

RENDEZVOUS FOR TWO \$55



APPETIZER (choose 1)

fried green tomatoes*
pimento cheese queso
crispy brussels*

ENTREES (choose 2)

tupelo's shrimp & grits (gf)

white gulf shrimp, chorizo pork sausage, peperonata, creole sauce, scallions,
stone-ground goat cheese grits

grilled salmon & creamy quinoa

sustainably farmed atlantic salmon**, roasted carrots & peppers, smoky
harissa sauce, chives

surf & turf

bistro steak**, blackened shrimp, creamed spinach, rosemary & parmesan
crispy potatoes*, pickled jalapeños, chives

bone-in honey dusted fried* chicken

half bird, brined for 18 hours, sprinkled with 'bee dust', served with one side

DESSERT (choose 1)

heavenly banana pudding
brown butter pecan pie
mississippi mud pie

ADD A BOTTLE OF WINE FOR \$30!

 *ask your server for a list of available wines.* 

*Item may have shared a fryer with shellfish during the cooking process. If you have a food and/or nut allergy please alert your server immediately. **As mandated by this state's food code manual, all restaurants are required to communicate the following statement to its patrons: This dish is prepared using raw ingredients that may be under-cooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. If you have a food and/or nut allergy please alert your server immediately. (GF) = Gluten Free options available.