



WHEN IT COMES TO  
**BLOODY MARYS,**  
*We Rule.*

#### THE QUEEN MARY

House-made Bloody Mary mix with roasted yellow tomatoes, garlic, Demitri's Bloody Mary seasoning, lemon juice and your choice of vodka or moonshine. Garnished with lemon, lime, pickled okra, pimento-cheese stuffed olives, grilled shrimp, maple pepper bacon, celery, asparagus, pickled jalapeño, cherry tomato and a lime salt rim.

#### TUPELO HONEY SCRATCH-MADE BLOODY MARY

We make our delicious Bloody Mary mix in-house. Served in a 10-ounce glass with a lime-salt rim, fresh lemon and pickled okra.

#### MOONSWINE MARY™

Jalapeño-Poblano-infused moonshine and house-made Bloody Mary mix adorned with maple-peppered bacon, pimento cheese-stuffed olives and a bacon-salt rim (16 oz)

## MIMOSAS

#### TUPELO HONEY MIMOSA

Six ounces of sparkling wine with fresh orange juice

#### TUPELO HONEY MEGA-MOSA

10-ounces of sparkling wine with fresh orange juice

## DRINKS

#### SIGNATURE HOUSE-MADE DRINKS

*(Sorry, no free refills)*

Rosemary-Peach Lemonade  
Sparkling Blueberry Punch  
Lavender-Limeade Fizz\*  
Island Sunrise-Punch\*

#### 'BLUE BLAZE' ALL-NATURAL

**HAND-MADE SODAS** *(Sorry, no free refills)*

Elderberry Hibiscus, Orange Dreamsicle,  
Lemon Cherry Echinacea

#### CLASSIC SODAS & TEA

*Tap:* Coke, Diet Coke, Sprite, Mr. Pibb & Ginger Ale  
*Bottle:* Root Beer

Sweet Iced Tea

#### CRAFT GINGER BEER

#### COUNTER CULTURE COFFEE *(Free refills)*

#### HOT TEAS

Black Tea, Green Tea, Chamomile Citrus  
(Herbal/Caffeine-Free), Ginger Twist



#### GLUTEN-FREE OPTIONS AVAILABLE

Price differences may apply, and please alert your server to any food allergies.

## BRUNCH

#### CLASSIC SHRIMP & GRITS

SC stone-ground goat cheese grits,  
spicy roasted red pepper sauce (GF)

Add chorizo

#### SHOO MERCY SHRIMP & GRITS

The classic with caramelized onions,  
mushrooms, spinach, bacon and  
additional shrimp (GF)

Add chorizo

#### FRIED CHICKEN AND BISCUITS

All-natural, hormone-free buttermilk fried  
chicken with crispy NC country ham and  
fresh basil over two buttermilk biscuits  
ladled with milk gravy

Add One Fried Egg\*

#### SIGNATURE SWEET POTATO PANCAKE

Whipped peach butter and spiced pecans

Add Maple Granola

Add Fried Chicken

#### TUPELO GENUINE COUNTRY BREAKFAST\*

Two all-natural, farm-fresh eggs, your style,  
with choice of maple peppered bacon, smoked  
ham, Hickory Nut Gap Farm sausage, soysage  
or NC country ham. Served with your choice  
of SC stone-ground goat cheese grits,  
sliced tomatoes or home fries. (GF)

#### SMOKED JALAPEÑO FRIED EGG BLT\*

Two all-natural, farm-fresh eggs, prepared  
over hard with maple peppered bacon,  
lettuce, tomato and smoked jalapeño aioli  
on sourdough wheat. Served with your choice  
of SC stone-ground goat cheese grits,  
home fries or sliced tomatoes.

#### SUPER SOUTHERN BREAKFAST BOWL\*

Salsa verde black-eyed peas and  
SC stone-ground goat cheese grits  
layered with two all-natural, farm-fresh  
over-medium eggs, maple peppered  
bacon, cheddar and salsa. (substitute one  
soysage for bacon) (GF)

#### TUPELO FARM FRESH BURGER\*

Creekstone Farms pasture-raised fresh and  
never frozen Black Angus USDA Choice beef  
served with lettuce, onions, house-made  
pickles and Chef Brian's secret sauce  
(Choose a Black Bean Burger with  
house-smoked jalapeño aioli)

#### SOUTHERN FRIED CHICKEN BLT

Buttermilk fried chicken breast  
with maple-peppered bacon,  
dijonnaise, lettuce and tomato

#### EGGS BETTY\*

Two all-natural, medium-poached eggs on  
a buttermilk biscuit with smoked ham and  
house-made lemony hollandaise. Served with  
your choice of SC stone-ground goat cheese  
grits, home fries or sliced tomatoes.

*Ask for gluten free options.*

#### CHEF BRIAN'S SPECIAL OMELETS

Enjoy one of our generous three-egg omelets.

#### BUILD-YOUR-OWN TUPELO HONEY OMELET\*:

Your choice of Havarti, cheddar,  
goat or pimento cheese. (GF)

#### OMELET ADDITIONS

**VEGGIES:** Roasted red peppers, caramelized  
onions, sautéed mushrooms, fried garlic,  
asparagus, tomatoes, fresh spinach,  
salsa, jalapeños or basil

Avocado

**MEAT:** Smoked ham, maple peppered  
bacon, Hickory Nut Gap Farm  
sausage or soysage

House-smoked Atlantic salmon\*

**THE SAMLETTE\*:** House-smoked Atlantic  
salmon, capers, cream cheese,  
asparagus and tomato

**THE SHOO MERCY OMELET\*:** A hearty omelet  
with smoked ham, maple peppered bacon,  
fried green tomatoes, pickled jalapeño  
and pimento cheese

#### BREAKFAST ADDITIONS

Maple Peppered Bacon, Smoked Ham,  
Hickory Nut Gap Farm Sausage,  
NC Country Ham or Soysage

Buttermilk Biscuit with Milk Gravy

*Any other farm fresh sides may be substituted  
for SC stone-ground goat cheese grits,  
sliced tomatoes or home fries*

*Egg whites available upon request at no charge.*

## SANDWICHES

All sandwiches are served with your choice of **fries, soup, scratch-made mac-n-cheese**  
or **carrot & kale slaw**. Substitute any other Farm Fresh Side.

