



THE TWISTED TAIL

RESTAURANT • BAR • JUKE JOINT

DINNER: SUNDAY - THURSDAY 5^{PM} - 10^{PM} • FRIDAY - SATURDAY 5^{PM} - 12^{AM}
LATE NIGHT: SUNDAY - THURSDAY 10^{PM} - 12^{AM} • FRIDAY - SATURDAY 12^{AM} - 1^{AM}
LUNCH: MONDAY - FRIDAY 12^{PM} - 4^{PM}
BRUNCH: SATURDAY 11^{AM} - 4^{PM} • SUNDAY 10^{AM} - 4^{PM}

SMALL BITES

Duck Nuggets	9
<i>Plum Mostarda, Pickled Turnip + Tomato</i>	
Grilled Shrimp Skewers	10
<i>Bourbon Honey Glaze, Peach, Red Onion</i>	
Grilled Broccolini	9
<i>Onion Jam, Pickled Pearl Onion</i>	
Grilled Corn on the Cob	7
<i>Cotija Cheese, Cayenne Mayo</i>	
Crispy Pig Ears	6
<i>Paprika Aioli</i>	
Grilled Flatbread	8
<i>Bourbon Butter, Pimento Cheese</i>	

AGED COUNTRY HAMS

Selection of 1 - \$10 • Selection of 2 - \$18 • Selection of 3 - \$24

- Benton's Ham (TN) *Smoked Mustard*
- Col. Bill Newsom's (KY) *Plum Mostarda*
- Burger's Smokehouse (MO) *Poached Pear*

APPETIZERS

Chilled Corn Soup	8
<i>Corn + Tomato Succotash</i>	
Southern Salad	9
<i>Country Ham, Roasted Tomato, Cornbread Croutons, Egg</i>	
Carrot Salad	9
<i>Curry, Long Hot Peppers, Feta Goat Cheese</i>	
Braised Pork Jowl Salad	9
<i>Corn Succotash, Green Beans, Moscatel Vinaigrette</i>	
Sockeye Salmon Crudo	10
<i>Avocado Mousse, Pickled Peach, Radish</i>	
Chicken Wings	11
<i>Honey Bourbon Bbq Glaze, Pickled Carrots</i>	
Mussels	13
<i>Garlic, Long Hot Peppers, Toast</i>	
Mac & Cheese	11
<i>Choice of Crawfish, Homemade Bacon or Andouille</i>	
The Trifecta	18
<i>Trio Of Mac & Cheese</i>	
Crab Cakes	13
<i>Red Pepper Remoulade, Long Hot Peppers, Lola Rosa</i>	

ENTREES

Stuffed Quail	21
<i>Andouille Cornbread, Tennessee Chow Chow</i>	
Fried Chicken	21
<i>Bourbon Espelette Honey Glaze, Hoppin' John</i>	
Pan Roasted Red Drum	23
<i>Corn + Goat Cheese Custard, Haricots Verts, Frikkeh</i>	
Grilled Wagyu Sirloin	26
<i>Grilled Broccolini + Cheese, Sorghum, Tobacco Onions</i>	
Duck Breast	24
<i>Peach + Lavender Glaze, Barley, Summer Squash</i>	
Berkshire Pork Chop	23
<i>Summer Beans, Salsa Verde</i>	
Roasted Cauliflower Steak	18
<i>Sorghum, Yellow Wax Beans</i>	
Vegetarian Flatbread	15
<i>Goat Cheese, Onion Jam, Arugula</i>	

TO SHARE

Summer Beans	6
Traditional or Andouille Cornbread	7/9
Creamy Pearl Barley	7
Sweet Potato Fries or French Fries	6
Hoppin' John	5

ARTISANAL CHEESE PLATE

Selection of 3 - \$15 • Selection of 5 - \$23

HARBISON Jasper Hill Creamery (VT)	Pasteurized Cow Milk • Aged 1-2 Months
	<i>Creamy, Floral & Piney Notes</i>
ALPHA TOLMAN Jasper Hill Creamery (VT)	Raw Cow Milk • Aged 8-12 Months
	<i>Dense, Meaty, Nutty, Buttery</i>
SAN ANDREAS Bellwether Farms (CA)	Raw Sheep Milk • Aged 3-5 Months
	<i>Smooth, Nutty, Sweet + Tangy</i>
LANDAFF Landaff Creamery (NH)	Raw Cow Milk • Aged 4-6 Months
	<i>Dense, Milky, Loamy with a Lingering Tang</i>

OULEOUT Vulto Creamery (NY)	Raw Cow Milk • Aged 60 Days
	<i>Briny, Stinky, Intense, Coffee Notes</i>
GREENSWARD Murray's (NY)	Pasteurized Cow Milk • Aged 3+ Weeks
	<i>Creamy, Floral, Woodsy, Vegetal</i>
MIDDLEBURY BLUE Blue Ledge Farms (VT)	Raw Cow Milk • Aged 60 Days
	<i>"Gateway Blue", Mild, Earthy</i>
BAYLEY HAZEN BLUE Jasper Hill Creamery (VT)	Raw Cow Milk • Aged 3-4 Months
	<i>Dense & Creamy, Grassy, Toasted Nuts, Anise</i>

Gluten Free: Marked Items are or can be made gluten free. While we strive to ensure our gluten-free items are safe, we cannot guarantee cross-contamination will not occur.

Attention: Consuming raw or undercooked eggs, beef, lamb, milk products, poultry, seafood or shellfish may increase your chances of food-borne illness. 7/4/15