STARTERS
Beignets…………………………………………………………………………………8.5
cinnamon sugar, white chocolate, caramel
Fried Green Tomatoes……………………………………………………………9
arugula, champagne vinagrette
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
sharred cheddar, scrambled eggs, housemade sage sausage, maple syrup, apple chips, sausage gravy
Bacon & Egg Breakfast Slider…………………………………………………10
pimento cheese, scrambled egg, sharp cheddar, smoky 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, blood orange maz, 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 (ask for a half & half and get just that)
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 vinagrette, fresh arugula
add bacon for $2

LUNCH
Catfish & Chips………………………………………………………………………20
fried Mississippi catfish, fresh lemon, crispy catun fries, housemade remoulade, spicy ketchup
Southern Poultime…………………………………………………………………16
crispy catun fries, green chili gravy, tender housemade roast beef, Tillamook sharp cheddar, beef jus gravy
add an egg* $3
Wedge Salad (GF)………………………………………………………………………12
romaine, diced red tomato, gorgonzola, red onion, diced bacon, sliced hardboiled egg, spicy buttermilk dressing + blackened chicken $6, blackened shrimp $8, smoked salmon $7
Sassafras Salad (GF)…………………………………………………………………12
fresh arugula, blueberries, apple, pecans, local goat cheese, shaved red onion & greens, champagne vinagrette
add blackened chicken $4, grilled gulf shrimp $7, smoked salmon
Chicken, & Andouille Gumbo……………………………………………………………8/17
Dark roux, holy trinity, smoked andouille, white rice, cornbread
* These items may be served raw or contain or undercooked ingredients. The consumption of raw or undercooked meats, 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 cricket cake, buttered grits, sweet corn, fresh jalapeno, red onion, garlic, pimentos, gulf shrimp, andouille sausage, spicy white wine butter sauce
add an egg* $3
Buttermilk Pancakes…………………………………………………………………12
buttermilk pancakes, pure maple syrup, butter + pecans, banana, blueberries , chocolate chips $1 each
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
sweet potato grits, brown sugar, fresh banana, fresh blueberries, toasted pecans

SASSAFRAS SIGNATURES
Green Tomato Benedict……………………………………………………………16
heirloom local green tomatoes, arugula, goat cheese, lemon vinagrette, two poached eggs, lemon hollandaise, toasted jalapeno cornbread
add diced bacon $2
Deep South Benedict………………………………………………………………18
pulled pork, collard greens, toasted cornbread, two poached eggs, classic hollandaise, BBQ sauce

BENEFITS
Crab Cake Benedict…………………………………………………………………20
jumbo lump crab cakes, blackened shrimp, toast, poached eggs, lemon hollandaise
Smoked Salmon Benedict……………………………………………………………19
cold smoked salmon, crispy green tomato, toast, crispy brilloche, fresh arugula, poached eggs, lemon hollandaise, caper cream cheese

MAC & CHEESE
Breakfast Portlidge (GF)……………………………………………………………..11
sweet potato grits, brown sugar, fresh banana, fresh blueberries, toasted pecans

Roast Beef Breakfast (GF)……………………………………………………………17
fork tender roast beef, collard greens, sharp cheddar, pimento cheese, brown gravy, BBQ sauce
Bison Hash & Chicken Fried Eggs*………………………………………………………18
two soft boiled eggs battered and fried, smoked bacon and potato hash, jalapeno cornbread, creamy hollandaise
Fried Chicken with Waffles……………………………………………………………22
crispy chicken confit, thick vanilla sugar waffles, duck fat grey, fresh apple, bourbon pecan syrup

Truffled Mushroom Mac*……………………………………………………………16
roasted mushrooms, spring peas, red tomato, arugula, white truffle oil, local goat cheese
add a poached egg* $3

Classic Mac……………………………………………………………………………..12
creamy cheese sauce, Tillamook sharp cheddar
add diced bacon or breakfast sausage $2
Truffle Mac……………………………………………………………………………..16
jumbo lump crab cakes, blackened shrimp, toast, poached eggs, lemon hollandaise
add an egg* $3

Buttermilk Pancakes, pure maple syrup, butter + pecans, banana, blueberries , chocolate chips $1 each
Bacon, and blackened shrimp, toast, poached eggs, lemon hollandaise
add an egg* $3
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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