#### SHOO MERCY CHEESY GRILL

Havarti, pimento cheese, caramelized  
onions, maple peppered bacon, smoked  
ham, fried green tomatoes and fresh basil on  
sourdough wheat AND a big mug  
of your choice of soup

#### CHARLESTON CHICKEN SANDWICH

Marinated grilled chicken breast  
with lettuce, melted Havarti and cranberry  
mayonnaise on sourdough wheat

## SALADS

**BABY KALE & ARUGULA SALAD WITH BUTTERMILK FRIED CHICKEN** with carrots, grape tomatoes, bacon, bleu cheese and our honey vinaigrette. (Substitute any single protein at no charge)

### TUPELO SIGNATURE SALAD

Seasonal greens, grape tomatoes, shredded carrots, pickled red onions, dried cranberries, toasted almonds, sunflower seeds (GF)  
(Add any single protein)

### CHANGING LEAVES SPINACH SALAD

Pickled onions, bacon, carrots, spiced pecans, grape tomatoes, goat cheese, spinach and our pecan vinaigrette (GF)  
(Add any single protein)

### ORANGE SESAME GREENS WITH SPICED SHRIMP

Baby kale, Napa cabbage, grape tomatoes, carrots, pickled onions, sliced almonds, lightly spiced shrimp and our orange sesame vinaigrette (Substitute any single protein at no charge)  
*Ask for gluten-free options*

### VENERATED VEGGIE BOWL

SC stone-ground goat cheese grits topped with salsa verde black-eyed peas, sautéed greens, fried okra and salsa. Sorry no substitutions.

### PROTEIN CHOICES:

Grilled or fried chicken breast  
Grilled or house-smoked Atlantic salmon\*  
Spiced shrimp  
Seared Ahi Tuna\*

### MADE-FROM-SCRATCH DRESSINGS:

Aromatic Fresh Basil Vinaigrette (GF)  
Aged Bleu Cheese (GF)  
Garlic Buttermilk Ranch (GF)  
Toasted Pecan Vinaigrette (GF)  
Signature Tupelo Honey Vinaigrette (GF)  
Asian Sesame Orange

## FARM FRESH SIDES

Roasted Fingerling Potatoes w/ Smoked Jalapeño Aioli  
Shaved Brussels Sprouts Salad w/ Honey Vinaigrette (GF)  
Carrot & Kale Slaw w/Avocado Lime Vinaigrette (GF)  
Scratch-made Mac-n-Cheese  
Smashed Sweet Potatoes (GF)  
Fried Okra  
Edamame, Pine Nut, Carrot, Golden Raisin Salad  
Sautéed Southern Greens  
Side Salad (GF)  
French Green Beans w/ Brown Butter & Basil (GF)  
Cheesy Smashed Cauliflower (GF)  
Benne Coated Asparagus (GF)  
Fresh Blueberry & Lemon Quinoa w/ Arugula & Feta (GF)  
Sweet Potato Fries  
Shoestring Fries w/ Parmesan Cheese & BBQ Spice

## SOUPS

### OUR FAMOUS TOMATO SOUP

With a touch of cream and bay leaf

### ONION BISQUE

With swiss and parmesan cheeses

### SOUP & SIDE SALAD

## SOUTHERN SMALL PLATES

### Signature SMALL PLATES

#### BACON SWEET POTATO HASH

Red peppers, onions, fresh thyme, one fried egg\* and an arugula garnish (GF)

#### PAIN PERDUE

Challah french toast with blueberry compote and mint garnish

#### SOUTHERN TACOS

*Choose three from from the following:*

- » Chorizo and egg taco with caramelized onions, red peppers and pimento cheese
- » Meatloaf taco with Brussels slaw and smoked jalapeño sauce
- » Curried fried chicken taco with apple salsa and cherry pepper aioli

Three Tacos

#### FRIED GREEN TOMATOES

Goat cheese grits with red pepper coulis

#### SOUTHERN FRIED OKRA

With Carolina white sauce

## SUPPER PLATES *with* SIDES

Supper Plates served with **carrot & kale slaw with avocado lime vinaigrette** and **one farm fresh side**. Add another farm fresh side.

#### SOUTHERN BUTTERMILK FRIED CHICKEN BREAST

#### CURRIED FRIED CHICKEN THIGH

Topped with fresh apple salsa and Tupelo Honey drizzle

#### GRILLED ATLANTIC SALMON

Choose from salt and pepper, maple butter glazed or tomato cider glazed\*

#### CAROLINA MOUNTAIN TROUT

Seasoned and pan-seared (GF)

#### SALT ROASTED BEETS

Roasted pistachio pesto and goat cheese

#### BAKED MACARONI & CHEESE

With Cajun blackened shrimp

#### JUMBO LUMP CRAB CAKE

Jalapeño aioli greens and baby tomatoes

#### NC COUNTRY HAM WONTONS

Shaved honeyed Brussels sprouts salad

#### WARM PIMENTO CHEESE

House-made tortilla chips  
*Ask for gluten free options.*

#### PECAN-CRUSTED GOAT CHEESE

Grilled apples, sweet braised figs, crostini

#### FRIED AVOCADO

Fresh tomato salsa, whipped sour cream and roasted pistachio pesto

#### APPALACHIAN EGG ROLLS

Pulled pork, smoked jalapeño BBQ sauce, braised greens and pickled onions

#### HICKORY NUT GAP FARM BEEF & BACON MEATLOAF

Topped with rosemary tomato shallot gravy

#### NUTTY FRIED CHICKEN

Creamy milk gravy

#### JUMBO SHRIMP

Choose from buttermilk fried shrimp with a cherry pepper lemon aioli OR sauteed shrimp in a cherry pepper buerre blanc.

#### FARM FRESH VEGETABLE PLATE

Choose any three or four farm fresh sides.

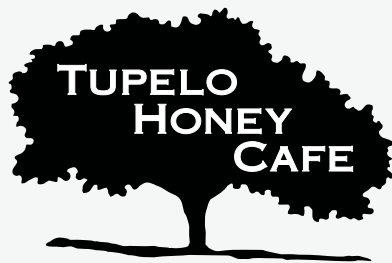
### WE PROUDLY SERVE FRESH, MADE-FROM-SCRATCH *and* THOUGHTFULLY SOURCED FOOD

#### SOME OF OUR PARTNERS INCLUDE:

HICKORY NUT GAP FARM » ASHEVILLE, NC | BLUE BLAZE SODAS » ASHEVILLE, NC | CREEKSTONE FARMS » ARKANSAS CITY, KS  
MAPLE LEAF FARMS » LEESBURG, TN | CAROLINA MOUNTAIN TROUT » ANDREWS, NC | ADLUH STONE GROUND GRITS » COLUMBIA, SC |  
ANNIE'S BAKERY » ASHEVILLE, NC | ORANGEBURG PECAN CO » ORANGEBURG, SC | COUNTER CULTURE COFFEE » DURHAM, NC

\*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.

