

STARTERS

Beignets.....	8.5
french market donuts, powdered sugar, triple berry jam	
Churro Beignets.....	9
cinnamon sugar, white chocolate, caramel	
Fried Green Tomatoes.....	11
arugula, champagne vinaigrette	
Fried Oysters.....	20
(6) oysters fried crispy, house remoulade & fresh lemon	
Fried Pickles.....	13
housemade pickle, southern "Comeback" dipping sauce	
Maple & Sausage Biscuit Slider.....	11
sharp cheddar, scrambled eggs, housemade sage sausage, maple syrup, apple chips, sausage gravy	
Bacon & Egg Breakfast Slider.....	10
pimento cheese, scrambled egg, sharp cheddar, smokey bacon, duck fat country gravy, brioche bun	
Griddled Banana Nut Bread (GF).....	10
sliced thick & toasted warm, caramel, fresh banana, whipped cream, powdered sugar	
Deviled Eggs.....	10.5
(6) zesty deviled eggs, bloody mary salt, fresno pepper jam	

SANDWICHES

Breakfast Po' Boy.....	15
double smoked bacon, scrambled eggs, sharp cheddar, fresh arugula, pickled pepper aioli, toasted french roll, and a side of sausage gravy	
Southern Sunrise Sandwich.....	16
pulled pork, scrambled eggs, sharp cheddar, red tomato, spicy BBQ sauce, toasted french roll with green chili gravy	
Roast Beef Po' Boy.....	16
juicy housemade roast beef, lettuce, tomato, pickled pepper aioli, toasted french roll, brown gravy	
Fried Shrimp or Crispy Catfish Po' Boy.....	17
romaine lettuce, red tomato, and sassafras remoulade <i>(ask for a half & half and get just that)</i>	
Fried Oyster Po' Boy.....	20
crispy fresh oysters, romaine lettuce, red tomato, Sassafras remoulade, housemade pickles	
Blackened Chicken Po' Boy.....	16
pimento cheese, lettuce, red tomato, aioli, pickles	
Fried Green Tomato Po' Boy.....	15
sliced red onion, crispy green tomatoes, local goat cheese, lemon citrus vinaigrette, fresh arugula <i>add bacon for \$2</i>	

LUNCH

Catfish & Chips.....	20
fried Mississippi catfish, fresh lemon, crispy cajun fries, housemade remoulade, spicy ketchup	
Southern Poutine.....	16
crispy cajun fries, green chili gravy, tender housemade roast beef, Tillamook sharp cheddar, beef jus natural <i>add an egg* \$3</i>	
Wedge Salad (GF).....	12
romaine, diced red tomato, gorgonzola, red onion, diced bacon, sliced hardboiled egg, spicy buttermilk dressing <i>+ blackened chicken \$5, blackened shrimp \$8, smoked salmon \$7</i>	
Sassafras Salad (GF).....	12
fresh arugula, blueberries, apple, pecans, local goat cheese, shaved red onion, champagne vinaigrette <i>add blackened chicken \$4, grilled gulf shrimp \$7, smoked salmon</i>	
Chicken, & Andouille Gumbo	8/17
Dark roux, holy trinity, smoked andouille, white rice, cornbread	

*** These items may be served raw or contain raw or undercooked ingredients. The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness**

BRUNCH

Fresh Fruit, Granola, & Yogurt Parfait (GF)	12
Blueberries, strawberry, apple and pineapple, greek yogurt, toasted granola, organic honey	
Country Breakfast*.....	15
(2) farm fresh eggs, choice of sausage, bacon, or fresh fruit, potato casserole, buttered grits or sweet potato hash, & buttermilk biscuit, jalapeno cornbread, or toast (marbled rye, 7-grain, sourdough, or GF toast)	
Biscuits & Gravies.....	10
two buttermilk biscuits with your choice of gravy~ breakfast sausage, duck fat country or spicy green chili	
Shrimp & Grits (GF)*.....	18.5
crispy grit cake, buttered grits, sweet corn, fresh jalapeno, red onion, garlic, pimentos, gulf shrimp, andouille sausage, spicy white wine butter sauce <i>add an egg* \$3</i>	
Breakfast Porridge (GF).....	11
sweet potato grits, brown sugar, fresh banana, fresh blueberries, toasted pecans	
Buttermilk Pancakes	12
buttermilk pancakes, pure maple syrup, butter <i>+ pecans, banana, blueberries, chocolate chips</i> <i>Teach</i>	
Chicken Fried Steak.....	25
tender ribeye cap battered & fried crispy, duck fat country gravy, collard greens, potato casserole, and jalapeno cornbread, BBQ sauce	
Sweet Potato Hash (GF)*.....	15
roasted local sweet potato, red onion, sweet corn, pimento peppers, fresh arugula, local goat cheese <i>add an egg* \$3</i>	

