

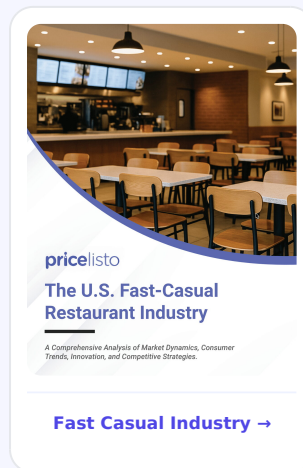


South Main Kitchen

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Menu Prices — August 3, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Starters

ITEM	PRICE
BBQ Carrots Smoked baby carrot, buttermilk chive dressing, carrot top gremolata.	\$14.00
Flatbread House fermented dough, garlic confit, arugula pecan pesto, prosciutto, creamy burrata, arugula, radish, steen's cane vin...	\$20.00
Frenched Chicken Wings Frenched flat wings (12), red pepper jelly or buffalo, buttermilk chive or blue cheese, house-made pickle, chow chow.	\$20.00
SMK Meat and Cheese Board Benton's ham, house-made praline bacon, shakerag blue, Greenhill brie, good cheese, assorted pickles, Marcona almonds, g...	\$36.00
Brussels Sprouts Balsamic reduction, lunch box peppers, green onion, feta, Benton's ham chips, benne seeds.	\$12.00
Gulf BBQ Shrimp Poached gulf shrimp, creole, butter, nola style BBQ, scallions, crispy buttered baguette.	\$19.00

Salads

ITEM	PRICE
SMK Wedge Salad Hydroponic bibb lettuce, blue cheese crumbles, house-made blue cheese, house-made bacon, pickled red onion, chives. *Con...	\$12.00
Grain Bowl Herb puffed farro, arugula, lunch box peppers, assorted roasted beets, green peas, pickled red onions, butternut squash,...	\$12.00
Farmhouse Salad Mixed greens, house-made bacon, pickled onion, local radish, egg, buttermilk-chive dressing cornbread crumble. *Consumin...	\$12.00
Kale Salad Roasted beet, radish, sultana, shakerag bleu cheese, steen's cane vinaigrette, toasted almond. *Consuming raw or underco...	\$12.00

Plates

ITEM	PRICE
Shrimp and Grits Conecuh sausage, tasso ham, marsh hen mill grits, bell peppers, vidalia onions, tomato gravy.	\$27.00
Blackened Redfish Marsh hen mill grits, sautéed broccolini, corn curry cream, charred lemon.	\$34.00
Braised Short Rib Whipped potato, grilled asparagus, vegetable gravy.	\$35.00
Crab Cakes Corn medley, charred broccolini, lemon beurre blanc.	\$35.00
Shrimp Pesto Pasta Spaghetti Verde, gulf shrimp, house-made, arugula pecan pesto, sweet pea, Vidalia onion, cajun spice, house breadcrumbs,...	\$27.00
10 Oz. Flatiron Steak Whipped potato, charred broccolini, garlic & red wine demi. Consuming raw or undercooked foods may increase risk of foo...	\$34.00
Pan Seared Scallops Garlic Parmesan & sweet pea risotto, grilled asparagus, balsamic reduction, lemon beurre fondue, charred lemon.	\$35.00
SMK Burger 8 oz creekstone black angus patty, pimento cheese, hickory smoked bacon, grilled onion, bibb lettuce, roasted garlic con...	\$20.00
Springer Mountain Chicken Red pepper jelly glazed BBQ chicken thigh, country ham mac & cheese, collard greens, smoked carrot.	\$28.00

ITEM	PRICE
Roasted Salmon Corn medley, edamame, cherry tomato, lemon beurre fondue, herbs mix. Consuming raw or undercooked foods may increase ris... \$32.00	
Sides	
Collard Greens House pepper vinegar, calabrian chili. \$7.00	
Praline Bacon House cured bacon, steen's cane syrup, local pecan. \$10.00	
Sweet Potato Fries Buttermilk-chive dressing. \$9.00	
House Pickles Assortment of pickled vegetables. \$6.00	
Marsh Hen Mill Grits Chive. \$8.00	
Deviled Eggs Benton's ham chip, house hot sauce, chive. \$9.00	