



TUPELO

Serious.
Southern.
Food.

STARTERS

Great for Sharing

PIMENTO CHEESE BRUSCHETTA 7.49

house made pimento cheese, tomatoes, fresh basil, balsamic reduction, toasted baguette

TUPELO NACHOS 8.99

smoked chicken or pulled pork, cheese sauce, housemade BBQ, coleslaw, roasted jalapenos

FRIED PICKLES 7.99

house made, hand breaded, chipotle bacon ranch dipping sauce

SPINACH DIP 8.99

spinach and artichoke dip, pita chips

GF SMOKED AND CRISPY WINGS 9.99

smoked and fried, buffalo, house made bbq, or a combination of both

TUPELO HUSH PUPPIES 7.99

red rice, andouille, sausage, smoked chicken, panko bread crumbs, comeback sauce

SOUPS & SIDE SALADS

TUPELO GUMBO 5.49

shrimp, chicken, three sausages

FRENCH ONION SOUP 5.49

caramelized onions, swiss cheese

TOMATO SOUP 5.49

traditional bisque

GF CAESAR 5.49

romaine, parmesan cheese and house croutons

GF GARDEN 5.49

mixed greens, cucumbers, carrots, red onion, tomatoes, house croutons

FROM THE SMOKER

smoked low and slow, sweet apple and hickory wood, house bbq sauce, choose a sandwich or a plate, side item

GF PULLED PORK SHOULDER 11.99

GF PULLED CHICKEN 11.99

BRISKET TACOS 12.99

two tacos, smoked beef brisket, cheddar jack cheese, coleslaw, pico de gallo.

LUNCH

GF TUPELO CHICKEN 13.50

grilled chicken breast, fried green tomato, gouda cheese, pepper bacon, honey mustard, choice of side

GF JAMBALAYA 15.99

chicken, shrimp, andouille sausage, tomatoes, onions, bell peppers, tupelo red rice, roasted jalapenos

GF CRAWFISH ETOUFFEE 13.99

crawfish, peppers, onions, celery, garlic, tupelo red rice

FRIED CHICKEN TENDERS 11.99

hand breaded, honey mustard dipping sauce, french fries

GF GRILLED SALMON* 15.99

grilled filet, fresh tomato and basil, choice of side

DELTA PASTA 12.99

chicken, crawfish, andouille sausage, red peppers, red pepper cream sauce, bow tie pasta

GF CHICKEN PICCATA 12.99

sautéed chicken breast, lemon butter sauce, capers, cavatappi pasta

GF SHRIMP-N-GRITS 15.99

gulf shrimp, andouille sausage, gouda and cheddar jack cheese

CHICKEN QUESADILLA 11.99

smoked chicken, sautéed peppers and onions, cheddar jack cheese, tupelo red rice

SANDWICHES

items include a choice of side

GRILLED CHEESE SANDWICH & SOUP 11.99

american, swiss, cheddar and smoked gouda, house made tomato basil bisque

BLT SLIDERS 12.99

fried green tomatoes, pepper crusted bacon, arugula, tomato jam and balsamic reduction

PIMENTO CHICKEN SANDWICH 11.99

fried chicken breast, chipotle mayo, bacon, pimento cheese, lettuce, tomato, onion, creole pickles

GF TUPELO BRISKET BURGER* 12.99

combination of chuck, fresh brisket, and short rib, choice of cheese (house made pimento cheese, gouda, american, swiss, cheddar) add fried green tomato, bacon or mushrooms .99

CAJUN TURKEY CLUB 11.49

cajun fried turkey breast on white country bread, lettuce, tomato, peppered bacon, american cheese, and chipotle mayo

PASTRAMI REUBEN 12.99

house smoked pastrami, sauerkraut, swiss cheese, 1000 island dressing on marble rye bread

TUPELO CUBAN SANDWICH 11.99

house smoked pork, cajun fried turkey, house made creole pickles, yellow mustard, swiss, cuban roll

SALMON BLT 16.99

grilled salmon filet, bacon, avocado, tomato jam, arugula, chipotle mayo, herb focaccia

ENTREE SALADS

choice of dressing

GF APPLE PECAN CHICKEN SALAD 11.99

grilled chicken, pecans, apples, bleu cheese crumbles, red onion

GF SOUTHERN SALAD 10.99

buttermilk fried or grilled chicken, avocado, bacon, tomatoes, pecans

GF TURKEY COBB SALAD 12.99

roasted turkey, eggs, bleu cheese, pepper bacon, tomato, avocado

GF WEDGE SALAD 7.99

iceberg lettuce, bacon, bleu cheese crumbles, tomatoes

GF LARGE CAESAR OR GARDEN SALAD 6.99

add: chicken \$5; shrimp \$7; scallops \$9

dressings: balsamic vinaigrette, bleu cheese, chipotle bacon ranch, citrus chili vinaigrette, honey mustard, ranch, 1000 island, green goddess

SIDES 4.99

tupelo red rice • french fries • low country risotto • mac n cheese • collard greens • brussels sprouts • steamed broccoli • grilled asparagus

Serving brunch every
Sunday 'til 3 pm.

