



The
Southerner

Appalachian roots in Michigan soil.

How does a coastal Michigan restaurant serve legit Southern food?

Chef Matt Millar's roots run straight to Eastern Tennessee. His family came to Detroit in the 1950s carrying their recipes—cornbread, biscuits, fried chicken—and the Appalachian know-how of preserving, canning, gardening, and butchering. Much of our recipes comes from Matt's grandmother, Nana.

Matt is also a descendant of Will Walker, a legendary figure who stewarded land in Tremont, in the 1850s. Walker's stories are as tall as his handcrafted rifle, Old Death—now the namesake of one of our cocktails.

We're proud to share this heritage with you, brought to life with ingredients from Michigan's hardworking farmers. Even here on the lakeshore, we're committed to keeping our Appalachian traditions alive.



START HERE

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

PEEL & EAT SHRIMP 6/\$16.95....12/\$24.95
creole seasoning, lemon, 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.

Pimiento Cheese (the pate of the South) is a Southern creation and staple. Our version kicks it up a notch with the addition of horseradish.

SALADS

LITTLE GEM SALAD \$8.95/\$15.95
brown butter bread crumbs, egg, scallion, tomato, radish, buttermilk dressing and blue cheese.

LOW COUNTRY CAESAR \$8.95/\$15.95
house made traditional caesar dressing with shaved parmesan, and hushpuppies.

During the busy summer season, we often make over a thousand biscuits a day. Each one made with real ingredients, by a real person with real skill.



SPECIALTIES OF THE HOUSE

MAC AND CHEESE \$17.95
white Cabot cheddar, parmesan, asiago, 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.

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

THE SOUTHERNER BURGER
single beef patty \$15.95
double beef patty \$19.95
veggie patty \$15.95
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
sub gluten free bun \$2

CATFISH POOR BOY \$19.95
dusted in rice and corn flour, dressed, on french bread...with one side.

DEVILED CRAB POOR BOY \$24.95
spicy creole seasoning, mayo, worcestershire, scallion, dressed, on french bread...with one side.

Benton's hams are famous for their deep, slow-cured flavor. The smokehouse sits just a short drive from Matt's ancestral home in Tremont, a connection we treasure.

It's the only bacon we serve.

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 applies. Debit card transactions are exempt.

We kindly ask for your assistance in making sure everyone can enjoy The Southerner. In order to accommodate our reservations, and parties on the waitlist, your table is reserved for 1.5 hours of dining time. This time begins at the time you were sat, or the time of your reservation, whichever occurs first. We appreciate your understanding.

Parties of 6 guests or more are subject to an automatic gratuity of 20%.

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.

PREMIUM SIDES

6.95 Each
17.95 Family Style *feeds up to 4*

FLAKY BISCUIT
Hasselman's honey butter

SEASONAL ROTATING SIDE
Ask your server for our current offering

SIDES

5.95 Each
14.95 Family Style *feeds up to 4*

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

HOMEMADE B&B PICKLES
a sweet staple from Amy's mom's family recipe box

FRENCH FRIES

A LA CARTE

FRIED CATFISH \$10.95

CREOLE SHRIMP \$10.95

DEVILED CRAB SALAD \$15.95

ANDOUILLE SAUSAGE \$9.95

COUNTRY FRIED CHICKEN TENDERS \$12.95



Matt's Nana at sixteen.

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 4-6 \$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 6-8 \$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 8-10 \$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.

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

In Appalachia, fried chicken was special.

It took serious effort and used precious resources—rendered fat, wheat flour you had to buy or trade for, and a backyard chicken from a flock of maybe a dozen. It wasn't an everyday meal.

It was saved for visits from family, holidays, and moments worth celebrating.

SOMETHING SWEET

HOMEMADE DESSERT \$8