We accept Visa, Mastercard, Discover and American Express credit cards. Customer name on all cards is required.  
We are not able to accept third-party pre-loaded gift cards with the exception of Tupelo Honey Cafe Honey Money cards. 012315



## SALADS

**BABY KALE & ARUGULA SALAD WITH BUTTERMILK FRIED CHICKEN** with carrots, grape tomatoes, bacon, bleu cheese and our honey vinaigrette. (Substitute any single protein at no charge)

### TUPELO SIGNATURE SALAD

Seasonal greens, grape tomatoes, shredded carrots, pickled red onions, dried cranberries, toasted almonds, sunflower seeds (GF)  
(Add any single protein)

### CHANGING LEAVES SPINACH SALAD

Pickled onions, bacon, carrots, spiced pecans, grape tomatoes, goat cheese, spinach and our pecan vinaigrette (GF)  
(Add any single protein)

### ORANGE SESAME GREENS WITH SPICED SHRIMP

Baby kale, Napa cabbage, grape tomatoes, carrots, pickled onions, sliced almonds, lightly spiced shrimp and our orange sesame vinaigrette (Substitute any single protein at no charge)  
*Ask for gluten-free options*

### VENERATED VEGGIE BOWL

SC stone-ground goat cheese grits topped with salsa verde black-eyed peas, sautéed greens, fried okra and salsa. Sorry no substitutions.

### PROTEIN CHOICES:

Grilled or fried chicken breast  
Grilled or house-smoked Atlantic salmon\*  
Spiced shrimp  
Seared Ahi Tuna\*

### MADE-FROM-SCRATCH DRESSINGS:

Aromatic Fresh Basil Vinaigrette (GF)  
Aged Bleu Cheese (GF)  
Garlic Buttermilk Ranch (GF)  
Toasted Pecan Vinaigrette (GF)  
Signature Tupelo Honey Vinaigrette (GF)  
Asian Sesame Orange

## SOUPS

### OUR FAMOUS TOMATO SOUP

With a touch of cream and bay leaf

### ONION BISQUE

With swiss and parmesan cheeses

### SOUP & SIDE SALAD

GF

### GLUTEN-FREE OPTIONS AVAILABLE

Price differences may apply, and please alert your server to any food allergies.

# SOUTHERN SMALL PLATES



CHECK OUT OUR CRAFT BEER & WINE PAIRINGS.



## Signature SMALL PLATES

### FRIED GREEN TOMATOES

Goat cheese grits with red pepper coulis

Sierra Nevada 'Nooner' Pilsner

### BAKED MACARONI & CHEESE

With Cajun blackened shrimp

### SOUTHERN TACOS

Choose from curried fried chicken tacos with apple salsa and cherry pepper aioli OR meatloaf tacos with Brussels slaw and smoked jalapeño sauce. Three tacos

### APPALACHIAN EGG ROLLS

Pulled pork, smoked jalapeño BBQ sauce, braised greens and pickled onions

Mad Fox 'Orange Whip' IPA

### JUMBO LUMP CRAB CAKE

Jalapeño aioli greens and baby tomatoes

RJ Rockers 'Son of a Peach' Wheat Ale

### SALT ROASTED BEETS

Roasted pistachio pesto and goat cheese

### FRIED AVOCADO

Fresh tomato salsa, whipped sour cream and roasted pistachio pesto

### SEARED SPICED YELLOWFIN TUNA\*

Edamame, pine nut, carrot, golden raisin salad

Potter's Craft 'Hop' Cider

### NC COUNTRY HAM WONTONS

Shaved honeyed Brussels sprouts salad

### PECAN-CRUSTED GOAT CHEESE

Grilled apples, sweet braised figs, crostini

### HERBED LAMB MEATBALLS

House-made tomato curry sauce and feta

Hardywood Park Craft Brewery

'The Great Return' IPA

### GOAT CHEESE GRITS POPPERS

Smoked jalapeño sauce and apple salsa

Port City 'Optimal' Wit

### SOUTHERN FRIED OKRA

With Carolina white sauce

### WARM PIMENTO CHEESE

House-made tortilla chips

*Ask for gluten free options.*

### HONEY CHIPOTLE WINGS

With bleu cheese dressing

Forge Brew Works Farmhouse Ale

# SANDWICHES

All sandwiches are served with your choice of **fries, soup, scratch-made mac-n-cheese** or **carrot & kale slaw**. Substitute any other Farm Fresh Side.

### TUPELO FARM FRESH BURGER\*

Creekstone Farms pasture-raised fresh and never frozen Black Angus USDA Choice beef served with lettuce, onions, house-made pickles and Chef Brian's secret sauce

Stone IPA

### GRATEFUL DEAD BLACK BEAN BURGER

Made from scratch and served with house-smoked jalapeño aioli, lettuce and house-made pickles. Tomato and onion upon request.

### MAKE IT A SHOO MERCY BURGER AND ADD:

Cheddar, Havarti or Pimento cheese  
Jalapeños, sautéed mushrooms  
or caramelized onions  
Maple peppered bacon  
Fried green tomato  
One fried egg\*

### CHARLESTON CHICKEN SANDWICH

Marinated grilled chicken breast with lettuce, melted Havarti and cranberry mayonnaise on sourdough wheat

Freehouse Organic 'Ashley' Farmhouse Saison

### SOUTHERN FRIED CHICKEN BLT

Buttermilk fried chicken breast with maple-peppered bacon, dijonaise, lettuce and tomato

Highland Brewing 'Gaelic' Ale

### SPINACH, MUSHROOM & ROASTED RED PEPPER HAVARTI MELT

Panko-cruste fried green tomato, sautéed mushrooms and onions, spinach, red peppers, melted Havarti and lemon aioli served open-faced on organic sourdough wheat

*Ask for gluten free options.*

### CLASSIC CHEESY GRILL

Served on Texas Toast with a big mug of your choice of soup

**CLASSIC GRILL:** Double Cheddar

**DOWNTOWN GRILL:** Havarti and Pimento

**UPTOWN GRILL:** Havarti and Cheddar

### SHOO MERCY CHEESY GRILL

Havarti, pimento cheese, caramelized onions, maple peppered bacon, smoked ham, fried green tomatoes and fresh basil on sourdough wheat  
AND a big mug of your choice of soup

Allagash 'White' Ale

## FARM FRESH SIDES

Shaved Brussels Sprouts Salad w/ Honey Vinaigrette (GF)  
Carrot & Kale Slaw w/Avocado Lime Vinaigrette (GF)  
Scratch-made Mac-n-Cheese  
Smashed Sweet Potatoes (GF)  
Fried Okra  
Edamame, Pine Nut, Carrot, Golden Raisin Salad  
Sautéed Southern Greens  
Side Salad (GF)  
French Green Beans w/ Brown Butter & Basil (GF)  
Cheesy Smashed Cauliflower (GF)  
Benne Coated Asparagus (GF)  
Fresh Blueberry & Lemon Quinoa w/ Arugula & Feta (GF)  
Sweet Potato Fries  
Shoestring Fries w/ Parmesan Cheese & BBQ Spice

