



TUPELO

Serious.
Southern.
Food.

STARTERS

Great for Sharing

- BLT SLIDERS** 8.99
fried green tomatoes, pepper crusted bacon, arugula, tomato jam and balsamic reduction
- PIMENTO CHEESE BRUSCHETTA** 6.99
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** 8.49
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
- BABY BACK RIBS** 14.99
(finished on open flame)

LUNCH

- TUPELO CHICKEN** 13.50
grilled chicken breast, fried green tomato, gouda cheese, pepper bacon, honey mustard, choice of side
- JAMBALAYA** 15.99
chicken, shrimp, andouille sausage, tomatoes, onions, bell peppers, tupelo red rice
- 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
- GRILLED SALMON*** 15.99
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** 12.99
sautéed chicken breast, lemon butter sauce, capers, cavatappi pasta
- SHRIMP-N-GRITS** 14.99
gulf shrimp, andouille sausage, gouda and cheddar jack cheese
- CHICKEN QUESADILLA** 11.99
smoked chicken, sautéed peppers and onions, cheddar jack cheese with tupelo red rice

SANDWICHES

items include a choice of side

- GRILLED CHEESE SANDWICH & SOUP** 10.99
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** 10.99
fried chicken breast, chipotle mayo, bacon, pimento cheese, lettuce, tomato, onion, house made creole pickles
- TUPELO BRISKET BURGER*** 11.99
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** 11.99
house smoked pastrami, sauerkraut, swiss cheese, 1000 island dressing on marble rye bread
- TUPELO CUBAN SANDWICH** 10.99
house smoked pork, cajun fried turkey, house made creole pickles, yellow mustard, swiss, cuban roll
- SALMON BLT** 15.99
grilled salmon filet, bacon, avocado, tomato jam, arugula, chipotle mayo, herb focaccia

ENTREE SALADS

choice of dressing

- APPLE PECAN CHICKEN SALAD** 11.99
grilled chicken, pecans, apples, bleu cheese crumbles, red onion
- SOUTHERN SALAD** 10.99
buttermilk fried or grilled chicken, avocado, bacon, tomatoes, pecans
- TURKEY COBB SALAD** 12.99
roasted turkey, eggs, bleu cheese, pepper bacon, tomato, avocado
- 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, 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. 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

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| 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