



TUPELO

Serious.
Southern.
Food.

STARTERS

Great for Sharing

- BLT SLIDERS** 8.99
fried green tomatoes, pepper crusted bacon, arugula, tomato jam and balsamic reduction
- CHICKEN QUESADILLA** 8.99
smoked chicken, peppers and onions, cheddar jack cheese
- CATFISH CAKES** 8.49
grilled, on greens, pico de gallo, comeback sauce
- FRIED CHICKEN TENDERS** 8.99
hand breaded, honey mustard dipping 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** 8.49
spinach and artichoke dip, pita chips
- PIMENTO CHEESE BRUSCHETTA** 6.99
house made, fresh tomatoes and basil, balsamic reduction
- SMOKED AND CRISPY WINGS** 8.99
smoked and fried, buffalo, house made bbq, or a combination of both
- TUPELO GUMBO** 4.99
shrimp, chicken, three sausages
- FRENCH ONION SOUP** 4.49
caramelized onions, swiss cheese
- TOMATO SOUP** 4.49
traditional bisque

SIDES 3.99

*baked potato • baked sweet potato • brussels sprouts
collard greens • french fries • grilled asparagus
mac n cheese • mashed potatoes • low country risotto
steamed broccoli • tupelo red rice*

FROM THE SMOKER

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

PULLED PORK SHOULDER 11.99

PULLED CHICKEN 11.99

GF BABY BACK RIBS 15.99
(finished on open flame)

SUPPER

- BONE IN PORK CHOP** 17.99
breaded, pan fried, asparagus, mashed potatoes and gravy
- SHRIMP- N- GRITS** 16.99
gulf shrimp, andouille sausage, gouda and cheddar jack cheese
- CRAWFISH ÉTOUFFÉE** 16.99
crawfish, peppers, onions, celery, garlic, tupelo red rice
- FRIED SHRIMP** 14.99
butterflied, hand battered, fried golden brown, choice of side
- BRISKET MEATLOAF** 16.99
combination of chuck, fresh brisket, and short rib wrapped in peppered bacon, house made BBQ sauce, choice of side
- GF GRILLED SALMON *** 19.99
grilled fillet, fresh tomato and basil, choice of side
- BRISKET TACOS** 14.99
three tacos, smoked beef brisket, cheddar jack cheese, coleslaw, pico de gallo, choice of side

Add cup of soup, garden or caesar salad \$2.99

CHEF'S SELECTION

- SCALLOPS RISOTTO** 21.99
fresh scallops, low country risotto, lemon butter, tomatoes and arugula
- RED SNAPPER** 21.99
blackened snapper, potatoes, mushrooms, tomatoes, lemon butter and arugula
- JAMBALAYA** 19.99
chicken, shrimp, andouille sausage, tomatoes, onions, bell peppers, tupelo red rice
- TUPELO CHICKEN** 17.99
grilled chicken breast, fried green tomato, gouda cheese, pepper bacon, honey mustard, choice of side
- GF RIBEYE STEAK*** 22.99
usda choice, 12 ounce hand cut, choice of side
- GF FILET MIGNON *** 25.99
usda choice, 8 ounce hand cut, choice of side

These items include a choice of garden salad, caesar salad or cup of soup.

PASTAS

- SHRIMP SCAMPI** 18.99
gulf shrimp, lemon butter, fettucine, fresh tomatoes and arugula
- CHICKEN PICCATA** 14.99
sautéed chicken breast, lemon butter sauce, capers, cavatappi pasta
- DELTA PASTA** 14.99
chicken, crawfish, andouille sausage, red pepper cream sauce, bow tie pasta
- LOUISIANA PASTA** 16.99
breaded chicken, peppers, mushrooms, green onions, cajun cream sauce, bowtie pasta

Add cup of soup, garden or caesar salad \$2.99

SALADS

- GF TURKEY COBB** 14.49
roasted turkey, eggs, bleu cheese, pepper bacon, tomato, avocado, choice of dressing
- SOUTHERN SALAD** 13.99
buttermilk fried or grilled chicken, avocado, bacon, tomatoes, pecans, choice of dressing
- WEDGE SALAD** 6.99
iceberg, bacon, bleu cheese, tomatoes
- CAESAR** 4.99
romaine, parmesan cheese and house croutons
- GARDEN** 4.99
mixed greens, cucumbers, carrots, red onion, tomatoes, house croutons

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

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.

GF gluten-free item.



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 (upon availability)	13.25	Larceny	7.50
Booker's (upon availability)	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 (upon availability)	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