## DESSERTS

**BROWN BUTTER PECAN PIE WITH  
DARK CHOCOLATE SAUCE**

**HEAVENLY BANANA PUDDING**

## DRINKS

### SIGNATURE HOUSE-MADE DRINKS

(Sorry, no free refills)

Rosemary-Peach Lemonade  
Sparkling Blueberry Punch  
Lavender-Limeade Fizz\*  
Island Sunrise-Punch\*

### 'BLUE BLAZE' ALL-NATURAL HAND-MADE SODAS

(Sorry, no free refills)

Elderberry Hibiscus, Orange Dreamsicle,  
Lemon Cherry Echinacea

### CLASSIC SODAS & TEA

Tap: Coke, Diet Coke, Sprite, Mr. Pibb & Ginger Ale  
Bottle: Root Beer

Sweet Iced Tea

### CRAFT GINGER BEER

**COUNTER CULTURE COFFEE** (Free refills)

### HOT TEAS

Black Tea, Green Tea, Chamomile Citrus  
(Herbal/Caffeine-Free), Ginger Twist

## SUPPER PLATES *with* SIDES

Supper Plates served with **carrot & kale slaw with avocado lime vinaigrette**  
and **one farm fresh side**. Add another farm fresh side.

### SOUTHERN BUTTERMILK FRIED CHICKEN BREAST

### CURRIED FRIED CHICKEN THIGH

Topped with fresh apple salsa and  
Tupelo Honey drizzle  
🍷 *Bell's Amber Ale*

### GRILLED ATLANTIC SALMON

Choose from salt and pepper, maple butter  
glazed or tomato cider glazed.\*

### CAROLINA MOUNTAIN TROUT

Seasoned and pan-seared (GF)  
🍷 *Champion Brewing 'Killer' Kolsch*

### HICKORY NUT GAP FARM BEEF & BACON MEATLOAF

Topped with rosemary  
tomato shallot gravy  
🍷 *Blue Mountain Brewery Porter*

### NUTTY FRIED CHICKEN

Creamy milk gravy

### JUMBO SHRIMP

Choose from buttermilk fried shrimp with a  
cherry pepper lemon aioli OR sauteed shrimp  
in a cherry pepper buerre blanc.

### FARM FRESH VEGETABLE PLATE

Choose any three or four farm fresh sides.

## CHEF SPECIALTIES

### CLASSIC SHRIMP & GRITS

SC stone-ground goat cheese grits, spicy  
roasted red pepper sauce (GF)

#### Add chorizo

🍷 *Vinum Cellars Chardonnay*

### SHOO MERCY SHRIMP & GRITS

The classic with caramelized onions,  
mushrooms, spinach, bacon and  
additional shrimp (GF)

#### Add chorizo

🍷 *Vinum Cellars Pinot Noir*

### BONE-IN PORTERHOUSE PORK CHOP\*

Braised figs in a red wine reduction,  
smashed sweet potatoes, asparagus

*Ask for gluten free options.*

🍷 *Familia Zuccardi Malbec*

### ROASTED DUCK BREAST\*

Cherry port wine sauce, shaved Brussels  
sprouts salad with honey vinaigrette and  
roasted cardamom ginger carrots

*Ask for gluten free options.*

🍷 *Gran Passione Rosso*

### PAN-SEARED JUMBO SEA SCALLOPS\*

Brown butter french green beans,  
spring green pea risotto (GF)

🍷 *Tiamo Pinot Grigio*

### CHAR-GRILLED BEEF TENDERLOIN\*

All-natural pasture raised USDA choice beef  
tenderloin, Madeira sauce and red onion  
marmalade, with grilled asparagus and  
roasted cardamom ginger carrots

*Ask for gluten free options.*

🍷 *Tortoise Creek 'Chelonian' Zinfandel*

**WE PROUDLY SERVE FRESH, MADE-FROM-SCRATCH *and* THOUGHTFULLY SOURCED FOOD**

**SOME OF OUR PARTNERS INCLUDE:**

**HICKORY NUT GAP FARM** » ASHEVILLE, NC | **BLUE BLAZE SODAS** » ASHEVILLE, NC | **CREEKSTONE FARMS** » ARKANSAS CITY, KS  
**MAPLE LEAF FARMS** » LEESBURG, TN | **CAROLINA MOUNTAIN TROUT** » ANDREWS, NC | **ADLUH STONE GROUND GRITS** » COLUMBIA, SC |  
**ANNIE'S BAKERY** » ASHEVILLE, NC | **ORANGEBURG PECAN CO** » ORANGEBURG, SC | **COUNTER CULTURE COFFEE** » DURHAM, NC

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**WE PROUDLY SERVE**  
**FRESH, MADE-FROM-SCRATCH** *and*  
**THOUGHTFULLY SOURCED FOOD**

*Some of our partners include:*

**HICKORY NUT GAP FARM** » ASHEVILLE, NC  
**BLUE BLAZE SODAS** » ASHEVILLE, NC  
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**MAPLE LEAF FARMS** » LEESBURG, TN  
**CAROLINA MOUNTAIN TROUT** » ANDREWS, NC  
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**ANNIE'S BAKERY** » ASHEVILLE, NC  
**ORANGEBURG PECAN CO** » ORANGEBURG, SC  
**COUNTER CULTURE COFFEE** » DURHAM, NC

## SALADS

**BABY KALE & ARUGULA SALAD WITH BUTTERMILK FRIED CHICKEN** with carrots, grape tomatoes, bacon, bleu cheese and our honey vinaigrette. (Substitute any single protein at no charge)

### TUPELO SIGNATURE SALAD

Seasonal greens, grape tomatoes, shredded carrots, pickled red onions, dried cranberries, toasted almonds, sunflower seeds (GF)  
(Add any single protein)

### CHANGING LEAVES SPINACH SALAD

Pickled onions, bacon, carrots, spiced pecans, grape tomatoes, goat cheese, spinach and our pecan vinaigrette (GF)  
(Add any single protein)

### ORANGE SESAME GREENS WITH SPICED SHRIMP

Baby kale, Napa cabbage, grape tomatoes, carrots, pickled onions, sliced almonds, lightly spiced shrimp and our orange sesame vinaigrette (Substitute any single protein at no charge)  
*Ask for gluten-free options*

### VENERATED VEGGIE BOWL

SC stone-ground goat cheese grits topped with salsa verde black-eyed peas, sautéed greens, fried okra and salsa. Sorry no substitutions.

