

Fancy's

For the table

HOT BOILED PEANUTS

Sweet onions, jalapenos

5.95

FRIED OKRA

Served with Texas petal dipping sauce

6.95

DEEP FRIED CHEESE GRITS

Served with jalapeno ranch

6.95

DEVILED EGGS

House recipe, Sriacha, smoked paprika, spring greens, scallions

6.95

FRIED GREEN TOMATOES

Diced tomatoes, Mississippi comeback sauce,
spring greens, scallions, cobweb carrots

7.95

FROG LEGS

Served with honey hot sauce

8.95

PORK SPARE RIBS

Served naked with sides of barbeque
and honey hot sauce

9.95

Soups

TOMATO

Sweet cream, cider vinegar, fresh herbs

5.95

ÉTOUFFÉE

Crawfish, andouille sausage, dirty rice and tasso ham

7.95

Salads

CHICKEN - 4.95 SHRIMP - 7.95

TRADITIONAL

Mixed greens, cheddar jack cheese, carrots,
cucumbers, tomatoes, grit croutons

LRG 7.95 - SM 4.95

HOUSE

Mixed greens, cheddar jack cheese, strawberries,
toasted pecans, sweet onion dressing on the side

8.95

CHEF

Mixed greens, chicken salad, bacon,
cheddar cheese, tomatoes, fried okra

9.95

Sandwiches

Served with your choice of fixin

ADD BACON - 2.00

PIMENTO CHEESE BURGER

Lettuce, tomato, onion, smokey bar-b-que mayo,
old fashioned bun

10.95

MEATLOAF SANDWICH

Caramelized onions, provolone, sourdough toast

9.95

PO BOY

Lettuce, tomato, onion, cajun remoulade

CRAWFISH 13.95 - SHRIMP 15.95

Refreshments

Coke, Diet Coke, Sprite, Cherry Coke,
Lemonade, Root Beer, Apple Juice, Cranberry
Juice, Orange Juice, Southern Sweet Tea,
Yankee (Unsweet) Tea, Coffee

2.50

Fancy's

ENTRÉES

Chicken

CHICKEN-N-WAFFLES

Deep fried boneless chicken breast, made to order
Belgian waffles, house recipe buttermilk syrup,
topped with sweet potato hay

15.95

FRIED CHICKEN

House specialty, hand spiced and lightly fried half chicken

15.95

CHICKEN POT PIE

White meat chicken, potatoes, green peas,
carrots, butterflake crust

14.95

Pork

RIBS

St. Louis style pork spare ribs served naked with
traditional barbeque and honey hot sauce on the side

17.95

From the Water

SHRIMP AND GRITS

Blackened jumbo Gulf shrimp served over cheddar grits
topped with tomatoes, green onions, bacon bits,
and an Étouffée drizzle

19.95

CRAB CAKES

Lump blue crab served atop fried green tomatoes
with fresh roasted corn relish and Texas petal sauce

19.95

CATFISH

Dusted lightly with cornmeal and deep-fried
served with fresh roasted corn relish

15.95

Beef

COUNTRY FRIED STEAK

Angus beef, house blend seasonings,
topped with country white peppercorn gravy

16.95

MEATLOAF

All Angus beef topped with caramelized onions a
nd Fancy's sweet red sauce

14.95

POT ROAST

Top sirloin cooked in brown gravy with stewed carrots,
potatoes, and green onions

15.95

LIVER-N-ONIONS

Beef liver with pork belly bacon bits and
caramelized Vidalia onions

13.95

RIBEYE

16oz. choice angus beef, vidalia onions,
sauteed mushrooms, Georgia garlic butter

25.95

SOUTHERN FILET MIGNON

8oz. fire grilled prime cut beef tenderloin served over
caramelized onions, and topped with smokey tomato butter

25.95

FIXINS

All entrees except chicken-n-waffles and shrimp-n-grits
served with your choice of two fixins

(A LA CARTE 3.50)

MAC N' CHEESE

MASHED POTATOES N' GRAVY

SWEET POTATO SOUFFLÉ

HOME CUT FRENCH FRIES

BLACK EYED PEAS

SIDE SALAD

(\$1.50 EXTRA)

COLLARD GREENS

GREEN BEANS

CHEDDAR GRITS

SPICY COLESLAW

SWEET POTATO FRIES

(\$1 EXTRA)

Consumer Advisory: Consumption of undercooked meat, poultry seafood or egg may increase the risk of food borne illness.

Alert your server if you have special dietary requirements.

Parties of six or more will have 20% gratuity added.