### Start Here!

HOME MADE PEPPER JELLY ......\$8.95 with Cathy's chèvre and saltine crackers HORSERADISH PIMIENTO CHEESE ......\$6.95 TORI'S PICKLES ......\$8.95 seasonal pickled veggies

### Not Buckets

LITTLE GEM SALAD......\$9.95 brown butter bread crumbs, egg, scallion, tomato, watercress dressing and Point Reyes blue cheese add country fried chicken tenders...\$6.95 add creole shrimp...\$8.95 add fried catfish...\$7.95 add devilled crab salad...\$8.95 MAC AND CHEESE......\$14.95 Michigan made Pinconning cheese, orechiettte pasta & brown butter crumbs...with two sides add country fried chicken tenders...\$6.95 add creole shrimp...\$8.95... add devilled crab salad...\$8.95 add fried catfish...\$7.95 CHICKEN BISCUIT SANDWICH.....\$9.95 buttermilk brined chicken tenders Piedmont dip, Nashville or Habañero hot...\$1 add cheese..\$1 add fried egg...\$1 add Benton's bacon...\$2 GRASS FED BEEF BURGER......\$13.95 dijonnaise, bread and butter pickles, American cheese served on a challah bun...with one side add Benton's bacon...\$2 add fried egg...\$1 CATFISH PO' BOY......\$13.95 dusted in Anson Mills rice and corn flours, with creole remoulade, lettuce & tomato on NOLA french bread...with one side **DEVILLED CRAB PO' BOY ......\$16.95** spicy creole seasoning, Duke's mayo, local

worcestershire, scallion, lettuce & tomato on NOLA

BACON EGG AND CHEESE BUSCUIT......\$8.95

pint, with half pint Anson Mills rice grits .......\$13.95

.....

french bread...with one side

SHRIMP AND CRAWFISH ETOUFFEE

...with one side

# TAKEOUT MENU

THE SOUTHERNER aims to tell the kitchen table story of the Appalachian families who moved north to live in Michigan in the 1950's seeking work in the auto industry. It's a story many people with roots in the American South know. Cooking is serious business in the South and it left a huge impact on every relocated son and daughter of the south as their mothers and  $\delta$ nanas cooked for them growing up.

# SOUTHERNER

www.thesouthernermi.com

Please visit our website to place your online order

We are open for takeout Monday - Thursday 4pm-9pm and Friday - Sunday 11:30am-9pm

### • 320z Jugs VIRGINIA OAKLEY......\$35 calvados, cynar, fennel syrup, angostura bitters, ginger beer OLE' FITZGERALD ......\$40 gin, lemon, simple syrup, angostura bitters RHUBARB PUNCH ......\$35 white rum, dark rum, strawberry puree, lemon, aperol

### Non Alcoholic

**MEXICAN COKE** 

DIET COKE

**FAYGO CREAM SODA** 

**FAYGO TWIST** 

**FAYGO RED POP** 

**FAYGO ROOT BEER** 

**FAYGO ROCK N' RYE** 

**TOPO CHICO** 

ICED TEA/SWEET TEA/HOT TEA

**UNCOMMON COFFEE** 

**BLOOD ORANGE JUICE** 

**GRAPEFRUIT JUICE** 

STRAWBERRY LEMONADE

**LEMONADE** 

Please know what we take great care and pride to source our ingredients from small, family owned businesses like Benton's Country Ham in east Tennessee and Anson Mills in Columbia, South Carolina, who make a strong effort to promote the culinary traditions of the American south. The majority of our products are sourced in west Michigan from producers like Evergreen Lane Farm, Hasselman's Honey, and Louise Earl Butcher, family farms that produce wholesome and healthy meats, fruits, and vegetables, and other foods from well stewarded farmland.

Thanks and enjoy.

4 PIECE BUCKET\$36.95 traditional, piedmont dip, Nashville hot, habanero hot with two sides. no returns on hot chicken, orde with caution.
8 PIECE BUCKET\$36.95 traditional, piedmont dip, Nashville hot, habanero hot with two sides and two biscuits. No returns on hot chicken, order with caution.
12 PIECE BUCKET
16 PIECE BUCKET

## For Our Little Biscuits

returns on hot chicken, order with caution.

KIDS TENDIES ......\$6.95 buttermilk brined chicken tenders with French fries

### **POOP PUNCH**

32oz jug ......\$15 green apple, grape drink, sour cherry, blackberry

Sides...\$2.95 ea...family style \$7.95 ea, a la carte

FLAKY BISCUIT Hasselman's honey butter **BAKED BEANS** Benton's ham hock BRAISED GREENS tomato, garlic, & barley miso pot liquor

**ANSON MILLS GRITS** Antebellum era heirloom corn finished with cultured butter

**SAUERKRAUT** from our friends at The Brinery

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**HOME MADE B & B PICKLES** 

MASHED POTATOES with chicken gravy **CABBAGE SLAW** southern boiled dressing

FRENCH FRIES served with Duke's mayo