

# Fancy's

## LUNCH MENU

### *For the table*

#### **HOT BOILED PEANUTS**

Sweet onions, jalapenos  
6.95

#### **FRIED OKRA**

Texas petal dipping sauce  
7.95

#### **FRIED GREEN TOMATOES**

Diced tomatoes, Mississippi comeback sauce,  
spring greens, scallions, cobweb carrots  
8.95

#### **DEVEILED EGGS**

House recipe, Sriacha, smoked paprika, spring greens, scallions  
7.95

#### **FROG LEGS**

Honey hot sauce, spring greens, scallions  
9.95

#### **PORK SPARE RIBS**

Served naked with sides of barbeque sauce and honey hot sauce  
10.95

#### **DEEP FRIED CHEESE GRITS**

Served with jalapeno ranch  
7.95

### *Salads*

**CHICKEN - 5.95    SHRIMP - 8.95**

#### **TRADITIONAL**

Mixed greens, cheddar jack cheese, carrots,  
cucumbers, tomatoes, grit croutons  
LRG 8.95 - SM 5.95

#### **HOUSE**

Mixed greens, cheddar jack cheese, strawberries,  
toasted pecans, sweet onion dressing on the side  
9.95

#### **CHEF**

Mixed greens, chicken salad, bacon,  
cheddar cheese, tomatoes, fried okra  
10.95

### *Soups*

#### **ÉTOUFFÉE**

Crawfish, andouille sausage, dirty rice and tasso ham  
7.95

#### **TOMATO**

Sweet cream, cider vinegar, fresh herbs  
6.95

### *Sandwiches*

Served with your choice of fixin

#### **GRILLED CHEESE**

Provolone, cheddar & jack cheeses,  
grilled texas toast, tomato soup  
9.95

#### **B.L.G.T.**

Thick cut bacon, fried green tomatoes,  
iceburg lettuce, sourdough toast  
9.95

#### **CHICKEN SALAD**

Mayo, herbs & spices, candied pecans, craisins,  
toasted croissant  
10.95

#### **MEATLOAF**

Caramelized onions, provolone, sourdough toast  
10.95

#### **PIMENTO CHEESE BURGER**

Lettuce, tomato, onion, smokey bar-b-que mayo,  
old fashioned bun  
11.95

ADD BACON - 3.00

FRIED GREEN TOMATO - 1.50

#### **PO BOY**

Lettuce, tomato, onion, cajun remoulade  
CRAWFISH 14.95 - SHRIMP 16.95

Fancy's

## LUNCH ENTRÉES

### CHICKEN-N-WAFFLES

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

9.95

### CHICKEN POT PIE

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

12.95

### FRIED CHICKEN

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

11.95

### COUNTRY FRIED STEAK

Angus beef, house blend seasonings,  
country white gravy

12.95

### LIVER-N-ONIONS

Beef liver, pork belly bacon bits,  
caramelized vidalia onions

11.95

### SHRIMP AND GRITS

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

12.95

### CATFISH

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

10.95

### SOUTHERN FILET MIGNON

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

24.95

## 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 (2.00)

HOMECUT FRENCH FRIES

SIDE SALAD (2.50)

## DESSERT

### RED VELVET CAKE

Cream cheese frosting, coconut shavings, pecans

7.95

### TRIPLE CHOCOLATE CAKE

Chocolate! Chocolate! Chocolate!

7.95

### MARILYN'S BANANA PUDDIN'

Fresh bananas, Nilla waffles, whipped cream

7.95

### GEORGE'S KEY LIME PIE

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

7.50

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.

# Fancy's

## *For the table*

### **HOT BOILED PEANUTS**

Sweet onions, jalapenos  
6.95

### **FRIED OKRA**

Served with Texas petal dipping sauce  
7.95

### **DEEP FRIED CHEESE GRITS**

Served with jalapeno ranch  
7.95

### **DEVEILED EGGS**

House recipe, Sriacha, smoked paprika, spring greens, scallions  
7.95

### **FRIED GREEN TOMATOES**

Diced tomatoes, Mississippi comeback sauce,  
spring greens, scallions, cobweb carrots  
8.95

### **FROG LEGS**

Served with honey hot sauce  
9.95

### **PORK SPARE RIBS**

Served naked with sides of barbeque  
and honey hot sauce  
10.95

## *Soups*

### **TOMATO**

Sweet cream, cider vinegar, fresh herbs  
6.95

### **ÉTOUFFÉE**

Crawfish, andouille sausage, dirty rice and tasso ham  
8.95

## *Salads*

**CHICKEN - 5.95    SHRIMP - 8.95**

### **TRADITIONAL**

Mixed greens, cheddar jack cheese, carrots,  
cucumbers, tomatoes, grit croutons  
LRG 8.95 - SM 5.95

### **HOUSE**

Mixed greens, cheddar jack cheese, strawberries,  
toasted pecans, sweet onion dressing on the side  
9.95

### **CHEF**

Mixed greens, chicken salad, bacon,  
cheddar cheese, tomatoes, fried okra  
10.95

## *Sandwiches*

Served with your choice of fixin

### **PIMENTO CHEESE BURGER**

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

11.95

ADD BACON - 3.00

FRIED GREEN TOMATO - 1.50

### **MEATLOAF SANDWICH**

Caramelized onions, provolone, sourdough toast  
10.95

### **PO BOY**

Lettuce, tomato, onion, cajun remoulade

CRAWFISH 14.95 - SHRIMP 16.95

## *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

16.95

#### FRIED CHICKEN

House specialty, hand spiced and lightly fried half chicken

16.95

#### CHICKEN POT PIE

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

15.95

### Pork

#### RIBS

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

18.95

### 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

20.95

#### CRAB CAKES

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

20.95

#### CATFISH

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

16.95

### Beef

#### COUNTRY FRIED STEAK

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

17.95

#### MEATLOAF

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

15.95

#### POT ROAST

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

16.95

#### LIVER-N-ONIONS

Beef liver with pork belly bacon bits and  
caramelized Vidalia onions

14.95

#### RIBEYE

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

26.95

#### SOUTHERN FILET MIGNON

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

26.95

## 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 (2.50)

COLLARD GREENS  
GREEN BEANS  
CHEDDAR GRITS  
SPICY COLESLAW  
SWEET POTATO FRIES (2.00)

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.