

START HERE

BLUE CRAB & LANGOSTINO CALAS..... \$16.95

savory Carolina gold rice fritters served with creole remoulade.

HOMEMADE PEPPER JELLY \$11.95

with Cathy's chèvre and Ritz crackers.

HORSERADISH PIMIENTO CHEESE \$11.95

with Ritz crackers.

PICKLE DIP \$11.95

dill pickles, cream cheese and garlic served with Great Lakes kettle chips.

PEEL & EAT SHRIMP 6/\$16.95 12/\$24.95

creole seasoning, lemon, with creole remoulade.

SPECIALTIES OF THE HOUSE

LITTLE GEM SALAD \$14.95

brown butter bread crumbs, egg, scallion, tomato, radish, buttermilk dressing and blue cheese.

LOW COUNTRY CAESAR SALAD \$13.95

homemade traditional caesar dressing with shaved parm and hush puppy croutons.

MAC AND CHEESE..... \$18.95

white and yellow cheddar, orecchiette pasta & brown butter crumbs...with two sides.

SHRIMP AND GRITS \$28.95

Benton's country ham, mushroom broth, local grits, worcestershire, scallions...with two sides.

CATFISH ROBERT \$30.95

buttered Anson Mills rice grits, shrimp & crawfish etouffee... with two sides.

GRITS & GREENS \$14.95

grits and greens, cheddar, scallion, two fried eggs... with two sides.

add sausage.....\$4.95

add creole shrimp\$9.95

While some dishes may be able to be modified to be gluten free, please be aware that our kitchen handles a high volume of gluten. We can not guarantee that any dish is completely gluten free.

The Southerner

Appalachian roots in Michigan soil.

880 Holland Street
Saugatuck, MI 49453

269.857.3555
thesouthernermi.com

NANA'S FRIED CHICKEN DINNER

TRADITIONAL FRIED HALF CHICKEN

with a biscuit and two sides



\$29.95

MAKE IT HOT! \$2

CRYSTAL BUTTER..... 

NASHVILLE HOT  

HABANERO HOT   

No returns on hot chicken. Order with caution.

NANA'S TABLE *A family style meal with all the fixins. Beverages not included. Dine-in only.*

SMALL *feeds 4 to 6*.....\$115

12-piece fried chicken, 1 mac and cheese, 2 fried catfish filets with creole remoulade, your choice of 2 family size sides, and 6 biscuits with honey butter.

MEDIUM *feeds 6 to 8*\$165

16-piece fried chicken, 2 mac and cheese, 3 fried catfish filets with creole remoulade, your choice of 3 family size sides, and 8 biscuits with honey butter.

LARGE *feeds 8 to 10* \$225

20-piece fried chicken, 3 mac and cheese, 4 fried catfish filets with creole remoulade, your choice of 4 family size sides, and 10 biscuits with honey butter.

SIDES...\$4.95 EA...FAMILY STYLE \$11.95 EA, A LA CARTE

FLAKY BISCUIT Hasselman's honey butter

BAKED BEANS Benton's ham

BRAISED GREENS tomato, garlic, red miso pot liquor

GRITS heirloom corn finished with butter

SAUERKRAUT from our friends at The Brinery

HOMEMADE B & B PICKLES

SWEET CORN SALAD sweet corn, jalapeno, poblano, cilantro, sour cream

CABBAGE SLAW southern boiled dressing

FRENCH FRIES

ADD-ONS

COUNTRY FRIED CHICKEN TENDERS..... \$9.95

FRIED CATFISH..... \$9.95

CREOLE SHRIMP \$9.95

DEVILLED CRAB & LANGOSTINO SALAD \$13.95

DEBRIS BEEF \$9.95

TIN OF ORTIZ ANCHOVIES..... \$13.95

BUTTERMILK DRESSING..... \$2

CREOLE REMOULADE..... \$2

Many items may be cooked to order. The consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. 20% gratuity added to tables of 8 or more.