### PROTEIN CHOICES:

Grilled or fried chicken breast  
Grilled or house-smoked Atlantic salmon\*  
Spiced shrimp  
Seared Ahi Tuna\*

### MADE-FROM-SCRATCH DRESSINGS:

Aromatic Fresh Basil Vinaigrette (GF)  
Aged Bleu Cheese (GF)  
Garlic Buttermilk Ranch (GF)  
Toasted Pecan Vinaigrette (GF)  
Signature Tupelo Honey Vinaigrette (GF)  
Asian Sesame Orange

## SOUPS

### OUR FAMOUS TOMATO SOUP

With a touch of cream and bay leaf

### ONION BISQUE

With swiss and parmesan cheeses

### SOUP & SIDE SALAD

GF

### GLUTEN-FREE OPTIONS AVAILABLE

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## SOUTHERN SMALL PLATES



CHECK OUT OUR CRAFT BEER & WINE PAIRINGS.



### Signature SMALL PLATES

#### FRIED GREEN TOMATOES

Goat cheese grits with red pepper coulis

🍷 Sierra Nevada 'Nooner' Pilsner

#### BAKED MACARONI & CHEESE

With Cajun blackened shrimp

#### SOUTHERN TACOS

Choose from curried fried chicken tacos with apple salsa and cherry pepper aioli OR meatloaf tacos with Brussels slaw and smoked jalapeño sauce. Three tacos

#### APPALACHIAN EGG ROLLS

Pulled pork, smoked jalapeño BBQ sauce, braised greens and pickled onions

🍷 Mad Fox 'Orange Whip' IPA

#### JUMBO LUMP CRAB CAKE

Jalapeño aioli greens and baby tomatoes

🍷 RJ Rockers 'Son of a Peach' Wheat Ale

#### SALT ROASTED BEETS

Roasted pistachio pesto and goat cheese

#### FRIED AVOCADO

Fresh tomato salsa, whipped sour cream and roasted pistachio pesto

#### SEARED SPICED YELLOWFIN TUNA\*

Edamame, pine nut, carrot, golden raisin salad

🍷 Potter's Craft 'Hop' Cider

#### NC COUNTRY HAM WONTONS

Shaved honeyed Brussels sprouts salad

#### PECAN-CRUSTED GOAT CHEESE

Grilled apples, sweet braised figs, crostini

#### HERBED LAMB MEATBALLS

House-made tomato curry sauce and feta

🍷 Hardywood Park Craft Brewery

'The Great Return' IPA

#### GOAT CHEESE GRITS POPPERS

Smoked jalapeño sauce and apple salsa

🍷 Port City 'Optimal' Wit

#### SOUTHERN FRIED OKRA

With Carolina white sauce

#### WARM PIMENTO CHEESE

House-made tortilla chips

*Ask for gluten free options.*

#### HONEY CHIPOTLE WINGS

With bleu cheese dressing

🍷 Forge Brew Works Farmhouse Ale

## SANDWICHES

All sandwiches are served with your choice of **fries, soup, scratch-made mac-n-cheese** or **carrot & kale slaw**. Substitute any other Farm Fresh Side.

#### TUPELO FARM FRESH BURGER\*

Creekstone Farms pasture-raised fresh and never frozen Black Angus USDA Choice beef served with lettuce, onions, house-made pickles and Chef Brian's secret sauce (Choose a Black Bean Burger with house-smoked jalapeño aioli)

🍷 Stone IPA

#### MAKE IT A SHOO MERCY BURGER AND ADD:

Cheddar, Havarti or Pimento cheese

Jalapeños, sautéed mushrooms or caramelized onions

Maple peppered bacon

Fried green tomato

One fried egg\*

#### SOUTHERN FRIED CHICKEN BLT

Buttermilk fried chicken breast with maple-peppered bacon, dijonnaise, lettuce and tomato

🍷 Highland Brewing 'Gaelic' Ale

## FARM FRESH SIDES

Shaved Brussels Sprouts Salad w/ Honey Vinaigrette (GF)  
Carrot & Kale Slaw w/ Avocado Lime Vinaigrette (GF)  
Scratch-made Mac-n-Cheese  
Smashed Sweet Potatoes  
Fried Okra  
Edamame, Pine Nut, Carrot, Golden Raisin Salad  
Sautéed Southern Greens  
Side Salad (GF)  
French Green Beans w/ Brown Butter & Basil (GF)  
Cheesy Smashed Cauliflower (GF)  
Benne Coated Asparagus (GF)  
Fresh Blueberry & Lemon Quinoa w/ Arugula & Feta (GF)  
Sweet Potato Fries  
Shoestring Fries w/ Parmesan Cheese & BBQ Spice

## DESSERTS

**BROWN BUTTER PECAN PIE WITH  
DARK CHOCOLATE SAUCE**

**HEAVENLY BANANA PUDDING**

## DRINKS

### SIGNATURE HOUSE-MADE DRINKS

(Sorry, no free refills)

Rosemary-Peach Lemonade  
Sparkling Blueberry Punch  
Lavender-Limeade Fizz\*  
Island Sunrise-Punch\*

### 'BLUE BLAZE' ALL-NATURAL HAND-MADE SODAS

(Sorry, no free refills)

Elderberry Hibiscus, Orange Dreamsicle,  
Lemon Cherry Echinacea

### CLASSIC SODAS & TEA

Tap: Coke, Diet Coke, Sprite, Mr. Pibb & Ginger Ale

Bottle: Root Beer

Sweet Iced Tea

### CRAFT GINGER BEER

### COUNTER CULTURE COFFEE (Free refills)

### HOT TEAS

Black Tea, Green Tea, Chamomile Citrus  
(Herbal/Caffeine-Free), Ginger Twist

## SUPPER PLATES *with* SIDES

CHOOSE *Two* FARM FRESH SIDES FOR THE ENTREES BELOW

### SOUTHERN BUTTERMILK FRIED CHICKEN BREAST

### CURRIED FRIED CHICKEN THIGH

Topped with fresh apple salsa and  
Tupelo Honey drizzle  
🍷 *Bell's Amber Ale*

### GRILLED ATLANTIC SALMON

Choose from salt and pepper, maple butter  
glazed or tomato cider glazed.\*

### CAROLINA MOUNTAIN TROUT

Seasoned and pan-seared (GF)  
🍷 *Champion Brewing 'Killer' Kolsch*

### HICKORY NUT GAP FARM BEEF AND BACON MEATLOAF

Topped with rosemary  
tomato shallot gravy  
🍷 *Blue Mountain Brewery Porter*

### NUTTY FRIED CHICKEN

Creamy milk gravy

### JUMBO SHRIMP

Choose from buttermilk fried shrimp with a  
cherry pepper lemon aioli OR sauteed shrimp  
in a cherry pepper buerre blanc.

