

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. Make it a single veggie patty  
for no charge.

add extra cheese..... \$1  
add fried egg ..... \$2  
add Benton's bacon..... \$5  
sub gluten free bun..... \$2

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.

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 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

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.

PREMIUM SIDES + \$1

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

FLAKY BISCUIT Hasselman's honey butter

HOMEMADE B&B PICKLES A sweet The Southerner 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.....\$8.95/\$15.95  
brown butter bread crumbs, egg, scallion, tomato,  
radish, buttermilk dressing and blue cheese.

RED BEET SALAD.....\$8.95/\$15.95  
mixed greens, pickled red onions, candied pecans,  
blue cheese, orange vinaigrette.

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

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

A LA CARTE

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

FRIED CATFISH .....\$10.95

CREOLE SHRIMP .....\$10.95

DEBRIS BEEF .....\$10.95

ANDOUILLE SAUSAGE.....\$9.95

CENTER CUT FRIED PORK CHOP .....\$8.95

STILL HAVE ROOM?

HOMEMADE DESSERTS ..... \$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, 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

**GRAPEFRUIT MIMOSA ..... \$14**  
Les Allies sparkling bruit, grapefruit juice

**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.....\$6  
OLD NATION M-43 HAZY IPA .....\$8  
CITY BUILT ALEMANIA MEXICAN LAGER.....\$8  
TRAIL POINT HENRY LEE ENGLISH STRONG ALE .....\$9  
ABITA AMBER .....\$6  
RED STRIPE .....\$6  
RODENBACH GRAND CRU.....\$10  
CHIMAY GRANDE RESERVE .....\$10  
AMERICAN INDUSTRIAL LAGERS  
PBR, SCHLITZ, STROH’S .....\$4

## CIDER, MEAD & SELTZER

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

## N/A BEER & WINE

TED SEGERS PILSNER.....\$6  
PERONI NASTRO AZZURO .....\$6  
GUINNESS 0 STOUT .....\$6  
CASAMARA CLUB AMARO SODA.....\$5  
FREIXENET, SPARKLING BLANC.....\$12/\$36  
FABELHAFT, ALCOHOLFREE DRY RIESLING, MOSEL.....\$14/\$42

## SPARKLING

LES ALLIÉS SPARKLING BRUT .....\$10/\$30  
LAURENT-PERRIER LA CUVEE BRUT .....\$18/\$72  
MARI VINEYARDS, SIMPLICISSIMUS, DRY RIESLING, 2022 .....\$55  
SIMMONET-FEBVRE CREMANT DE BOURGOGNE BRUT .....\$50  
DOMAINE FRANCK BESSON ROSÉ GRANIT 2022.....\$60  
SEGURA VIUDAS CAVA BRUT VINTAGE.....\$45  
PALADIN RABOSO FIORE.....\$48  
CHAMPAGNE COLLET BRUT .....\$90  
LA SPINETTA MOSCATO D’ASTI DOCG 375 ML .....\$25  
GASTON CHIQUET—CUVEE BRUT, FRANCE 375 ML .....\$45  
A. MARGAINE CHAMPAGNE LE DEMI-SEC PREMIER CRU.....\$95  
A-R LENOBLE BISSEUIL PREMIER CRU Bdn 2013.....\$125  
GASTON CHIQUET SPECIAL CLUB PREMIER CRU, 2016.....\$150

## ROSÉ

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

## WHITES

LA GARENNE, SAUVIGNON BLANC, LOIRE VALLEY.....\$13/\$45  
TIME PLACE CHARDONNAY, MONTEREY CO., CA.....\$13/\$45  
MODALES WINES, LONE SILO RIESLING, OLD MISSION PEN. ....\$48

## REDS

CARDWELL HILL CELLARS, PINOT NOIR, 2022.....\$13/\$40  
MANOIR CARRA, BEAUJOLAIS-VILLAGES, 2022.....\$45  
CATALPA BODEGA ATAMISQUE OLD VINE MALBEC, 2023.....\$55

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.