



# TUPELO

Serious.  
Southern.  
Food.

## STARTERS

*Great for Sharing*

**BLT SLIDERS** 7.99  
fried green tomatoes, pepper crusted  
bacon, arugula, tomato jam and  
balsamic reduction

**PIMENTO CHEESE BRUSCHETTA** 6.49  
house made pimento cheese, tomatoes,  
fresh basil, balsamic reduction, toasted  
baguette

**CATFISH CAKES** 8.49  
grilled, on greens, pico de gallo,  
comeback sauce

**TUPELO NACHOS** 8.99  
smoked chicken or pulled pork, house  
made cheese sauce, roasted jalapeños,  
pico de gallo, guacamole, sour cream.  
*substitute shrimp 9.99*

**FRIED PICKLES** 7.49  
house made, hand breaded, chipotle  
bacon ranch dipping sauce

**SPINACH DIP** 7.99  
spinach and artichoke dip with pita chips

**SMOKED AND CRISPY WINGS** 8.99  
smoked and fried, tossed in buffalo,  
house made bbq, or a combination of both

## SOUPS & SIDE SALADS

**TUPELO GUMBO** 4.99  
shrimp, chicken, three sausages

**FRENCH ONION SOUP** 4.49  
caramelized onions, swiss cheese

**TOMATO SOUP** 4.49  
traditional bisque

**CAESAR** 4.99  
romaine, parmesan cheese and house  
croutons

**GARDEN** 4.99  
mixed greens, cucumbers, carrots, red onion,  
tomatoes, house croutons

**SOUP & SALAD COMBINATION** 8.99  
garden or caesar salad paired with one  
of our house made soups

## FROM THE SMOKER

*smoked low and slow, sweet apple and hickory  
wood, house made bbq sauce, choice of side*

**PULLED PORK SHOULDER** 9.99

**PULLED CHICKEN** 9.99

**GF BABY BACK RIBS** 14.99  
(finished on open flame)

## LUNCH

**TUPELO CHICKEN** 12.99  
grilled chicken breast, fried green  
tomato, gouda cheese, pepper  
bacon, honey mustard, choice of side

**JAMBALAYA** 14.99  
chicken, shrimp, andouille sausage,  
tomatoes, onions, bell peppers, tupelo  
red rice

**CRAWFISH ETOUFFEE** 12.99  
crawfish, peppers, onions,  
celery, garlic, tupelo red rice

**FRIED CHICKEN TENDERS** 10.99  
hand breaded, honey mustard  
dipping sauce, french fries

**GF GRILLED SALMON\*** 14.99  
grilled filet, fresh tomato and  
basil, choice of side

**DELTA PASTA** 11.99  
chicken, crawfish, andouille  
sausage, red peppers, red  
pepper cream sauce, bow tie  
pasta

**CHICKEN PICCATA** 10.99  
sautéed chicken breast,  
lemon butter sauce, capers,  
cavatappi pasta

**SHRIMP-N-GRITS** 13.99  
gulf shrimp, andouille  
sausage, gouda and cheddar  
jack cheese

**CHICKEN QUESADILLA** 10.99  
smoked chicken, sautéed  
peppers and onions, cheddar  
jack cheese with tupelo red rice

## SANDWICHES

*items include a choice of side*

**GRILLED CHEESE  
SANDWICH & SOUP** 9.99  
american, swiss, cheddar and smoked  
gouda, house made tomato basil bisque

**BBQ SANDWICH** 9.99  
choice of our house smoked pork  
shoulder or chicken, bbq sauce, served  
on a toasted bun, with creole pickles

**PIMENTO CHICKEN SANDWICH** 9.99  
fried chicken breast, chipotle mayo,  
bacon, pimento cheese, lettuce, tomato,  
onion, house made creole pickles

**TUPELO BRISKET BURGER\*** 10.99  
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** 10.49  
cajun fried turkey breast on white  
country bread, lettuce, tomato, peppered  
bacon, american cheese, and chipotle mayo

**PASTRAMI REUBEN** 10.49  
house smoked pastrami, sauerkraut,  
swiss cheese, 1000 island dressing on  
marble rye bread

**TUPELO CUBAN SANDWICH** 9.99  
house smoked pork, cajun fried turkey,  
house made creole pickles, yellow  
mustard, swiss, cuban roll

**SALMON BLT** 11.99  
grilled salmon filet, bacon, avocado,  
tomato jam, arugula, chipotle mayo,  
herb focaccia

## ENTREE SALADS

*choice of dressing*

**GF APPLE PECAN  
CHICKEN SALAD** 10.99  
grilled chicken, pecans, apples, bleu  
cheese crumbles, red onion

**SOUTHERN SALAD** 9.99  
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** 6.99  
iceberg lettuce, bacon, bleu cheese  
crumbles, tomatoes

**LARGE CAESAR OR  
GARDEN SALAD** 6.99  
*add: chicken \$3; shrimp \$4; scallops \$5*

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

## SIDES 3.99

*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, Monday and Tuesday.

