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South City Kitchen

Menu Prices — October 24, 2026

South City Kitchen menu with prices in United States, updated November 2021: 96 items across 10 categories, prices from $1.00 to $57.25.

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South City Kitchen Menu with Prices (United States)

South City Kitchen menu with prices in United States, updated November 2021: 96 items across 10 categories, prices from $1.00 to $57.25. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/south-city-kitchen

Menu categories: First Flavors · South City Specialties · Brunch Plates · On the Side · Dessert · Salads · South City Specialities · Sandwiches · Lunch Plates · Southern Plates

First Flavors

ITEM	PRICE
Fried Green Tomatoes Goat cheese, red pepper coulis.	**$14.25**
Caesar Salad Romaine hearts, crispy okra & grit croutons, grana Padano, make gluten friendly.	**$13.25**
Green Salad local grown muir and butter lettuces, young kale, cucumber, radish, benne seed vinaigrette gf	**$12.00**
She-Crab Soup (Bowl) Fresh cream, sherry, gluten friendly.	**$11.00**
Pan Fried Chicken Livers city ham, caramelized onion jus, cauliflower puree, brussel petals mgf	**$11.00**
She-Crab Soup (Cup) Fresh cream, sherry, gluten friendly.	**$7.75**
Pimento Cheese Our b&b pickles, celery, benne seed crackers, make gluten friendly.	**$11.00**
Roasted Grape Salad young rocket, spiced pecans, feta, verjus vinaigrette gf	**$17.50**

South City Specialties

ITEM	PRICE
Springer Mountain Farms Fried Chicken and Buttermilk Waffle Pure Vermont maple syrup.	**$27.50**
Springer Mountain Farms Fried Chicken (South City Specialties) Collard greens, mashed red bliss potatoes, honey-thyme jus.	**$27.50**
Shrimp and Marsh Hen Mill Grits (South City Specialties) Our tasso ham, smoked tomato-poblano gravy, gluten friendly.	**$29.75**
Carolina Trout black eyed pea stew, andouille sausage, lacinato kale gf	**$33.00**
Springer Mountain Farms Grilled Chicken (South City Specialties) Collard greens, mashed red bliss potatoes, honey-thyme jus, gluten friendly.	**$27.50**

Brunch Plates

ITEM	PRICE
The King Biscuit Fried egg, melted local gouda, city ham on a XL drop biscuit, with scallion-sausage gravy.	**$18.75**
Egg White Frittata Mushrooms, goat cheese, kale, parmesan, tomato relish, make gluten friendly.	**$16.50**

ITEM	PRICE
Malted Buttermilk Waffle Pure Vermont maple syrup.	**$14.25**
Malted Buttermilk Waffle with Pecans Pure Vermont maple syrup.	**$16.50**
Grilled Salmon red quinoa, delicata, butternut squash, baby kale, citrus vinaigrette, apple compote gf	**$32.00**
Seasonal Pumpkin Risotto carolina gold rice, roasted mushrooms, brown butter, fried sage, grana padano gf	**$21.00**
Pulled Pork BBQ Sandwich horseradish coleslaw, house BBQ sauce, ciabatta bun, make gluten friendly	**$17.50**

On the Side

ITEM	PRICE
Cheese Grits Gluten friendly.	**$8.75**
Pecan-Wood Bacon Gluten friendly.	**$7.75**
Skillet Potatoes Gluten friendly.	**$7.75**
Collard Greens Gluten friendly.	**$7.75**
Chicken Sausage Gluten friendly.	**$7.75**
Hand-Cut Fries	**$7.75**
1 Egg, Any Style Gluten friendly.	**$2.25**
Marsh Hen Mill Grits Gluten friendly.	**$7.75**
Cheddar Cheese Gluten friendly.	**$1.00**
Black-eyed Pea Stew - GF	**$8.75**
Farmstead Gouda Fritter chili honey	**$8.75**
Fried Okra white BBQ sauce	**$8.75**

Dessert

ITEM	PRICE
Banana Pudding Trifle vanilla wafers, dulce de leche, candied corn puffs, gluten friendly.	**$11.00**
Apple Upside-Down Cake pomegranate gastrique, oat crisp, vanilla gelato	**$11.00**
Chocolate Stout Cake Irish cream white chocolate mousse, maple reduction	**$11.00**

ITEM	PRICE
Cinnamon Bun cream cheese icing, vanilla anglaise	**$7.75**

First Flavors

ITEM	PRICE
Fried Green Tomatoes Goat cheese, red pepper coulis.	**$14.25**
She-Crab Soup (Bowl) Fresh cream, sherry, gluten friendly.	**$11.00**
Pimento Cheese Our b&b pickles, celery, benne seed crackers, make gluten friendly.	**$11.00**
She-Crab Soup (Cup) Fresh cream, sherry, gluten friendly.	**$7.75**
Pan Fried Chicken Livers city ham, caramelized onion jus, cream corn, celery heart and parsley salad, make gluten friendly.	**$10.00**

Salads

ITEM	PRICE
Chef's Chicken Chopped Salad Grilled or fried chicken, local greens, pecan smoked bacon, peppadews, cucumber, feta, green beans, balsamic vinaigrette...	**$25.25**
Caesar Salad Romaine hearts, crispy okra & grit croutons, grana Padano, make gluten friendly.	**$13.25**
Green Salad local grown muir and butter lettuces, young kale, cucumber, radish, benne seed vinaigrette gf	**$12.00**
Roasted Grape Salad young rocket, spiced pecans, feta, verjus vinaigrette gf	**$17.50**

