

Fancy's

LUNCH MENU

For the table

HOT BOILED PEANUTS

Sweet onions, jalapenos
5.95

FRIED OKRA

Texas petal dipping sauce
6.95

FRIED GREEN TOMATOES

Diced tomatoes, Mississippi comeback sauce,
spring greens, scallions, cobweb carrots
7.95

DEVILED EGGS

House recipe, Sriacha, smoked paprika, spring greens, scallions
6.95

FROG LEGS

Honey hot sauce, spring greens, scallions
8.95

PORK SPARE RIBS

Served naked with sides of barbeque sauce and honey hot sauce
9.95

DEEP FRIED CHEESE GRITS

Served with jalapeno ranch
6.95

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

Soups

ÉTOUFFÉE

Crawfish, andouille sausage, dirty rice and tasso ham
6.95

TOMATO

Sweet cream, cider vinegar, fresh herbs
5.95

Sandwiches

Served with your choice of fixin
ADD BACON - 2.00

GRILLED CHEESE

Provolone, cheddar & jack cheeses,
grilled texas toast, tomato soup
8.95

B.L.G.T.

Thick cut bacon, fried green tomatoes,
iceburg lettuce, sourdough toast
8.95

CHICKEN SALAD

Mayo, herbs & spices, candied pecans, craisins,
toasted croissant
9.95

MEATLOAF

Caramelized onions, provolone, sourdough toast
9.95

PIMENTO CHEESE BURGER

Lettuce, tomato, onion, smokey bar-b-que mayo,
old fashioned bun
10.95

PO BOY

Lettuce, tomato, onion, cajun remoulade
CRAWFISH 13.95 - SHRIMP 15.95

Fancy's

LUNCH ENTRÉES

CHICKEN-N-WAFFLES

Deep fried chicken breast, made to order waffles,
house recipe buttermilk syrup

8.95

CHICKEN POT PIE

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

11.95

FRIED CHICKEN

House specialty, hand spiced and lightly fried.
Choice of either white or dark meat.

10.95

COUNTRY FRIED STEAK

Angus beef, house blend seasonings,
country white gravy

11.95

LIVER-N-ONIONS

Beef liver, pork belly bacon bits,
caramelized vidalia onions

10.95

SHRIMP AND GRITS

Blackened gulf shrimp, pork belly bacon bits,
cheddar grits, tomatoes, tasso ham jus

11.95

CATFISH

Lightly corn meal dusted and fried with
roasted corn relish, arugula and cajun remoulade

9.95

SOUTHERN FILET MIGNON

8oz. fire grilled beef tenderloin,
smokey tomato butter, caramelized vidalia onions

23.95

FIXINS

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

(A LA CARTE 3.50)

COLLARD GREENS

CHEDDAR GRITS

BLACK EYED PEAS

MAC-N-CHEESE

SMASHED POTATOES-N-GRAVY

SWEET POTATO SOUFFLE

GREEN BEANS

SPICY COLESLAW

SWEET POTATO FRIES

(1.00 EXTRA)

HEMOCUT FRENCH FRIES

SIDE SALAD

(1.50 EXTRA)

DESSERT

RED VELVET CAKE

Cream cheese frosting, coconut shavings, pecans

6.95

TRIPLE CHOCOLATE CAKE

Chocolate! Chocolate! Chocolate!

6.95

MARILYN'S BANANA PUDDIN'

Fresh bananas, Nilla wafers, whipped cream

6.95

GEORGE'S KEY LIME PIE

Graham cracker crust, tart & tangy Key Lime style filling,
whipped cream

6.50

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.