### FARM FRESH VEGETABLE PLATE

Choose any three or four farm fresh sides.

## CHEF SPECIALTIES

### CLASSIC SHRIMP & GRITS

SC stone-ground goat cheese grits, spicy  
roasted red pepper sauce (GF)

Add chorizo

🍷 *Vinum Cellars Chardonnay*

### SHOO MERCY SHRIMP & GRITS

The classic with caramelized onions,  
mushrooms, spinach, bacon and  
additional shrimp (GF)

Add chorizo

🍷 *Vinum Cellars Pinot Noir*

### PAN-SEARED JUMBO SEA SCALLOPS\*

Brown butter french green beans,  
spring green pea risotto (GF)

🍷 *Tiamo Pinot Grigio*

### JUMBO LUMP CRAB CAKES

Lemon cherry pepper aioli, baby kale and  
arugula salad with an asparagus garnish

🍷 *Heinz Eiffel 'Shine' Riesling*

### ROASTED DUCK BREAST\*

Cherry port wine sauce, shaved Brussels  
sprouts salad with honey vinaigrette and  
roasted cardamom ginger carrots

Ask for gluten free options.

🍷 *Gran Passione Rosso*

### BONE-IN PORTERHOUSE PORK CHOP\*

Braised figs in a red wine reduction,  
smashed sweet potatoes, asparagus

Ask for gluten free options.

🍷 *Familia Zuccardi Malbec*

### CHAR-GRILLED BEEF TENDERLOIN\*

All-natural pasture raised USDA choice beef  
tenderloin, Madeira sauce and red onion  
marmalade, with grilled asparagus and  
roasted cardamom ginger carrots

Ask for gluten free options.

🍷 *Tortoise Creek 'Chelonian' Zinfandel*

### GRILLED FRENCHED LAMB CHOPS\*

All-natural lamb chops with black-eyed  
pea and french green bean salad, mint  
chimichurri and marinated baby  
heirloom tomatoes

🍷 *'Snake Charmer' Shiraz*

### HERBED CRUSTED MARKET FISH

Wild caught fresh market fish,  
creamy garlic risotto, marinated baby  
heirloom tomatoes

🍷 *Indaba Chenin Blanc*

\* 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.

We accept Visa, Mastercard, Discover and American Express credit cards. Customer name on all cards is required.  
We are not able to accept third-party pre-loaded gift cards with the exception of Tupelo Honey Cafe Honey Money cards. 01.23.15

*Welcome.*

OUR AWARD-WINNING BEERS ARE CRAFT.  
OUR WINES ARE RESPONSIBLY SOURCED,  
AND OUR CREATIVE SOUTHERN COCKTAILS  
FEATURE LOCAL AND REGIONAL SPIRITS.

# MOONRISE

Brunch

## COCKTAILS

### SANGRE DEL TORO

Mt. Gay Barbados rum, dry sherry, hibiscus,  
lemon, bitters and fresh rosemary

### THAI BASIL MOJITO

Bacardi Superior rum, mint, mint-simple syrup,  
lime and fresh basil

### AHAB'S LAMENT\*

Kraken Black Spiced Rum, pineapple juice, sour,  
bitters and fresh lime zest

### BUILD YOUR OWN OLD FASHIONED

Choose from four Woodford Reserve whiskeys,  
you bitters and garnish. *Ask your server for details*

### BUILD YOUR OWN CHAMPAGNE COCKTAIL

Choose your sparkling wine, bitters and garnish.  
*Ask your server for details*

FRIDAY & SATURDAY | 10 PM - 12 AM



## SMALL PLATES

### BACON SWEET POTATO HASH

Red peppers, onions, fresh thyme,  
one fried egg\* and an  
arugula garnish (GF)

### PAIN PERDUE

Challah french toast with blueberry  
compote and mint garnish

### BACON BISCUIT SLIDER

Maple peppered bacon,  
whipped cream cheese and orange  
jalapeño marmalade  
Without bacon

### ROASTED FINGERLING POTATOS

With smoked jalapeño aioli

### SOUTHERN TACO

*Choose any of the following:*

- » Chorizo & egg taco with  
caramelized onions, red peppers  
and pimento cheese
- » Meatloaf taco with Brussels slaw  
and smoked jalapeño sauce
- » Curried fried chicken taco with  
apple salsa and cherry pepper aioli

Choose one, two or three

### BISCUITS AND GRAVY

Buttermilk biscuits  
with milk gravy  
Add sausage or soyusage

## LARGE PLATES

### SIGNATURE SWEET POTATO PANCAKE

Whipped peach butter and spiced pecans  
Add Fried Chicken

### TUPELO FARM FRESH BURGER\*

Creekstone Farms pasture-raised fresh and never frozen  
Black Angus USDA Choice beef served with lettuce, onions,  
house-made pickles and Chef Brian's secret sauce

FRIDAY & SATURDAY ..... 10 PM - 12 AM

Join us for **BLUES & BREWS**


# HAPPY HOUR



**\$5**  
'ODE TO ELEANOR  
ROOSEVELT'  
SPARKING SANGRIA  
ON DRAFT



**1/2 OFF**  
ALL  
BOTTLES  
OF WINE



**\$3**  
ALL  
DRAFT  
PINTS



**\$6**  
HAPPY HOUR  
SMALL  
PLATES

## HAPPY HOUR SMALL PLATES INCLUDE:

**PECAN-CRUSTED GOAT CHEESE:** Grilled apples, sweet braised figs, crostini

**GOAT CHEESE GRITS POPPERS:** Smoked jalapeño sauce and apple salsa

**NC COUNTRY HAM WONTONS:** Shaved honeyed Brussels sprouts salad

**SOUTHERN FRIED OKRA:** With Carolina white sauce

**FRIED GREEN TOMATOES:** Goat cheese grits with red pepper coulis

**WARM PIMENTO CHEESE:** House-made tortilla chips

**MONDAY - THURSDAY** | **4 PM - 7 PM**

*Bar and patio only*



# COCKTAILS



## SPRING SEASONAL:

### **HONEYSUCKLE & LAVENDER FLIP\***

Cathead Honeysuckle vodka, housemade lavender-sweet & sour, soda water and fresh lemon

## OUR ARLINGTON *Signature* COCKTAIL:

### **'ODE TO ELEANOR ROOSEVELT' SPARKLING SANGRIA**

White brandy, triple sec, sparkling wine, Jack Rudy Elderflower tonic syrup, thyme and citrus sour, bitters and fresh thyme

