

# Sassafras American Eatery

## STARTERS

### CHIPS & DIPS 8

housemade root vegetable chips, southern "Comeback" sauce and pickled pepper jam

### FRIED GREEN TOMATOES 11

local heirloom green tomatoes, white cheddar hominy grits, pickled red onion, arugula

### CRAB CAKES 16

seared lump and claw crab cakes, cajun hollandaise sauce, cabbage slaw, poached Blue crab meat

### DEVEILED EGGS 12

(6) zesty picnic eggs, fresno pepper cajun seasoning

### FRIED PICKLES 12

housemade lightly sweet garlic dill pickles, southern "comeback" sauce

### BACON SPINACH ARTICHOKE DIP 15

crispy bacon, cornbread crumble, grana Padano, toast points, root vegetables chips

### NEW ORLEANS BBQ SAUCE 17

jumbo gulf shrimp sauteed in spicy white wine butter sauce, toast points

### BAKED BRIE 16

melty triple cream brie, fresh apple, toasted pecans, black misson fig jam, toast point & crackers

## SANDWICHES

### FRIED GREEN TOMATO BLT 16

local heirloom tomatoes, smoked bacon, pickled red onion, local goat cheese, dressed arugula

### HICKORY "HIGHLAND" BURGER 16

Black Angus beef, black garlic goat cheese, hickory-smoked bacon, fried green tomatoes, arugula, dill pickle spear

### FRIED SHRIMP OR OYSTER PO' BOY 19

cornmeal crusted gulf shrimp or Goose Point oysters fried crispy, cabbage slaw, red tomato, pickled peppers

### CHICKEN "MAC" CLUCKER 20

crispy fried chicken confit on brioche with mac n cheese, BBQ Sauce, blue cheese, pickled peppers, root chips

### ROAST BEEF PO' BOY 18

tender roast beef, pickled pepper aioli, shredder lettuce, red tomato, brown gravy, toasted french bread

### BLACKENED CATFISH PO' BOY 18

Mississippi catfish, Sassafras blackening seasoning, cabbage slaw, red tomato, housemade pickles, remoulade

## ENTREES

### CLASSIC MAC & CHEESE 18

creamy sauce, Tillamook sharp cheddar, grana padano

### JAMBALAYA PASTA 22

spicy tomato ragu, creamy cheese bechamel, blackened chicken, andouille sausage, green onion, pimento cheese (+1 for housemade ghost hot hot sauce)

### SOUTHERN POUTINE 18

roast beef, duck fat gravy, au jus, Tillamook sharp cheddar, pimento peppers, crispy cajun fries, green onion

### FRIED CATFISH AND CHIPS 22

crispy cornmeal crusted Mississippi catfish, cabbage slaw, crispy cajun fries, housemade remoulade & spicy ketchup

### CHICKEN WITH WAFFLES 24

crispy chicken confit, pearl vanilla sugar Belgium waffle, duck fat gravy, pork belly lardons, Sassafras pecan syrup

### BRAISED PORK BELLY 24

seared Duroc pork belly, cornbread stuffing, collard greens, jus natural, green apple

### PIGS IN A BLANKET 22

smokey Andouille sausage snuggled in fluffy buttermilk pancakes, Sassafras pecan brown sugar bourbon syrup, finished with powdered sugar and butter

### CHICKEN FRIED STEAK 25

tenderized rib-eye cap, garlic mashed potatoes, collard greens, duck fat gravy, buttered toast

### CATCH OF THE DAY-ATLANTIC SALMON 22

crispy skin on fresh Atlantic salmon, pineapple salsa, jezebel sauce, citrus yogurt, green beans

### CRISPY GOLDEN PANISSE 18

chickpea fritter, spinach and rutabaga sauté, black garlic goat cheese, Fresno jam, classic hollandaise

## SOUP & SALAD

### CHICKEN & ANDOUILLE GUMBO 8/16

dark roux, holy trinity, Sassafras file, white rice, cornbread

### WINTER SALAD 11

field greens, green apple, roasted beets, toasted pecans, goat cheese, honey dijon vinaigrette

### SASSAFRAS CEASAR SALAD 12

romaine leaf, grana padano, cornbread crumble, housemade Ceasar dressing

### BLACKENED BLUE WEDGE

split head of romaine, blackened chicken, red tomato, red onion, blue cheese, bacon, hard egg, spicy ranch dressing