

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 \$15.95
brown butter bread crumbs, egg, scallion, tomato, radish, buttermilk dressing and blue cheese.

LOW COUNTRY CAESAR SALAD \$15.95
homemade traditional caesar dressing with shaved parm and hush puppy croutons.
tin of cento anchovies.....\$6.95

MAC AND CHEESE..... \$19.95
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.

FRIED CATFISH PLATTER \$22.95
french fries, cabbage slaw, hushpuppies, and creole remoulade.

CATFISH ROBERT \$30.95
buttered Anson Mills rice grits, shrimp & crawfish etouffee...with two sides.

GRITS & GREENS \$16.95
grits and greens, cheddar, scallion, two fried eggs... with two sides.
add sausage\$7.95
add creole shrimp.....\$9.95

The Southerner

Appalachian roots in Michigan soil.

880 Holland Street 269.857.3555
Saugatuck, MI 49453 thesouthernermi.com

NANA'S FRIED CHICKEN DINNER

TRADITIONAL FRIED HALF CHICKEN

with a biscuit and two sides



\$31.95

MAKE IT HOT!

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.....\$130 **MEDIUM feeds 6 to 8\$190** **LARGE feeds 8 to 10 \$250**
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.
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.
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

\$5.95 EACH FAMILY STYLE \$14.95 EACH A LA CARTE

POTATO GRATIN
sour cream, scallion, Benton's bacon, cheddar

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

CABBAGE SLAW southern boiled dressing

FRENCH FRIES

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 consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Many items may be cooked to order.

20% gratuity will be added to tables of 8 or more.

STILL HAVE ROOM?

CHOCOLATE CHESS PIE \$8

PALAZZOLO'S ARTISAN GELATO \$6

SANDWICHES

BACON, EGG & CHEESE BISCUIT \$12.95
Benton's bacon, egg and American cheese...with one side.

COUNTRY HAM, EGG & CHEESE BISCUIT \$11.95
Benton's country ham, egg and American cheese... with one side.

TOMATO, EGG & CHEESE BISCUIT.....\$10.95
...with one side.

CHICKEN BISCUIT SANDWICH \$17.95
buttermilk brined chicken tenders...with one side.

Make it hot, or honey butter dipped!
add cheese \$1
add fried egg \$2
add Benton's bacon..... \$4.95

SOUTHERNER DOUBLE \$19.95
two beef patties with Piedmont mayo and American cheese. Served deluxe on a toasted bun ...with one side.

add cheese \$1
add fried egg \$2
add Benton's bacon..... \$4.95

CATFISH POOR BOY \$18.95
dusted in rice and corn flour, with creole remoulade, dressed, on french bread ...with one side.

DEVILED CRAB & LANGOSTINO POOR BOY..... \$19.95
spicy creole seasoning, mayo, worcestershire, scallion, dressed, on french bread ...with one side.

DEBRIS POOR BOY \$18.95
savory braised beef, horseradish mayo, dressed, on french bread...with one side.

ADD-ONS

COUNTRY FRIED CHICKEN TENDERS..... \$11.95

FRIED CATFISH \$9.95

CREOLE SHRIMP \$9.95

DEVILLED CRAB & LANGOSTINO SALAD \$13.95

DEBRIS BEEF..... \$9.95

COCKTAILS

CLASSICS

MAPLE OLD FASHIONED..... \$15

Elijah Craig Small Batch Bourbon, maple syrup, almond bitters, Regan's orange, orange twist, cherry

THE BYWATER..... \$16

Smith & Cross rum, Averna, Green Chartreuse, Velvet Falernum, Peychaud's, Regan's orange

PORCH ELDERS \$14

Knickerbocker Gin, Mud Lake elderflower cordial, tonic, Angostura

SHERRY DAIQUIRI \$12

Oloroso sherry, Planteray O.F.T.D. rum, lime, simple

DRY DOCK PUNCH \$16

Laird's, calvados, pear brandy, Banhez Pina, Becherovka, lemon, Regan's orange, Angostura

SEASONAL BELIEVER \$16

Plymouth navy strength gin, Carpano classico, olorosso sherry, Amaro Montenegro, Regan's orange

SAZERAC \$15

Sazerac rye, Angostura & Peychaud's, Herbsaint rinse

WORLD'S GREATEST AMARETTO SOUR \$16

Luxardo Amaretto, Wild Turkey Rare Breed bourbon, lemon, egg white, simple

SEASONAL

IR(ISH) COFFEE..... \$14

Bourbon, Sparrow's coffee, chicory demerara syrup, fresh whipped cream, orange, served hot!

