

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.

SANDWICHES

BLTE BISCUIT \$15.95
Benton's bacon, tomato, lettuce, 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..... \$5

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..... \$5

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

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

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

\$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
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*\$190
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* \$250
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

PREMIUM SIDES + \$1

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

FLAKY BISCUIT

Hasselman's honey butter

HOMEMADE PICKLES

a sweet staple from Amy's mom's family recipe box

POTATO GRATIN

Benton's bacon, cheddar, scallion

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.

SALADS

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

RED BEET SALAD\$15.95
mixed greens, pickled red onions, candied pecans,
blue cheese, orange vinegrette.

SPECIALTIES OF THE HOUSE

MAC AND CHEESE.....\$17.95
white Cabot cheddar, parmesan, asiago,
orecchiette pasta & brown butter crumbs.

SHRIMP AND GRITS\$27.95
Benton's country ham, mushroom broth,
local grits, worcestershire, scallions.

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

CATFISH ROBERT\$29.95
buttered Anson Mills rice grits, shrimp &
crawfish etouffee.

CENTER CUT FRIED PORK CHOPS\$26.95
leeks, apples, sauerkraut, maple mustard butter.

SAUSAGE & GREENS\$21.95
andouille sausage, grits, greens, cheddar, scallion,
two fried eggs.

ADD-ONS

CENTER CUT FRIED PORK CHOP\$8.95

FRIED CATFISH\$10.95

CREOLE SHRIMP\$10.95

COUNTRY FRIED CHICKEN TENDERS.....\$12.95

DEBRIS BEEF.....\$10.95

ANDOUILLE SAUSAGE.....\$9.95

STILL HAVE ROOM?

HOMEMADE DESSERT\$8

PALAZZOLO'S ARTISAN GELATO\$6

Cocktails

MAPLE OLD FASHIONED..... \$15
Elijah Craig small batch bourbon, michigan maple syrup, almond, orange, and angostura bitters

SEASONAL BELIEVER..... \$15
Plymouth navy strength gin, Carpano Classico, Amaro Montenegro, Oloroso sherry, orange bitters, and cinnamon

PORCH ELDERS \$14
Plymouth navy strength gin, M.L.F. elderflower cordial, Angostura bitters, Top Note alpine tonic

PIÑA PIÑA NO. 2..... \$15
Banhez mezcal, Banhez piña, lime, simple syrup, fish sauce

WICKED FELINA \$16
Tapatio 110 blanco tequila, M.L.F. ginger cordial, Velvet Falernum, Fernet Branca, lime

SOUTHERNER BLOODY MARY \$14
Sobieski vodka, house-made mix with tomato, miso, B&B pickle juice, creole rub, and horseradish
*Level up with mezcal, tequila, or gin
add a Hopewell Lil Buddy pilsner \$3*

VELVET FIG \$16
Smith & Cross jamaican rum, M.L.F. fig cordial, lemon juice, Oloroso sherry, Carpano Classico, Averna, Peychaud’s bitters, salted orange sugar

JUGGA-LO-BALL \$14
Oloroso sherry, Faygo rock & rye cream cola, lime

FITZ ROYALE \$18
Bombay Sapphire, lemon juice, simple syrup, Angostura bitters, Laurent-Perrier brut champagne

SAZERAC \$16
Sazerac rye, Ferrand 1840 cognac, simple syrup, Peychaud’s bitters, Angostura bitters, Absinthe

SEASONAL

VIEUX CARAFE.....\$15
Sparrow’s coffee, Four Roses bourbon, Licor 43, chicory Demerara syrup, fresh cream, orange peel

ROTATING TODDY.....\$11
seasonal ingredients, spirits, served hot

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!

ZERO PROOF

PHONY NEGRONI \$10
Classic or White

CASAMARA SUPERCLASSICO \$10
Italian Chinotto, Juniper Berries, Red Currant, Kola Nuts, Allspice, Vanilla

B. NEKTAR SOBER..... \$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.....\$7
OLD NATION M-43 HAZY IPA\$8
CITY BUILT ALEMANIA MEXICAN LAGER.....\$8
TRAIL POINT CIPAPOTAMUS, CITRA IPA\$8
ABITA AMBER\$7
RED STRIPE\$7
RODENBACH GRAND CRU.....\$10
CHIMAY GRANDE RESERVE\$10

AMERICAN INDUSTRIAL LAGERS
HAMM’S, PBR, MILLER HIGH LIFE, SCHLITZ\$4

CIDER, MEAD & SELTZER

ANXO CIDRE BLANC.....\$10
BLOM MEADWORKS CEYSER.....\$7
LONG DRINK, SUGAR FREE SELTZER\$7

N/A BEER & WINE

ATHLETIC BREWING COMPANY RUN WILD IPA\$7
TED SEGERS PILSNER.....\$7
CASAMARA CLUB 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
MARI VINEYARDS, SIMPLICISSIMUS, DRY RIESLING, 2022\$55
LLOPART BRUT RESERVA—CORPINNAT 2019\$35
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—CUVEE BRUT, FRANCE SPLIT\$45

ROSÉ

SCAIA ROSATO VENETO.....\$10/\$30
BORSAO GRENACHA, SPAIN\$38

WHITES

LA GARENNE, SAUVIGNON BLANC, LOIRE VALLEY.....\$13/\$45
TIME PLACE CHARDONNAY, MONTEREY CO., CA.....\$13/\$45
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, 2022.....\$13/\$40
MANOIR CARRA, BEAUJOLAIS-VILLAGES, 2022\$45

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.