\*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.

GF gluten-free item. ask your server about items that can be prepared optionally gluten free



# TUPELO

RESTAURANT | BAR

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## COCKTAILS

{ 8.79 }

### GEORGIA PEACH SMASH

elijah craig small batch bourbon, peach and sour mix

### SOUTHERN STRAWBERRY MULE

larceny bourbon, gosling's ginger beer and strawberry.

### ANDREW'S 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 reserve 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.

## WINE

### WHITE WINES

#### BUBBLES

Maschio Prosecco, Italy 7.99/splits  
Korbel, California 27.99/btl

#### PINOT GRIGIO

Fontana Candida Pinot Grigio, Venice 6.99/24.50  
Coppola Rosso & Bianco, California 7.99/27.99  
Santi, Italy 8.50/29.99

#### SAUVIGNON BLANC

The Crossings, New Zealand 7.99/27.99  
Whitehaven, New Zealand 8.50/29.99

#### CHARDONNAY

Irony, Monterey 6.99/24.50  
J. Lohr "Riverstone," Arroyo Secco 7.50/26.50  
Kendall Jackson, California 8.25/28.99

#### OTHER WHITES

Firestone Riesling, Central Coast 6.99/24.50  
Fleurs de Prairie, Cotes de Province, France 10.49/36.50

### RED WINES

#### PINOT NOIR

Irony, Monterey 8.99/31.50  
MacMurray, California 9.99/32.99  
Meiomi, Sonoma/Monterey 10.99/38.50

#### MERLOT

William Hill Estates, California/Monterey 7.99/27.99  
Tangley Oaks, Napa 8.50/29.99

#### CABERNET

Chateau Souverain, North Coast 7.50/26.50  
Wente, Livermore Valley 8.25/28.99  
Storypoint, California 8.50/29.99  
Scarlet Vine Hillside Vineyards, Chile 9.99/32.99  
Uppercut, Napa 9.99/32.99  
Louis Martini, Sonoma 10.49/36.50

#### INTERESTING REDS

Septima Malbec, Mendoza, Argentina 8.25/28.99  
Coppola Claret, California 8.50/29.99  
Conundrum Blend, California 8.99/31.50  
1000 Stories Zin, Mendocino 8.99/31.50  
*Aged in Bourbon Barrels!*

### RESERVE WINES

Pinot Grigio, Santa Margherita, Italy 40.00  
Chardonnay, Jordan, Russian River Valley 40.00  
Pinot Noir, J Vineyards White Label, Alexander Valley 80.00  
Merlot, Duckhorn, Napa Valley 110.00  
Cabernet Sauvignon, Jordan, Alexander Valley 110.00  
Cabernet Sauvignon, Sterling, Napa Valley 50.00

## BOURBON/WHISKEY/RYE

Angels Envy	8.50	Knob Creek Bourbon	8.25
Basil Hayden's	8.25	Knob Creek Rye	8.25
Blanton's <i>(upon availability)</i>	13.25	Larceny	7.50
Booker's <i>(upon availability)</i>	16.99	Legends	7.50
Buffalo Trace	7.50	Makers Mark	7.75
Bulleit 10 Year	8.50	Michters	8.25
Bulleit Bourbon	8.00	Pappy VanWinkle <i>(upon availability)</i>	MKT
Bulleit Rye	8.00	Ridgemont 1792	7.00
Crown Royal	7.50	Jack Daniels	7.25
Eagle Rare	7.50	Rittenhouse Rye	6.50
Elijah Craig	7.50	Virgil Kaine	7.50
Evan Williams	7.25	Weller	9.50
Few	8.25	Widow Jane	16.99
Four Roses	7.50	Wild Turkey	7.50
Jameson	8.25	Willet	9.50
Jim Beam	6.50	Woodford Reserve	8.25

DRAFT BEER AVAILABLE. ASK YOUR SERVER FOR SELECTIONS