



South City Kitchen

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

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
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

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

First Flavors

ITEM	PRICE
Fried Green Tomatoes Goat cheese, red pepper coulis.	\$14.25

ITEM	PRICE
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
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
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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
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

ITEM	PRICE
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 Gluten friendly	\$7.75
Mashed Red Bliss Gluten friendly	\$7.75
Marsh Hen Mill Grits Gluten friendly	\$7.75
Fried Okra white BBQ sauce	\$8.75

ITEM	PRICE
Heirloom Carrots pistachio gremolata gf	\$8.75
Black-Eyed Pea Stew gluten friendly	\$8.75
Roasted Brussels Sprouts apple compote gf	\$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