Half Price on bottles of wine every
Sunday, Tuesday and Wednesday.

*Consuming raw or undercooked foods may increase the risk of foodborne illness. Beef, Pork, Poultry, Seafood, Shellfish, Lamb, or Eggs that are under cooked have an increased risk to those that have certain medical conditions.



TUPELO

RESTAURANT | BAR

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COCKTAILS

{ 8.99 }

GEORGIA PEACH SMASH

elijah craig small batch bourbon, peach puree and sour mix.

SOUTHERN MULE

larceny bourbon, gosling's beer.

FIRE ROASTED MARGARITA

crafted with gran orendain tequila, cointreau and fire roasted jalapeños.

CUCUMBER MARTINI

crop cucumber vodka and our special ingredients.

TUPELO OLD FASHIONED

made with 1792 small batch bourbon and a dash of agave nectar.

BLOOD ORANGE BOURBON SOUR

rittenhouse rye and more...you'll probably want 2 of these.

BACK PORCH LEMONADE

crop organic meyer lemon vodka, orange liqueur and lemonade.

CHOCOLATE MARTINI

new amsterdam vodka, creme de cacao, godiva chocolate liqueur and cream.

LEMON DROP

new amsterdam citrus vodka and pallini limoncello.

COCONUT CASTAWAY

rumhaven coconut water rum and pineapple juice.

RUBY'S RITA

olmeca altos tequila, tattersall elderflower, grapefruit juice and agave nectar.

MANHATTAN

legends bourbon and sweet vermouth.

TUPELO CUP OF JOE

bluegrass bourbon, coffee, fresh whipping cream.

WINE

WHITE WINES

BUBBLES

Maschio Prosecco, Italy 8.99/splits
Korbel, California 27.99/btl

PINOT GRIGIO

Fontana Candida, Venice 7.50/26.25
Coppola Rosso & Bianco, California 7.99/27.99
Santi, Italy 8.99/31.50

SAUVIGNON BLANC

Starborough, New Zealand 8.99/31.50
Whitehaven, New Zealand 10.99/38.50

CHARDONNAY

Irony, Monterey 7.50/26.25
J. Lohr "Riverstone", Arroyo Secco 9.50/33.25
Kendall Jackson, California 10.99/38.50

OTHER WHITES

Firestone Riesling, Central Coast 7.50/26.25
Fleurs de Prairie, Cotes de Province, France 10.50/26.25

RED WINES

PINOT NOIR

Irony, Monterey 7.99/27.99
MacMurray, California 10.99/38.50
Meiomi, California 11.99/41.99

MERLOT

William Hill Estates, Central Coast 8.99/31.50
J. Lohr Los Osos, Paso Robles 10.99/38.50

CABERNET

Uppercut, Napa 9.99/34.99
Storypoint, California 10.99/38.50
Louis Martini, Sonoma 13.99/48.99
Château Souverain, North Coast 7.99/27.99
Wente, Livermore Valley 8.99/31.50

INTERESTING REDS

Septima Malbec, Mendoza, Argentina 8.99/31.50
1000 Stories Zin, Mendocino 10.99/38.50
Conundrum Blend, California 12.99/45.50
J. Lohr, Pure Paso Proprietary Blend, Paso Robles 13.99/48.99

BOURBON/WHISKEY/RYE

Angels Envy	9.00	Knob Creek Bourbon	8.75
Basil Hayden's	8.75	Knob Creek Rye	8.75
Blanton's (upon availability)	14.50	Larceny	8.00
Booker's (upon availability)	17.00	Legends	8.00
Buffalo Trace	8.00	Makers Mark	8.50
Bulleit 10 Year	9.00	Michters	8.75
Bulleit Bourbon	8.50	Pappy VanWinkle (upon availability)	MKT
Bulleit Rye	8.50	Ridgemont 1792	7.75
Crown Royal	8.00	Jack Daniels	7.75
Eagle Rare	8.00	Rittenhouse Rye	7.50
Elijah Craig	8.00	Virgil Kaine	8.00
Evan Williams	7.75	Weller	10.00
Few	8.75	Widow Jane	17.00
Four Roses	8.00	Wild Turkey	8.00
Jameson	8.75	Willet	10.00
Jim Beam	7.75	Woodford Reserve	9.00

RESERVE WINES

Pinot Grigio, Santa Margherita, Italy	40.00
Chardonnay, Jordan, Russian River Valley	40.00
En Route Pinot Noir, Russian River Valley	80.00
Merlot, Duckhorn, Napa Valley	110.00
Cabernet Sauvignon, Jordan, Alexander Valley	110.00
Cabernet Sauvignon, Sterling, Napa Valley	50.00

DRAFT BEER AVAILABLE. ASK YOUR SERVER FOR SELECTIONS