

# Tipsy PARSON

## starters & salads

### snacks

**hush puppies** {4}  
*old bay aioli*

**fried oysters** {5}  
*meyer lemon aioli*

**deviled eggs** {3}

**fried pickles** {4}  
*spicy buttermilk dressing*

**fig rumaki** {5}

**pickled vegetables** {7}

**cheese straws** {5}

**spread trio** {12}  
*pimento cheese, deviled tasso,  
black-eye pea salad,  
herb crackers*

### cobbler for two

{peach-ginger}

**baked to order...**

{18}

**Bourbon Chicken Liver Mousse** {14}  
green tomato marmalade,  
grilled potato bread, upland cress

**The Fry Up** {10} / {17}  
cornmeal-battered summer vegetables,  
pepper vinegar & meyer lemon aioli

**Southern-Style Mussels** {15}  
smoky pimento-garlic broth,  
andouille sausage,  
pickled vidalia onions, cornbread

**Peach BBQ Pork Ribs** {14}  
slow-roasted Fudge Farms ribs,  
fennel-cabbage slaw, peach BBQ sauce

**Shrimp & Grits** {16}  
fried green tomato, broiled spiced shrimp,  
Rockland Plantation stone-ground grits,  
roasted tomato vinaigrette

**Soup of the Day** {9}

**Watermelon Salad** {15}  
cucumbers, arugula, radishes,  
oil-cured olives, feta cheese,  
basil, pickled red onions,  
spiced pumpkin seeds, basil oil

**Heirloom Tomatoes** {15}  
Eckerton Hill Farms heirloom tomatoes,  
chickpea puree, spicy fried chickpeas,  
red onion, sorrel, opal & bush basil

**Summer Salad** {14}  
grilled eggplant & bi-color corn,  
green beans, heirloom potatoes,  
corn vinaigrette, rosemary oil, pecorino

**Grilled Romaine** {15}  
house-cured pancetta, maytag blue cheese,  
blistered cherry tomatoes, crispy  
shallots, mustard-herb vinaigrette

### SIDES

**mac & cheese** {6}  
*with bacon* {add 2}

**grafton cheddar grits** {8}

**fried green tomatoes** {6}

**grilled mexican corn** {5}

**roasted beets** {6}  
*smoked butter, fresh herbs*

**garlic green beans** {8}  
*toasted almonds, cherry tomatoes*

**drunken watermelon** {5}  
*tequila, salt, red pepper flakes*

**sugar snap peas** {8}  
*sorghum, sesame oil, sesame seeds*

**buttermilk-chive biscuit** {5}  
*honey butter*

### entrees

**Fudge Family Farms Pork Chop** {30}  
*Madison, AL*  
16oz. grilled chop, tuscan kale salad, cherry mustard, almond brown butter

**Catfish** {22}  
broiled spice-dusted filet, crispy heirloom fingerling potatoes,  
cucumber sauce, dill oil, cucumber salad

**Hanger Steak** {26}  
10oz. pan-roasted prime beef, farro pilaf,  
heirloom tomatoes, opal & lemon basil, basil oil

**Cod** {25}  
steamed cod filet, braised frisée, poached white raisins,  
sliced almonds, chive sauce, breakfast radishes, mustard oil

**Roasted Poussin** {28}  
yogurt & smoked pepper marinated organic, free-range chicken,  
creamed corn succotash, tasso ham

**Red Snapper** {24}  
fennel-pepper confit, oil-cured olives, cucumber, red pepper emulsion