### **'TUPELO-RITAVILLE' MARGARITA\***

Margaritaville tequila, Tupelo Honey-liqueur, house-made fresh sweet & sour and a chili-salt rim

### **'HONEY & CHAMOMILE G&T'**

Commonwealth gin, Jack Rudy Small-Batch tonic syrup, honey and chamomile bitters, soda water and fresh lime

### **'VIOLET BEAUREGARDE' CHAMPAGNE COCKTAIL**

Silver Fox vodka, St. Germaine, blueberry puree, fresh mint, fresh lemon and sparkling wine

### **'CAROLINA PEACH' MAI TAI\***

Mt. Defiance white rum, triple sec and house-made tropical fruit juice punch

### **'ACHILLES' HEEL' MANHATTAN**

Copper Fox rye whiskey, Vya 'Sweet' vermouth, orange bitters and flamed orange peel; Served Up or on the Rocks

\*We do make our sweet and sour mix in the classic tradition with a touch of egg white. So, if you are allergic to eggs, avoid these drinks.)

# DRAFT BREWS

**WE KNOW BEER.** Our 24 taps and 30+ bottles of craft beer represent the very best brews in Arlington.

		ABV	BA SCORE	100Z	160Z
	<b>TUPELO HONEY RYE ALE</b>	 5.8%	-		
	Produced by RJ Rockers Brewing Co. of Spartanburg, SC.				
	<b>STONE IPA</b>	 6.9%	99		
	The quintessential West Coast IPA. Explodes with hops aromas.				
	<b>ALLGASH 'CURIEUX' TRIPEL ALE</b>	 11.0%	99		-
	Bourbon barrel-aged with flavors of coconut and vanilla.				
	<b>BELL'S AMBER ALE</b>	 5.8%	97		
	Toasted grain and light caramel notes with herbal hop notes.				
VA	<b>DC BRAU 'PUBLIC' PALE ALE</b>	 6.0%	95		
	Classic American Pale Ale style with assertive bitterness.				
VA	<b>HARDYWOOD PARK 'THE GREAT RETURN' IPA</b>	 7.5%	95		-
	One of Virginia's best West Coast Style India Pale Ales.				
VA	<b>MAD FOX 'ORANGE WHIP' IPA</b>	 7.2%	95		-
	Dry Hopped with Citra hops, hints of pineapple & orange.				
	<b>GREAT LAKES 'BURNING RIVER' PALE ALE</b>	 5.6%	93		
	American pale ale with citrusy and piney Cascade hops.				
VA	<b>DEVIL'S BACKBONE 'REILLY'S RED' ALE</b>	 5.5%	92		
	Medium body with chocolate and caramel notes.				
VA	<b>LOCAL MICROBREWERY: ROTATING SELECTION</b>	-	-	-	-
	<i>Please ask your server for details, or check the Beer Board.</i>				
	<b>DOGFISH HEAD: ROTATING SELECTION</b>	-	-	-	-
	<i>Please ask your server for details, or check the Beer Board.</i>				
VA	<b>3 BROTHERS CRAFT: ROTATING SELECTION</b>	-	-	-	-
	<i>Please ask your server for details, or check the Beer Board.</i>				

VA **PRODUCTS ARE LOCALLY SOURCED FROM VIRGINIA.**

BA Score - Beer Advocate Magazine's Rating. 100 to 95 - World Class, 94 to 90 - Outstanding, 89 to 85 - Very Good.

# DRAFT BREWS

We source locally, and from around the world and are always on the hunt for the new, the best and the unique.

		ABV	BA SCORE	10OZ	16OZ
VA	<b>FLYING DOG 'PEARL NECKLACE' STOUT-NITRO</b> A dry stout brewed with Rappahannock River oysters.	 5.5%	87		
	<b>SIERRA NEVADA 'NOONER' PILSNER</b> German-style pilsner full of flavor with a crisp, dry finish.	 5.2%	86		
VA	<b>PORT CITY 'OPTIMAL' WIT</b> Golden helles-style lager with German malts and hops.	 5.0%	85		
VA	<b>CHAMPION BREWING 'KILLER' KOLSCH</b> Clean, bright beer, with mild hop characteristics.	 5.0%	-		
VA	<b>FORGE BREW WORKS 'FARMHOUSE' ALE</b> Classic Farmhouse Ale, showcasing fruit notes that from the yeast.	 6.4%	-		
	<b>RJ ROCKERS 'SON OF A PEACH' WHEAT ALE</b> Unfiltered American wheat ale brewed with 'real mean' peaches.	 6.0%	-		
VA	<b>BLUE MOUNTAIN BREWERY PORTER-NITRO</b> Light and clean finish with hop complexity and golden color.	 7.6%	-		
VA	<b>POTTER'S CRAFT 'HOP' CIDER</b> (GF) Albemarle Pippin & Gold Rush apples with Citra hops.	 8.5%	-		
VA	<b>HARDYWOOD PARK: ROTATING SELECTION</b> <i>Please ask your server for details, or check the Beer Board.</i>	-	-	-	-
	<b>HIGHLAND BREWING CO: ROTATING SELECTION</b> <i>Please ask your server for details, or check the Beer Board.</i>	-	-	-	-
	<b>STONE: ROTATING SELECTION</b> <i>Please ask your server for details, or check the Beer Board.</i>	-	-	-	-

VA PRODUCTS ARE LOCALLY SOURCED FROM VIRGINIA.

BA Score - Beer Advocate Magazine's Rating. 100 to 95 - World Class, 94 to 90 - Outstanding, 89 to 85 - Very Good.

# BOTTLED BREWS



Refreshing beers lighter in body, cleaner in taste.  
Pairs great with a seafood dish or a crisp salad.

	ABV	BA SCORE	PRICE
<b>ROGUE 'DEAD GUY' ALE</b>	6.5%	97	
<b>DOGFISH HEAD 'PIERCING PILS'</b>	6.0%	92	
<b>VA HARDYWOOD PARK CREAM ALE CAN</b>	4.4%	-	
<b>VA DEVIL'S BACKBONE 'SCHWARTZ BIER' CAN</b>	5.5%	-	
<b>STELLA ARTOIS</b>	5.0%	-	
<b>MICHELOB 'ULTRA'</b>	4.4%	-	
<b>BECK'S NON-ALCOHOLIC</b>	N/A	-	



Fruit-forward beers and ciders full of flavors ranging from sweet to dry – a great match for our tangy barbecue flavors.