DAY DRINKING

SOUTHERNER BLOODY MARY \$14

Sobieski 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 Freixenet NA Sparkling

PICKLE SPRITZ..... \$13

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

MULLOVER SPRITZ..... \$14

Averna, Creme De Mure, Becherovka, lime, Angostura, cardamom bitters, lime, soda, sparkling

APPALACHIAN HIGHBALL \$14

Oloroso sherry, Cheer Wine cherry soda

ZERO PROOF

PHONY NEGRONI \$10

CASAMARA SUPERCLASSICO \$10

italian chinotto, juniper berries, red currant, kola nuts, allspice, vanilla

CORSA VELOCE \$13

Amaro Lucano, lemon, soda

WHAT WE'RE DRINKING..... \$MP

A freshly selected item our team is currently diggin' on that we think is the perfect pairing to your meal!

DRAFT BEER \$7

ASK YOUR SERVER FOR OUR CURRENT SELECTIONS

CANS & BOTTLES

SAUGATUCK BREWING LAKE STREET LAGER \$6

OLD NATION M-43 HAZY IPA \$7

ABITA AMBER \$6

SIERRA NEVADA CELEBRATION ALE..... \$7

SILVER SPRUCE FARMHOUSE RUSTIC RYE SOUR (750ML) \$45

AMERICAN INDUSTRIAL LAGERS

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

CIDER, MEAD & SELTZER

VIRTUE MITTEN \$8

BLOM MEADWORKS..... \$7

PATOIS CIDER, INFINITE CANON III (750 ML)..... \$40

N/A BEER & WINE

ATHLETIC BREWING COMPANY RUN WILD IPA \$6

TED SEGERS PILSNER..... \$6

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

FREIXENET, SPARKLING BLANC..... \$12/\$36

FABELHAFT, ALCOHOLFREE DRY RIESLING, MOSEL..... \$14/\$42

SPARKLING

LES ALLIES SPARKLING BRUT \$10/\$30

LAURENT-PERRIER LA CUVEE BRUT \$20/\$100

MODALES WINES, ES LO QUE ES PET NAT \$55

LLOPART BRUT RESERVA—CORPINNAT 2019 \$35

SIMMONET-FEBVRE CREMANT DE BOURGOGNE BRUT \$50

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

DOMAINE FRANK BESSON SPARKLING GAMAY BEAUJOLAIS \$60

ROUANNE BRUT NATURE \$72

CHAMPAGNE COLLET BRUT \$98

GASTON CHIQUET—CUVEE BRUT, FRANCE SPLIT \$45

ROSÉ

SCAIA ROSATO VENETO..... \$10/\$30

BORSAO GRENACHA, SPAIN \$38

WHITES

TE PA, SAUVIGNON BLANC, MARLBOROUGH, NZ \$14/\$42

GOLDEN WINERY, CHARDONNAY MONTEREY COUNTY..... \$12/\$36

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

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

LEITZ EINS ZWEI DRY RIESLING, GERMANY \$40

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

REDS

CARDWELL HILL CELLARS, PINOT NOIR, 2021 \$13/\$40

CHATEAU SEGRIS COTES DU RHONE..... \$50

MANOIR CARRA, BEAUJOLAIS-VILLAGES, 2022..... \$45

SADDLEBACK CELLARS RANCHERS RED, OAKVILLE..... \$60



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.

We are dedicated to providing a living wage, and a meaningful benefits package to our employees, while still considering the price of our products that our guests pay. In an effort to meet raising costs, if you use a credit card, we will charge an additional 3% to help offset the increasing processing costs. This amount is not more than we pay in fees. Sales tax also applies. Debit card transactions are exempt.