



# TUPELO

RESTAURANT | BAR

Serious.  
Southern.  
Food.

## STARTERS

- TUPELO HUSH PUPPIES** 7.99 **GFR** red rice, andouille, sausage, smoked chicken, panko bread crumbs, comeback sauce
- BUFFALO CAULIFLOWER DIP** 8.99 **GFR** creamy cauliflower, buffalo sauce, cheddar jack cheese, pita chips
- PIMENTO CHEESE BRUSCHETTA** 7.49 **GFR** house made pimento cheese, tomatoes, fresh basil, balsamic reduction, toasted baguette

## BRUNCH

- STEAK & EGGS** 21.99 **GFR** grilled ribeye, 2 eggs (any style), cheesy potatoes, toast
- CHICKEN & WAFFLES** 14.99 fried chicken tenders, home made waffles, honey butter, pecan syrup
- PANCAKE PLATE** 15.99 3 pancakes, choice of plain or chocolate chip, 2 eggs (any style) and bacon
- MUSIC CITY EGGS** 13.99 scrambled eggs with smoked sausage, polska kielbasa, andouille sausage, cheddar jack cheese, toast and fruit
- FRENCH TOAST** 13.99 golden brown with bacon, and cheesy potatoes
- THREE EGG OMELET** 12.99 **GFR** bacon, peppers, onions, cheddar jack cheese, pico de gallo, and cheesy potatoes
- FRITTATA** 11.99 **GFR** egg whites, bacon, cheese, tomatoes, bell peppers, crawfish, and cheesy potatoes
- THE USUAL** 13.99 **GFR** eggs any style, smoked gouda grits, bacon, toast
- TUPELO EGGS BENEDICT** 15.99 **GFR** our version of an old classic with peppered bacon, fried green tomatoes, chipotle hollandaise, and cheesy potatoes
- LOBSTER BENEDICT** 18.99 tupelo eggs benedict with lobster cakes on top, and cheesy potatoes
- BREAKFAST BOWL** 13.99 **GFR** smoked gouda grits, eggs any style, fried potatoes, bacon
- EGG TOUFFEE** 16.99 crawfish etouffee, topped with two eggs (any style)

## SALADS AND SOUPS

- TURKEY COBB** 14.99 **GFR** roasted turkey, eggs, bleu cheese, peppered bacon, tomato, avocado, choice of dressing
- SOUTHERN SALAD** 13.99 **GFR** buttermilk fried or grilled chicken, avocado, bacon, tomatoes, pecans, choice of dressing
- TUPELO GUMBO** 5.49 shrimp, chicken, three sausages
- FRENCH ONION SOUP** 5.49 caramelized onions, swiss cheese
- CRAWFISH CORN CHOWDER** 5.49 traditional chowder with corn and crawfish

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

\*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.

## SANDWICHES

*all sandwiches served with choice of side*

- HALF POUND BRISKET BURGER\*** 14.99 **GFR** combination of chuck, fresh brisket, and short rib, choice of cheese (*house made pimento cheese, gouda, american, swiss, cheddar*) add *fried green tomato or bacon*. .99
- BLT SLIDERS** 12.99 fried green tomatoes, pepper crusted bacon, arugula, tomatoes jam and balsamic reduction
- PIMENTO CHICKEN SANDWICH** 13.99 fried or grilled chicken breast, chipotle mayo, bacon, pimento cheese, lettuce, tomato, onion, pickles
- PASTRAMI REUBEN** 13.99 house smoked pastrami, sauerkraut, swiss cheese, and 1000 island dressing on marble rye bread

## FAVORITES

*add a choice of soup or salad for \$3.49*

- SHRIMP- N- GRITS** 16.99 **GFR** gulf shrimp, andouille sausage, gouda and cheddar jack cheese
- GRILLED SALMON\*** 19.99 **GFR** grilled filet, fresh tomato and basil, choice of side
- BOURBON CHICKEN THIGHS** 16.99 **GFR** chicken thighs, bourbon brown sugar marinade, Tupelo red rice
- JAMBALAYA** 18.99 **GFR** chicken, shrimp, andouille sausage, tomatoes, onions, bell peppers, tupelo red rice

## SIDES

- tupelo red rice • french fries • low country risotto
- mac n cheese • collard greens • brussels sprouts
- steamed broccoli • grilled asparagus
- cheesy potatoes • gouda grits
- fried okra

## FROM THE SMOKER

*smoked low and slow, sweet apple and hickory wood, house made bbq sauce, choose a sandwich or a plate, side item*

- PULLED PORK SHOULDER** 12.99 **GFR**
- PULLED CHICKEN** 12.99 **GFR**

Be sure to ask about our brunch special, "Build your own" Bloody Mary!



