

southern comfort

LUNCH



MENU

served fresh daily

SNACKS

- Chicken Liver Mousse ... 6
- Hand Cut Fries ... 5
- Creamed Greens ... 3
- Boiled Peanuts ... 4
- Hushpuppies w/Remoulade ... 4
- Boudin w/Pickles & Crackers ... 7
- Fried Pickled Mushrooms ... 4
- Coleslaw ... 3

SOUPS

- Cup ... 4 // Bowl ... 6
- Butternut Squash
with Bacon
- Creamy Root Vegetable
Tomato
with Tarragon Creme Fraiche

SOMA CLASSICS

- Chicken Salad Sandwich ... 8
with Carrot Raisin Salad
- Grilled Cheese ... 8
with Tomato Soup
- Club with Fries ... 10
- Patty Melt ... 10
with Caramelized Onions,
Mushrooms & Green Salad
- Hot Chicken Sandwich ... 9
with Pickles & Coleslaw

{ MAINS }

- Pan Roasted Catfish ... 12
with Mustard Vinaigrette,
Cole Slaw & Sweet Potato Fries
- Veggie Pot Pie ... 9
with Sweet Potato Crust,
Mushrooms Veloute, Seasonal Veggies
- Pork Chop ... 10
with Lemon Jam, Navy Beans,
& Roasted Cauliflower
- Sunbrust Trout ... 13
with Mushroom Butter, Farro,
& Kale Chips
- Chicken "Bog" ... 10
with Andouille, Celery,
Onion, & Rice Stew
- Grilled Ribeye Cap ... 11
with Potato Hash, Onion Confit,
& Creamed Spinach
- Roast Duck ... 10
with White BBQ Sauce,
Creamed Greens & Drop Biscuit

SALADS

- Hot Chicken Liver Salad
with Iceberg, Radish,
Blue Cheese & Bacon
Half ... 5 // Full ... 9
- Kale Salad
with Golden Raisins, Pickled Onion,
Farmers Cheese, Cornbread Croutons,
Cracklins & Sorghum Vinaigrette
Half ... 5 // Full ... 9
- Farmers Salad
with Frisee, Fennel, Orange,
& Herb Vinaigrette
Half ... 4 // Full ... 8
- Chopped Romaine w/Grilled Chicken
Garlic Croutons, Fried Onions,
Hardboiled Egg & Pepper Ranch
Half ... 6 // Full ... 10
- Mixed Greens
with Pickled Beets, Pecans,
Goat Cheese & Sherry Dressing
Half ... 4 // Full ... 7

PUT AN EGG ON IT

Fried Yard Egg - \$1
go ahead... we won't judge...

TREAT YO SELF

... Pie
... Jar
... Bar

ask your server for
the sweets of the day