

SOPHISTICATED COMFORT FOOD

# SOUTHERN Spice

• HOLLYWOOD | FL •

## SALADS

### Chopped Salad - V\* - \$13

Lola Rosa Lettuce, Pickled Red Onions, Shaved Parmesan-Reggiano, Meyer Lemon Vinaigrette, Candied Spiced Pecans

## SIDES

Mac and Cheese \$8 | Sweet Corn Waffle \$6

Buttermilk Biscuits \$5 (2)

Collard Greens \$6 | Baked Beans \$6

We offer Sparkling and Still Water for a \$1 and 50 cents pp

Gratuity will be added to parties of 6 or more.

Consuming raw undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

V\* - Vegetarian

Executive Chef : Malcolm Prude

## APPETIZERS

### Corn Bread - V\* - \$7

Serrano Chilies, Whipped Honey Butter

### Crispy Brussels Sprouts - V\* - \$11

Apple Cider and Maple Glaze, Charred Chippolini Onions, Granny Smith Apples

### Smoked Short Rib Mac and Cheese - \$12

"6 Hour Smoked Short Rib", 5 cheese Bechamel, Parmesan - Chive Crust

### Sweet Potato Fritters - V\* - \$12

Honeycrisp Apple Butter, Sweet Potato Puree, Molasses

### Fried Green Tomatoes - V\* - \$9

Basil Aioli, Watermelon, Pickled Watermelon Rind Relish

### Smoked Pork Belly "Burnt Ends" - \$12

Creamed Corn, Crispy Basil

### Collard Greens and Cornbread - \$9

Homemade Smoke Turkey, Serrano Chili Honey Butter

### Smoked Jerk Wings - \$11

Local Mango Cabbage Slaw, Pickled Onions, Lemon Vinaigrette

## ENTRÉES

### Chicken and Waffles - \$25

Sweet Corn Yeasted Waffle, Spiced Buttermilk Fried Chicken, Black Pepper Infused Maple Syrup

### St. Louis Smoked Ribs (Half Rack/Full Rack) - \$24/41

Five Cheese Mac and Cheese, Cornbread Muffin, Smoked Turkey, Collard Greens, Homemade BBQ

### Fried Chicken - \$28

Buttermilk Fried Chicken, Black Pepper Infused Maple Syrup, Choice of 2 sides (Mac and Cheese, Cornbread Muffin, Collard Greens, Roasted Summer Squash, Brown Sugar Stone Ground Grits, Baked Beans, Buttermilk Biscuits, Sautéed Spinach)

### Grilled "Bone in 14oz"

#### Pork Chop - \$24

Smashed Yukon Gold Potatoes, Roasted Summer Squash, Sautéed Spinach, Arugula Pesto

### Slow Smoked BBQ Pulled Pork - \$18

Bacon, Baked Beans, Collard greens, Gremolata

### Pan Roasted Florida Snapper - \$27

Little-neck Clams, Toasted Almond Romesco, Heirloom Cherry Tomatoes, Roasted Potatoes

All fish contain small bones

### Smoked Beef Short Ribs - \$23

Creamed Corn, Charred Chippolini Onions, Lima Bean and Heirloom Tomato Succotash

### Shrimp and Grits - \$23

Blackened Prawns, "Nora Mills" Stone Ground Grits, Crispy Leeks, Tomato Butter, Pickled Corn, Seafood Broth

All fish contain small bones

Add Prawns (2) \$13 | Add Local Catch of the Day (6oz) \$13