

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 PIMENTO 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
Saugatuck, MI 49453

269.857.3555
thesouthernermi.com

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, orechiette 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 etouffée.

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

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.

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.

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, Armaro 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 <i>Level up with mezcal, tequila, or gin</i> <i>add a Hopewell Lil Buddy pilsner \$3</i>		
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 AZZURRO	\$6
GUINNESS O 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
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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

RED

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.