	ABV	BA SCORE	PRICE
<b>ALLAGASH 'WHITE' ALE</b>	5.0%	100	
<b>OMMEGANG 'ABBEY ALE' DUBBEL</b>	8.2%	100	
<b>CHIMAY 'PREMIERE/RED' DUBBEL</b>	7.0%	98	
<b>BROOKLYN BREWERY 'SORACHI ACE' SAISON 750ML</b>	7.6%	94	
<b>FOUNDER'S 'RUBAEUS' RASPBERRY ALE</b>	5.7%	90	
<b>VA POTTER'S CRAFT 'BARREL RESERVE' CIDER 750ML (GF)</b>	9.5%	-	
<b>VA FOGGY RIDGE 'SEASONAL' CIDER 750ML (GF)</b>	-	-	

**VA** PRODUCTS ARE LOCALLY SOURCED FROM VIRGINIA.

BA Score = Beer Advocate Magazine's Rating. 100 to 95 - World Class, 94 to 90 - Outstanding, 89 to 85 - Very Good.

# BOTTLED BREWS



## MALT

These beers have roasted ingredients for darker color and flavor. Try a malty beer with one of our signature sandwiches.

	ABV	BA SCORE	PRICE
<b>BOULEVARD 'LONG STRANGE' TRIPEL ALE</b>	9.2%	100	
<b>DUCK-RABBIT BROWN ALE</b>	5.6%	94	
<b>VA LICKINGHOLE CRAFT BREWERY 'ENLIGHTENED DESPOT' 22 OZ</b>	11.3%	94	
<b>HIGHLAND BREWING CO. 'GAELIC' ALE</b>	5.8%	90	
<b>DC BRAU 'PENN QUARTER' PORTER CAN</b>	5.8%	87	
<b>DUCLAW 'SWEET BABY JESUS' PEANUT BUTTER-PORTER</b>	5.8%	87	
<b>ATLAS BREW WORKS 'ROWDY' RYLE ALE CAN</b>	5.8%	-	



## HOPS

Full of floral and citrus aromatics, these beers are just as exciting to smell as they are to taste. Beef or Pork + Hops Beer = Delicious!.

	ABV	BA SCORE	PRICE
<b>ANDERSON VALLEY 'HOP OTTIN' IPA CAN</b>	7.0%	100	
<b>GREEN FLASH 'WEST COAST' DOUBLE-IPA</b>	8.1%	100	
<b>STONE 'DOUBLE BASTARD' ALE 22 OZ.</b>	6.7%	100	
<b>SIERRA NEVADA 'TORPEDO' EXTRA-IPA CAN</b>	7.2%	99	
<b>CIGAR CITY 'JAI ALAI' IPA</b>	7.5%	97	
<b>BELL'S 'TWO-HEARTED' ALE 16 OZ. CAN</b>	7.0%	95	
<b>VA 3 BROTHERS CRAFT 'DRIFT' SESSION-IPA 16 OZ. CAN</b>	5.0%	91	
<b>OTTER CREEK BLACK IPA</b>	7.1%	86	



PRODUCTS ARE LOCALLY SOURCED FROM VIRGINIA.

BA Score = Beer Advocate Magazine's Rating. 100 to 95 - World Class, 94 to 90 - Outstanding, 89 to 85 - Very Good.



# WINE

## Bubbles

		6 OZ	9 OZ	BOTTLE
<b>BELLAFINA PROSECCO</b>	Veneto, IT		-	
<b>DIBON ORGANIC BRUT CAVA</b>	Penedes, ES		-	
<b>MAS FI BRUT ROSÉ</b>	Penedes, ES		-	

## Whites

<b>SANTA JULIA 'ORGANICA' CHARDONNAY</b>	Mendoza, AR			
<b>INDABA CHENIN BLANC</b>	Western Cape, ZA			
<b>SEA PEARL SAUVIGNON BLANC</b>	Marlborough, NZ			
<b>TIAMO ORGANIC PINOT GRIGIO</b>	Veneto, IT			
<b>HEINZ EIFFEL 'SHINE' RIESLING</b>	Pfalz, GR			
<b>VINUM CELLARS CHARDONNAY</b>	Santa Lucia, CA			
<b>PRATSCH ROSÉ</b>	Niererosterreich, AT			
<b>ANNE AMIE 'CUVEÉ A: AMRITA'</b>	Willamette Valley, OR	-	-	
<b>VA</b> <b>ROCKGARDEN CELLARS 'VOYAGE DE VERT'</b>	Virginia	-	-	

## Reds

<b>SANTA JULIA 'ORGANICA' CABERNET SAUV.</b>	Mendoza, AR			
<b>VINUM CELLARS PINOT NOIR</b>	Monterey, CA			
<b>ZUCCARDI 'SERIE A' MALBEC</b>	Mendoza, AR			
<b>GRAN PASSIONE ROSSO</b>	Veneto, IT			
<b>ARAUCANO CABERNET SAUV.</b>	Lolol Valley, CL			
<b>TORTOISE CREEK 'CHELONIAN' ZIN.</b>	Clarksburg, CA			
<b>'SNAKE CHARMER' SHIRAZ</b>	McLaren Vale, AU	-	-	
<b>VA</b> <b>INGLESIDE VINEYARDS SANGIOVESE</b>	Virginia	-	-	

### OUR RESPONSIBLE PURCHASING COMMITMENT:

Each of our wines is organic, sustainable, farmer/winemaker-owned, or socially conscious.





# BLOODY MARYS



## THE QUEEN MARY

*It's golden and it's 20 ounces.*

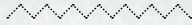
Your choice of vodka or Jalapeño-Poblano-infused moonshine, Golden Tomato Bloody Mary mix, Demitri's Bloody Mary seasoning, and lemon juice with lemon, lime, pickled okra, pimento cheese-stuffed olives, grilled shrimp, maple-peppered bacon, celery, asparagus, pickled jalapeño and cherry tomato with a lime-salt rim

## MOONSWINE MARY™

Jalapeño-Poblano-infused moonshine and house-made Bloody Mary mix with maple-peppered bacon, pimento cheese-stuffed olives and a bacon-salt rim (16 oz)

## TUPELO HONEY SCRATCH-MADE BLOODY MARY

We make our delicious Bloody Mary mix in-house and served with DIXIE Black Pepper vodka, a lime-salt rim, fresh lemon and pickled okra



# MIMOSAS & SANGRIAS

## **TUPELO HONEY MIMOSA**

*Always a nice way to start the day.*

Six ounces of sparkling wine with fresh orange juice.

## **TUPELO HONEY MEGA-MOSA**

*Good Morning!* 9 ounces of sparkling wine  
with fresh orange juice

## **SPRING SANGRIA\***

Red or White wine, triple sec, fresh muddled fruit,  
house-made fruit juices and ginger beer



**T U P E L O H O N E Y C A F E . C O M**