



Price is per person and does not include tax, tips, or beverages.

## TUPELO HONEY

### SMALL PLATE

Choose one

- Spicy Cauliflower Bites\*
- Fried Green Tomatoes\*
- Crispy Brussels\*

Pairs Well With Our Infinite Monkey Theorem "Blue Ridge Bubbly" \$8.75

### ENTRÉE

Choose one

#### Bourbon-Peppercorn Glazed Meatloaf

Scratch-made blend of beef & chorizo, choice of two farm fresh sides.

Pairs Well With Our Boozy Rooster \$13.55

#### Honey Dusted Fried Chicken (Dark -or- White Meat)

Our chicken is brined for over 18 hours then cooked to perfection. Choice of two farm fresh sides.

Pairs Well With Our Tupelo Honey ESB \$6.25

#### Tupelo Shrimp & Grits (GF)

Sustainable & wild-caught white gulf shrimp, chorizo pork sausage, peperonata, creole butter sauce, scallions

Pairs Well With Our Tupelo Honey Margarita \$9.95

### DESSERT

Choose one

- Heavenly Banana Pudding
- Slice of Pecan Pie

Pairs Well With Our Boozy Cold Brew \$12.25

### FARM FRESH SIDES

- Sweet Potato Casserole w/Marshmallows & Spiced Pecans (GF)
- Parmesan & Rosemary Potato Cracklins\*
- Salt & Pepper Crispy Brussels\*
- Baked Mac & Cheese
- Mixed Greens Salad (GF)
- Collards with Bacon (GF)
- Heirloom Grits with Goat Cheese (GF)
- Butter & Basil Green Beans (GF)
- Extra Crispy French Fries\*
- Cup of Creamy Sweet Potato Bisque w/ Pecans (GF)

\*Item may have shared a fryer with shellfish during the cooking process.  
(GF) = Gluten Free options. \$30 does not include tip, taxes or beverages.

#DineDowntownBoise



#ThisIsYourDowntown



Idaho Grown  
Ingredients



Please  
tip your server!



IDAHO WINE  
COMMISSION