SANDWICHES

BACON, EGG & CHEESE BISCUIT \$11.95

Benton's bacon, egg and American cheese...with one side.

COUNTRY HAM, EGG & CHEESE BISCUIT \$10.95

Benton's country ham, egg and American cheese... with one side.

TOMATO, EGG & CHEESE BISCUIT \$9.95

...with one side.

CHICKEN BISCUIT SANDWICH \$15.95

buttermilk brined chicken tenders...with one side.

Make it hot with either Crystal butter, Nashville,

or habanero..... \$2

honey butter dipped..... \$2

add cheese \$1

add fried egg \$1

add Benton's bacon..... \$3.95

SOUTHERNER DOUBLE \$17.95

two beef patties with Piedmont mayo and American cheese. Served deluxe on a toasted bun ...with one side.

add Benton's bacon.....\$3.95

add fried egg.....\$1

extra cheese.....\$1

CATFISH POOR BOY \$17.95

dusted in rice and corn flour, with creole remoulade, dressed, on french bread ...with one side.

CRAB & LANGOSTINO POOR BOY \$19.95

spicy creole seasoning, mayo, worcestershire, scallion, dressed, on french bread ...with one side.

DEBRIS POOR BOY \$17.95

savory braised beef, horseradish mayo, dressed, on french bread...with one side.

STILL HAVE ROOM?

CHOCOLATE CHESS PIE \$6

PALAZZOLO'S ARTISAN GELATO \$6

COCKTAILS

MAPLE OLD FASHIONED.....\$15

1792 Small Batch, maple syrup, almond and orange bitters, orange twist, cherry

THE BYWATER.....\$15

Jamaican rum, Averna, Green Chartreuse, Velvet Falernum, Peychaud's, Regan's orange bitters

PORCH ELDERS.....\$13

Knickerbocker Gin, Mud Lake Elderflower cordial, tonic, Angostura

MARINA-RITA.....\$14

Corazon blanco, Gran Gala, lime, blood orange

SHORE HARBOR PUNCH.....\$16

Buffalo Trace bourbon, barbados rum, apple brandy, black tea, lemon, peach

THE SUNDAY CHRISTIAN.....\$14

Eastern Kille Barrel Finished gin, Carpano Bianco, orange bitters, lemon twist

SAZERAC.....\$16

Sazerac 6 yr rye, Angostura & Peychaud's bitters, Herbsaint rinse

PINA PINA NO. 2.....\$15

Banhez mezcal, Banhez pina, lime, fish sauce

AN OPEN WINDOW.....\$13

Wheatley vodka, Mud Lake Farms elder flower cordial, velvet falernum, cucumber

SLUSHIES

ROTATING FLAVORS.....\$MP

ask your server for our featured slushy flavors!

DAY DRINKING

SOUTHERNER BLOODY MARY.....\$14

Wheatley Vodka, tomato juice, miso, B&B pickle brine, creole rub, horseradish

*Level up with mezcal, tequila, or gin
add a Hopewell Lil Buddy pilsner \$3*

GRAPEFRUIT MIMOSA.....\$13

Les Allies brut, Natalie's grapefruit juice

Make it NA with Gruvi Dry Secco Sparkling

PICKLE SPRITZ.....\$14

Pickle juice, Carpano Bianco, lime, soda, Les Allies brut

DONT TALK TO ME (YET).....\$15

cold brew coffee, Corazon reposado, Nixta licor de elote, Eastern Kille coffee liqueur, oat milk

BITTER SPRITZ.....\$13

Amaro Montenegro, Zucca Rabarbaro, sweet vermouth, Les Allies brut, citrus peel

APPALACHIAN HIGHBALL.....\$13

Oloroso sherry, Cheer Wine soda

ZERO PROOF

PHONY MEZCAL NEGRONI.....\$10

FOR BITTER FOR WORSE.....\$10

Rose City Fizz -berry, ginger, vacation

THREE SEASON PORCH.....\$12

Lyre's Dry "Gin", elderflower cordial, cucumber, lime, Gruvi dry secco

WHISKEY OF THE WEEK.....\$MP

Tour the collection with a pour of Southerner's weekly selection, neat or with a cube...whichever ya prefer

