



# TUPELO

Serious.  
Southern.  
Food.

## STARTERS

*Great for Sharing*

### PIMENTO CHEESE BRUSCHETTA 7.49

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

### **GFR** BUFFALO CAULIFLOWER DIP 8.99

creamy cauliflower, buffalo sauce, cheddar jack cheese, pita chips

### **GF** SMOKED AND CRISPY WINGS 11.99

smoked and fried, buffalo, house made bbq, or a combination of both

### TUPELO HUSH PUPPIES 7.99

red rice, andouille, sausage, smoked chicken, panko bread crumbs, comeback sauce

### CHICKEN QUESADILLA 11.99

smoked chicken, sautéed peppers and onions, cheddar jack cheese

### FRIED GREEN TOMATOES 8.99

fresh green tomatoes, arugula and comeback sauce

## SOUPS & SIDE SALADS

### 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, bacon and crawfish

### **GFR** CAESAR 5.49

romaine, parmesan cheese and house croutons

### **GFR** GARDEN 5.49

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

### **GFR** WEDGE SALAD 7.99

iceberg lettuce, bacon, bleu cheese crumbles, tomatoes

*to substitute a soup or salad for a side item with any entree, there will be an upcharge*

## FROM THE SMOKER

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

### **GFR** PULLED PORK SHOULDER 11.99

### **GFR** PULLED CHICKEN 11.99

## LUNCH

### **GFR** TUPELO CHICKEN 14.99

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

### **GF** JAMBALAYA 15.99

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

### BRISKET TACOS 14.99

two tacos, smoked beef brisket, cheddar jack cheese, coleslaw, pico de gallo, choice of side

### FRIED CHICKEN TENDERS 11.99

hand breaded, honey mustard dipping sauce, french fries

### **GF** GRILLED SALMON\* 17.99

grilled filet, fresh tomato and basil, choice of side

### **DELTA PASTA** 14.99

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

### **GFR** CHICKEN PICCATA 13.99

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

### **GF** SHRIMP-N-GRITS 15.99

gulf shrimp, andouille sausage, gouda and cheddar jack cheese

### **GF** BOURBON CHICKEN THIGHS 16.99

chicken thighs, bourbon brown sugar marinade, tupelo red rice

## SANDWICHES

*items include a choice of side*

### BLT SLIDERS 13.99

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

### PIMENTO CHICKEN SANDWICH 13.99

fried or grilled chicken breast, chipotle mayo, bacon, pimento cheese, lettuce, tomato, onion, pickles

### TURKEY CLUB 13.99

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

### **GFR** HALF POUND

#### BRISKET BURGER\* 14.99

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

### PASTRAMI REUBEN 13.99

house smoked pastrami, sauerkraut, swiss cheese, 1000 island dressing on marble rye bread

### SALMON BLT 17.99

grilled salmon filet, bacon, avocado, tomato jam, arugula, chipotle mayo, ciabatta panini

### PRIME RIB & CHEDDAR SANDWICH 14.99

smoked prime rib, cheddar jack cheese, peppers, onions, comeback sauce, ciabatta panini

## ENTREE SALADS

*choice of dressing*

### **GF** APPLE PECAN

CHICKEN SALAD 13.99  
grilled chicken, pecans, apples, bleu cheese crumbles, red onion

### **GFR** SOUTHERN SALAD 13.99

butter milk fried or grilled chicken, avocado, bacon, tomatoes, pecans

### **GF** TURKEY COBB SALAD 14.99

roasted turkey, eggs, bleu cheese, peppered bacon, tomato, avocado

### **GF** SMOKEHOUSE SALAD 14.99

smoked brisket, red onions, tomatoes, carrots, green onions, flour tortilla strips, roasted jalapenos

### **GFR** LARGE CAESAR OR GARDEN SALAD 7.99

add: chicken 6, shrimp 8, salmon 9, scallops mkt price

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

## SIDES

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

Serving brunch every Saturday and Sunday till 3 PM

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

\*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.



# TUPELO

RESTAURANT | BAR

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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