

START HERE

BLUE CRAB & LANGOSTINO CALAS..... \$16.95
savory Carolina gold rice fritters served with creole remoulade.

HOMEMADE PEPPER JELLY \$12.95
with Cathy's chèvre and Ritz crackers.

HORSERADISH PIMIENTO CHEESE \$12.95
with Ritz crackers.

PICKLE DIP \$12.95
dill pickles, cream cheese and garlic served with kettle chips.

PEEL & EAT SHRIMP6/\$16.9512/\$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 hushpuppies.
tin of cento anchovies.....\$6.95

MAC AND CHEESE..... \$19.95
white Cabot cheddar, parmesan, asiago, orechiette 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.

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
\$32.95

MAKE IT HOT!

CRYSTAL HOT
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

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

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

CABBAGE SLAW southern boiled dressing

FRENCH FRIES beer battered

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

PREMIUM SIDES + \$1

A LA CARTE \$6.95 EACH FAMILY STYLE \$17.95 EACH

FLAKY BISCUIT Folded and baked by hand daily with Hasselman's honey butter

HOMEMADE B&B PICKLES A sweet The Southerner staple from Amy's moms family recipe

SWEET CORN SALAD A summer favorite with jalepeno, poblano, cilantro, sour cream

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.

SANDWICHES

B.L.T.E. BISCUIT \$15.95
Benton's bacon, lettuce, tomato, fried egg, Piedmont mayo... 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 extra cheese \$1
add fried egg \$2
add Benton's bacon..... \$4.95

CATFISH POOR BOY \$18.95
dusted in rice and corn flour, dressed, creole remoulade, 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.....	\$12.95
FRIED CATFISH	\$10.95
CREOLE SHRIMP	\$10.95
DEVILED CRAB & LANGOSTINO SALAD	\$13.95
DEBRIS BEEF.....	\$10.95
ANDOUILLE SAUSAGE.....	\$9.95

STILL HAVE ROOM?

CHOCOLATE CHESS PIE \$8

PALAZZOLO'S ARTISAN GELATO \$6

Cocktails

Maple Old Fashioned.....\$15

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

The Bywater.....\$16

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

Porch Elders.....\$14

Plymouth Navy Strength Gin, Mud Lake elderflower cordial, tonic, Angostura bitters

Piña Piña No. 2.....\$15

Banhez mezcal, Banhez Piña, lime, fish sauce

Clover’s Tea Punch.....\$16

Black tea, Four Rose’s Bourbon, Planteray Barbados Rum, Laird’s Apple Brandy, peach, lemon juice

Seasonal

Don’t Talk to Me (Yet).....\$15

Sparrow’s cold brew coffee, vodka, Licor 43, chicory, orange

Slushies.....\$11

A seasonal rotation of fun adult slushy flavors. Ask your server for today’s selection!

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!

Southerner Bloody Mary.....\$14

Sobieski Vodka, tomato juice, miso, B&B pickle brine, creole rub, horseradish
Level up with mezcal, tequila, or gin.....\$4
add a Hopewell Lil Buddy pilsner.....\$3

Nana’s Margarita.....\$14

Lunazul Tequila, dry curaçao, lime, blood orange
Make it spicy with Tanteo Jalepeno tequila.....\$4

Appalachian Highball.....\$15

Oloroso sherry, Cheer Wine cherry soda

Sunday Christian.....\$15

Plymouth navy strength gin, Cocchi Americano, Dolin Blanc, Regan’s Orange bitters

Zero Proof

Phony Negroni.....\$10

Casamara Superclassico.....\$10

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

B. Nektar Söber.....\$10

Tangerine gin & tonic

Grapefruit (NA)Mosa.....\$13

Freixenet NA sparkling brut, grapefruit

Draft Beer \$8

ASK YOUR SERVER FOR OUR CURRENT SELECTIONS

Cans & Bottles

Saugatuck Brewing Lake Street Lite Lager.....\$6

Old Nation M-43 Hazy IPA.....\$8

City Built Alemaña Mexican Lager.....\$8

Trail Point Cipapotamus, Citra IPA.....\$8

Archival Kranz Kolsch.....\$8

Abita Amber.....\$6

Red Stripe.....\$5

Silver Spruce Farmhouse Rustic Rye Sour (750ml).....\$45

American Industrial Lagers

Hamm’s, PBR, PBR Lite, Miller High Life, Schlitz.....\$4

Cider, Mead & Seltzer

Anxo Cidre Blanc.....\$10

Bloom Meadworks Cyser.....\$7

Long Drink, Sugar Free Seltzer.....\$7

Long Road Friend of Dorothy Seltzer.....\$7

N/A Beer & Wine

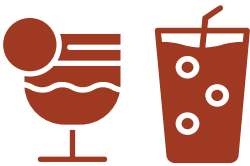
Athletic Brewing Company Run Wild IPA.....\$6

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/\$35

Laurent-Perrier La Cuvée Brut.....\$20/\$80

Modales Wines, Es Lo Que Es Pet Nat.....\$55

Mari Vineyards Simplicissimus.....\$75

Simmonet-Febvre Cremant de Bourgogne Brut.....\$50

Segura Viudas Cava Brut Vintage.....\$45

Paladin Raboso Fiore.....\$48

Rouanne Brut Nature.....\$72

Champagne Collet Brut.....\$98

Gaston Chiquet, Cuvée Brut, Champagne (187 ml).....\$45

Rosé

Scaia Rosato Veneto.....\$10/\$35

Borsao Grenacha, Spain.....\$38

Whites

La Garenne, Sauvignon Blanc, Touraine, France.....\$13/\$45

Time Place Wine Co. 21 Chardonnay, Monterey, CA.....\$13/\$45

Enoteca, Naturale “Bianco Gusto”, Arneis.....\$60

Willamette Valley Vineyards, White Pinot Noir.....\$65

Modales Wines, Lone Silo Riesling, Old Mission Pen.\$48

Reds

Cardwell Hill Cellars, Pinot Noir, 2021.....\$13/\$40

Chateau Segris Cotes du Rhone.....\$50

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.