DRAFT BEER \$7

ASK YOUR SERVER FOR OUR CURRENT SELECTIONS

CANS & BOTTLES

SAUGATUCK BREWING LAKE STREET LAGER.....\$6

BELL'S TWO HEARTED IPA.....\$6

SHINER BOCK.....\$6

ABITA AMBER.....\$6

WAYPOST SOUR 160Z.....\$8

AMERICAN INDUSTRIAL LAGERS

HAMM'S, PBR, MILLER HIGH LIFE.....\$3

CIDER, MEAD & SELTZER

CRANE'S HARD CIDER.....\$7

BLOM MEADWORKS.....\$7

GRAFT FARM FLOR CIDER.....\$8

UNTITLED ART BLOODE ORANGE POMEGRANATE SELTZER.....\$6

LONG ROAD FRIEND OF DOROTHY SELTZER.....\$7

NON-ALCOHOLIC

ATHLETIC BREWING COMPANY RUN WILD IPA.....\$6

TED SEGERS PILSNER.....\$6

UNTITLED ART MANGO DRAGONFRUIT FRUITED SOUR.....\$6

CASAMARA CLUB ONDA AMARO SODA.....\$6

GRUVI, DRY SECCO SPARKLING WINE.....\$12

FABELHAFT, ALCOHOLFEE DRY RIESLING, MOSEL.....\$15/\$60



SPARKLING

LES ALLIES SPARKLING BRUT.....\$11/\$38

MODALES WINES, ES LO QUE ES PET NAT.....\$58

LLOPART BRUT RESERVA—CORPINNAT 2019.....\$40

SIMMONET-FEBVRE CREMANT DE BOURGOGNE BRUT.....\$50

DE JEAN-PAUL BRUN, FRV 100.....\$48

HEAP'S, OFFSHOOT BLAUFRAKISCH ROSE PET-NAT.....\$48

DOMAINE FRANK BESSON SPARKLING GAMAY BEAUJOLAIS.....\$60

ROUANNE BRUT NATURE.....\$72

CHAMPAGNE COLLET BRUT.....\$98

GASTON CHIQUET—CUVEE BRUT, FRANCE SPLIT.....\$45

LAURENT-PERRIER LA CUVEE BRUT.....\$108

ROSÉ

SCAIA ROSATO VENETO.....\$10/\$40

BORSAO GRENACHA, SPAIN.....\$38

DOMAINE DE FONSAINTE, FRANCE (MAGNUM).....\$55

WHITES

TE PA, SAUVIGNON BLANC, MARLBOROUGH, NZ.....\$14/\$56

GOLDEN WINERY, CHARDONNAY MONTEREY COUNTY.....\$12/\$48

ENOTECA, NATURALE "BIANCO GUSTO", ARNEIS.....\$60

WILLAMETTE VALLEY VINEYARDS, WHITE PINOT NOIR.....\$65

SEAN MINOR CHARDONNAY, CA.....\$52

LEITZ EINS ZWEI DRY RIESLING, GERMANY.....\$40

MODALES WINES, LONE SILO RIESLING, OLD MISSION PEN.....\$48

REDS

CARDWELL HILL CELLARS, ESTATE PINOT NOIR, 2021.....\$13/\$52

D'ESTEZARGUES CDR, CUVEE KERMIT LYNCH.....\$54

MANOIR CARRA, BEAUJOLAIS-VILLAGES, 2022.....\$48

HIEROGRAM ZINFANDEL, SONOMA.....\$40

SADDLEBACK CELLARS RANCHERS RED, OAKVILLE.....\$48

We kindly ask for your assistance in making sure everyone can enjoy The Southerner. If the restaurant is actively on a wait for tables, your table is reserved for 1.5 hours of dining. We appreciate your understanding.