South City Specialities

ITEM	PRICE
Springer Mountain Farms Fried Chicken (South City Specialities) Collard greens, mashed red bliss potatoes, honey-thyme jus.	**$27.50**
Shrimp and Marsh Hen Mill Grits (South City Specialities) Our tasso ham, smoked tomato-poblano gravy, gluten friendly.	**$29.75**
Springer Mountain Farms Grilled Chicken (South City Specialities) Collard greens, mashed red bliss potatoes, honey-thyme jus, gluten friendly.	**$27.50**

Sandwiches

ITEM	PRICE
"Nashville Hot" Fried Chicken Our jalapeño hot sauce, house b&b pickles, white BBQ sauce, h&f bun, make gluten friendly.	**$21.00**
Pimento Cheeseburger Grass-fed ground beef, our b&b pickles, BBQ mayonnaise, red onion, hand-cut fries, make gluten friendly.	**$18.75**
Pulled Pork BBQ horseradish coleslaw, house BBQ sauce, ciabatta bun, make gluten friendly	**$17.50**

ITEM	PRICE
Beef and Mushroom Meatloaf house made tomato jam, arugula, pickled red onions, gouda cheese, ciabatta bun, make gluten friendly	**$19.75**
Muffaletta salami, country ham, provolone, chef’s olive spread, focaccia bread mgf	**$19.75**

Lunch Plates

ITEM	PRICE
Carolina Trout black eyed pea stew, andouille sausage, lacinato kale gf	**$33.00**
Grilled Salmon red quinoa, delicata, butternut squash, baby kale, citrus vinaigrette, apple compote gf	**$32.00**
Seasonal Pumpkin Risotto carolina gold rice, roasted mushrooms, brown butter, fried sage, grana padano gf	**$21.00**

On the Side

ITEM	PRICE
Collard Greens Gluten friendly.	**$7.75**
Hand-Cut Fries	**$7.75**
Marsh Hen Mill Grits Gluten-friendly.	**$7.75**
Mashed Red Bliss Potatoes Gluten-friendly.	**$7.75**
Our Chips	**$5.50**
Black Eye Pea Stew - gf	**$8.75**
Farmstead Gouda Fritter Side chili honey	**$8.75**
Fried Okra white BBQ sauce	**$8.75**

Dessert

ITEM	PRICE
Banana Pudding Trifle Vanilla wafers, dulce de leche, candied corn puffs, gluten friendly.	**$11.00**
Apple Upside-Down Cake pomegranate gastrique, oat crisp, vanilla gelato	**$11.00**
Chocolate Stout Cake Irish cream white chocolate mousse, maple reduction	**$11.00**

First Flavors

ITEM	PRICE
Caesar Salad Romaine hearts, crispy okra & grit croutons, grana Padano, make gluten friendly.	**$13.25**

ITEM	PRICE
Green Salad local grown muir and butter lettuces, young kale, cucumber, radish, benne seed vinaigrette gf	**$12.00**
She-Crab Soup (Cup) Fresh cream, sherry, gluten friendly.	**$7.75**
Pimento Cheese Our b&b pickles, celery, benne seed crackers, make gluten friendly.	**$11.00**
Low and Slow Pulled Pork scallion hoe cake, horseradish slaw, house BBQ sauce, make gluten friendly	**$14.25**
She-Crab Soup (Bowl) Fresh cream, sherry, gluten friendly.	**$11.00**
Roasted Grape Salad young rocket, spiced pecans, feta, verjus vinaigrette gf	**$17.50**
Farmstead Gouda Fritter Appetizer red chili honey	**$13.25**
Local Butternut Squash roasted wedges, crisped chips, goat cheese-butternut puree, frizee, pecan dukkah mgf	**$19.75**
Smoked Pork Belly pickled red onion, mustard seed, bourbon glaze	**$19.75**

South City Specialties

ITEM	PRICE
Springer Mountain Farms Fried Chicken (South City Specialties) Collard greens, red bliss mashed potatoes, honey-thyme jus.	**$27.50**
Shrimp and Marsh Hen Mill Grits (South City Specialties) Our tasso ham, smoked tomato-poblano gravy, gluten friendly.	**$29.75**
Smokey Grilled Pork Chop roasted brussels , parsnips, and squash. cauliflower puree, apple compote gf Consuming raw or undercooked meats, poultr...	**$35.25**
Fried Green Tomatoes Goat cheese, red pepper coulis.	**$14.25**
Springer Mountain Farms Grilled Chicken (South City Specialties) Collard greens, red bliss mashed potatoes, honey-thyme jus, gluten friendly.	**$27.50**
Pan Fried Chicken Livers city ham, caramelized onion jus, cauliflower puree, brussel petals mgf	**$11.00**

Southern Plates

ITEM	PRICE
Carolina Trout black eyed pea stew, andouille sausage, lacinato kale gf	**$33.00**
Chatel Farms Natural Strip Steak Reidsville angus beef, grilled baby gem, roasted fingerlings, mustard seed vinaigrette, salsa verde	**$57.25**
Seasonal Pumpkin Risotto carolina gold rice, roasted mushrooms, brown butter, fried sage, grana padano gf	**$21.00**

On the Side

ITEM	PRICE

Collard Greens — $7.75
Gluten friendly

Mashed Red Bliss — $7.75
Gluten friendly

Marsh Hen Mill Grits — $7.75
Gluten friendly

Fried Okra — $8.75
white BBQ sauce

Heirloom Carrots — $8.75
pistachio gremolata gf

Black-Eyed Pea Stew — $8.75
gluten friendly

Roasted Brussels Sprouts — $8.75
apple compote gf

Dessert

ITEM	PRICE
Banana Pudding Trifle Vanilla wafers, dulce de leche, candied corn puffs, gluten friendly.	$11.00
Apple Upside-Down Cake pomegranate gastrique, oat crisp, vanilla gelato	$11.00
Chocolate Stout Cake Irish cream white chocolate mousse, maple reduction	$11.00