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## COCKTAILS

{10.99}

### GEORGIA PEACH SMASH

elijah craig small batch bourbon, peach puree and sour mix

### SOUTHERN MULE

larceny bourbon, ginger beer, fresh lime juice

### FIRE ROASTED MARGARITA

gran orendain tequila, fresh lime juice, cointreau, fire roasted jalapeños

### CUCUMBER MARTINI

crop organic cucumber vodka, elderflower, agave nectar

### TUPELO OLD FASHIONED

small batch 1792 bourbon, dash of agave nectar

### BLOOD ORANGE BOURBON SOUR

rittenhouse rye, blood orange sour mix and soda

### TUPELO TINI

small batch 1792 bourbon, fresh lemon, orange and pineapple juice

### CHOCOLATE MARTINI

new amsterdam vodka, baileys, creme de coco, heavy cream

### LEMON DROP

crop organic lemon vodka, limoncello

### DELTA SUNRISE

casamigos blanco tequila, aperol, pineapple juice, fresh lemon and lime juice

### RUBY'S RITA

olmeca altos blanco tequila, elderflower, ruby red grapefruit juice

### PALOMA

casamigos blanco tequila, grapefruit juice, fresh lime and lemon juice

### MANHATTAN

barrel aged redemption bourbon and sweet vermouth

### BEE'S KNEES

aviation gin, fresh lemon juice and honey syrup

### TUPELO NEW FASHIONED

spiritless kentucky 74, ginger syrup and a dash of bitters

### MAGNOLIA MOCK-TINI

non-alcoholic amethyst botanical spirit

## WINE

### WHITE WINES

#### BUBBLES

Maschio Prosecco, Italy 8.99/splits  
Korbel, California 27.99/btl

#### PINOT GRIGIO

Fontana Candida, Venice 7.50/26.25  
Coppola Rosso & Bianco, California 8.99/31.50  
Santi, Italy 10.99/38.50

#### SAUVIGNON BLANC

The Crossings, New Zealand 8.99/31.50  
Whitehaven, New Zealand 10.99/38.50

#### CHARDONNAY

Maddelena, Monterey 7.99/27.99  
J. Lohr "Riverstone", Arroyo Secco 9.50/33.25  
Kendall Jackson, California 10.99/38.50

#### OTHER WHITES

Firestone Riesling, Central Coast 7.50/26.25  
Villa Pozzi Moscato, Italy 8.99/31.50  
Fleurs de Prairie, Cotes de Provence, France 10.50/38.50

### RED WINES

#### PINOT NOIR

MacMurray, California 10.99/38.50  
Meiomi, California 11.99/41.99  
Big Fire, Willamette Valley, Oregon 12.99 / 45.50

#### MERLOT

William Hill Estates, Central Coast 8.99/31.50  
J. Lohr Los Osos, Paso Robles 10.99/38.50

#### CABERNET

Château Souverain, North Coast 8.99/31.50  
Uppercut, Napa 9.99/34.99  
Robert Hall, Paso Robles 10.99/38.50  
Bellacosa, California, North Coast 13.99/48.99

#### INTERESTING REDS

Septima Malbec, Mendoza, Argentina 8.99/31.50  
1000 Stories Zin, Mendocino 10.99/38.50  
Conundrum Blend, California 12.99/45.50  
J. Lohr, Pure Paso Proprietary Blend, Paso Robles 13.99/48.99

## BOURBON/WHISKEY/RYE

Angels Envy	9.00	Jim Beam	7.75
Basil Hayden	8.75	Knob Creek	8.75
Blanton's (upon availability)	17.00	Knob Creek Rye	8.75
Booker's (upon availability)	17.00	Larceny	8.00
Buffalo Trace	9.00	Legends	8.00
Bulleit 10 Year	9.00	Makers Mark	8.50
Bulleit	8.50	Michters	8.75
Bulleit Rye	8.50	Pappy VanWinkle (upon availability)	MKT
Crown Royal	8.00	Redemption	7.75
Eagle Rare	8.00	Ridgemont 1792	7.75
Elijah Craig	8.00	Rittenhouse Rye	7.50
Four Roses Single Barrel	17.00	Weller	10.00
Four Roses Small Batch	9.50	Whistle Pig	14.75
Jack Daniels	7.75	Widow Jane	17.00
Jameson	8.75	Woodford Reserve	9.00

### RESERVE WINES

Pinot Grigio, Santa Margherita, Italy	45.00
Chardonnay, Jordan, Russian River Valley	55.00
Pinot Noir, Flowers, Sonoma Coast	80.00
Cabernet Sauvignon, Jordan, Alexander Valley	110.00
Cabernet Sauvignon, Sterling, Napa Valley	50.00
Cabernet Sauvignon, Faust, Napa Valley	85.00
Red Blend, Leviathan, California Hillside Vineyards	60.00

DRAFT BEER AVAILABLE. ASK YOUR SERVER FOR SELECTIONS