY CLUB 9.99
cajun fried turkey breast on white country
bread, with lettuce, tomato, peppered bacon,
american cheese, and chipolte mayo

PIMENTO CHICKEN SANDWICH 10.49
fried chicken breast, chipolte mayo, bacon,
pimento cheese, lettuce, tomato, onion, and
homemade creole pickles

REUBEN 9.99
sliced corned beef, sauerkraut, swiss cheese,
and 1000 island dressing on marble rye bread

FAVORITES

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

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

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

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

*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.

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 (finished on open flame) 15.99

SIDES

3.99

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

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

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|------------------|------|--------------------|-------|
| 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

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| 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