BENEDICTS

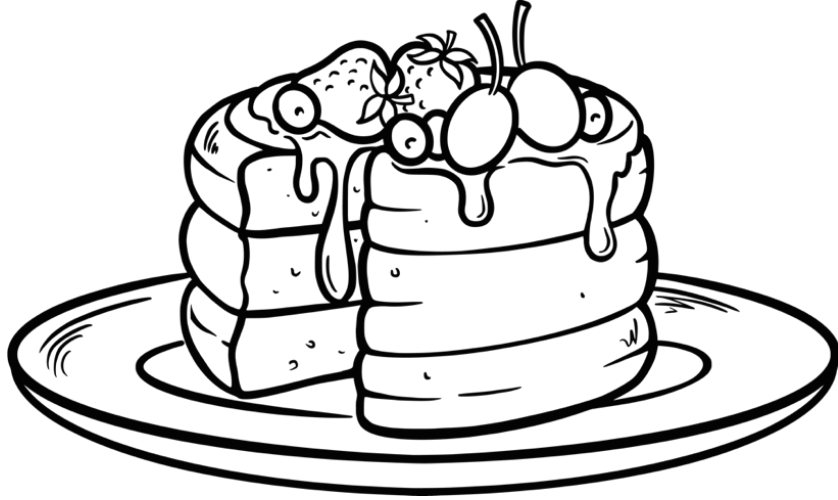
Green Tomato Benedict*.....	16
heirloom local green tomatoes, arugula, goat cheese, lemon vinaigrette, two poached eggs, lemon hollandaise, toasted jalapeno cornbread <i>add diced bacon \$2</i>	
Deep South Benedict*.....	18
pulled pork, collard greens, toasted cornbread, two poached eggs, classic hollandaise, BBQ sauce	
Crab Cake Benedict*.....	20
jumbo lump crab cakes, blackened gulf shrimp, toasted brioche, poached eggs, lemon hollandaise	
Smoked Salmon Benedict*.....	19
cold smoked salmon, crispy green tomato, toasted brioche, fresh arugula, poached eggs, lemon hollandaise, caper cream cheese	

SASSAFRAS SIGNATURES

Chicken Pimento Biscuit*.....	19
crispy fried chicken, buttermilk biscuit, housemade pimento cheese, garlic dill pickle, farm fresh poached eggs, duck fat country gravy	
Pigs in a Blanket.....	18
buttermilk pancakes, smoky andouille sausage, spicy agave honey, bourbon pecan syrup, whipped butter, powdered sugar	
Red Beans & Rice (GF).....	15
slow cooked red beans, holy trinity, house-made hot sauce, white rice, toasted jalapeno cornbread <i>add andouille \$6, pulled pork \$5, poached egg* \$3</i> <i>roasted mushrooms \$4</i>	
Roast Beef Breakfast (GF)*.....	17
fork tender roast beef, collard greens, cheesy potato casserole, poached egg, finished with brown gravy, BBQ sauce	
Bison Hash & Chicken Fried Eggs*.....	18
two soft boiled eggs battered and fried, smoked bison and potato hash, jalapeno cornbread, creamy hollandaise	
Fried Chicken with Waffles.....	22
crispy chicken confit, thick vanilla sugar waffles, duck fat gravy, fresh apple, bourbon pecan syrup	

MAC & CHEESE

Breakfast Mac*.....	16
diced smoked bacon, breakfast sausage, poached egg cornbread croutons, Tillamook sharp cheddar	
Blackened Chicken Mac.....	16
gorgonzola, blackened chicken breast, diced red tomato, creamy cheese sauce, chives	
BBQ Mac.....	17
housemade pulled pork, collard greens, spicy BBQ sauce, Sassafras pickles, Tillamook sharp cheddar	
Meat & Heat Mac.....	17
fresh jalapeno, pimento peppers, spicy andouille sausage, pulled pork, ghost pepper sauce, Tillamook sharp cheddar <i>add a poached egg* 3</i>	
Truffled Mushroom Mac*.....	16
roasted mushrooms, spring peas, red tomato, arugula, white truffle oil, local goat cheese <i>add a poached egg* \$3</i>	
Classic Mac.....	12
creamy cheese sauce, Tillamook sharp cheddar <i>add diced bacon or breakfast sausage \$2</i> <i>jalapeno, tomato, red onion, or blue cheese \$1</i>	
Beef Stroganoff Mac*.....	18
slow roasted beef, roasted mushrooms, spring peas, caper cream cheese, Tillamook sharp cheddar, au jus <i>add a poached egg* 3</i>	



KID'S MENU

10 & UNDER

Mini Breakfast.....8
 one scrambled egg, bacon or sausage, potato
 casserole, biscuit or toast

Kids Biscuit & Gravy.....8
 one scrambled egg, one buttermilk biscuit,
 choice of country, sausage or green chili
 gravy, with potato casserole or buttered grits

Kid's Pancakes.....8
 buttermilk pancakes, bananas, butter, maple
 syrup

Mini Mac & Cheese.....8
 cheese sauce, elbow mac, fresh fruit

Lil' Catfish Platter.....8
 fried Mississippi catfish, fresh fruit

Grilled Cheese.....8
 melted American cheese, fresh fruit

Yogurt & Fruit.....8
 greek yogurt, fresh seasonal fruit

SIPS

Milk or Chocolate Milk.....2
 Apple or Orange Juice.....3
 Lemonade.....2.5
 Wild Berry Lemonade.....2.5

SNACKS

Fresh Fruit.....3
 Buttered Grits.....2
 Sweet Potato Grits.....2.5
 Potato Casserole.....2
 Biscuit or Toast.....2
 Seasoned Fries.....3

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