

Fancy's

For the Table

HOT BOILED PEANUTS GF

Sweet Onions, Jalapenos 10

FRIED OKRA

Lightly Fried, Served With Texas Petal Dipping Sauce 10

DEEP FRIED CHEESE GRITS

Served With Jalapeno Ranch 11

DEVEILED EGGS GF

House Recipe, Sriracha, Smoked Paprika, Spring Greens, Scallions. Topped w/ Bacon 13

FRIED GREEN TOMATOES

Topped With Diced Red Tomatoes, Mississippi Comeback Sauce, Spring Greens, Scallions, Cobweb Carrots 12

FROG LEGS

Served With Hot Honey Sauce 13

PORK SPARE RIBS GF

Served Naked With Sides Of Barbeque And Hot Honey Sauce 14

Soups

TOMATO GF

Sweet Cream, Cider Vinegar, Fresh Herbs 9

ÉTOUFFÉE GF

Crawfish, Andouille Sausage, Dirty Rice And Tasso Ham 11

Salads

Add Chicken \$8 Add Shrimp \$11

TRADITIONAL GF

Mixed Greens, Cheddar Jack Cheese, Carrots, Cucumbers, Tomatoes, Grit Croutons
Lrg 11 / Sm 8

HOUSE GF

Mixed Greens, Cheddar Jack Cheese, Strawberries, Toasted Pecans, Sweet Onion Dressing On The Side 12

CHEF GF

Mixed Greens, Chicken Salad, Bacon, Cheddar Cheese, Tomatoes, Fried Okra 13

Sandwiches

Served With Your Choice Of One Fixin'

FLORIDA HOT CHICKEN

House Hot Chicken Breast And Pickles 14

PIMENTO CHEESEBURGER

Lettuce, Tomato, House Made Pimento Cheese, On A Bun 15

ADD BACON 5.00 / ADD FRIED GREEN TOMATO 3.50

MEATLOAF SANDWICH

Caramelized Onions, Provolone, Sourdough Toast 14

POBOY

Lettuce, Tomato, Onion, Cajun Remoulade

CRAWFISH 18 / SHRIMP 20

* Prices subject to change without notice
* Split plate charge \$8.95 + 2 fixin's
Parties of 6 or more a 20% gratuity will be added
GF = Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Fancy's Brunch For the Table

HOT BOILED PEANUTS ^{GF}

Sweet Onions, Jalapenos 10

DEEP FRIED CHEESE GRITS

Served with Jalapeno Ranch 12

DEVILED EGGS ^{GF}

House Recipe, Sriracha, Smoked Paprika
Spring Greens, Scallions. Topped w/ Bacon 13

HOUSEMADE DONUTS

Topped with House Recipe Glaze 6

FRIED GREEN TOMATOES

Topped With Diced Red Tomatoes, Mississippi
Comeback Sauce, Spring Greens, Scallions,
Cobweb Carrots 12

Omelette's

All Omelette's Made With Three Eggs And Served With Hash Brown And A Biscuit

SOUTHERN

Bacon, Peppers, Onions, Cheddar Jack Cheese 14

GARDEN

Onions, Peppers, Mushrooms, Arugula, Tomatoes, Cheddar Jack Cheese 13

THREE CHEESE

Cheddar, Jack, Provolone 13

MOUNTAIN MAN

Sausage, Bacon, Mushrooms, Jalapenos,
Smothered In Sausage Gravy 16

A la Carte

BACON (4pc) 6

SAUSAGE GRAVY AND BISCUIT 7

CHICKEN AND BISCUIT 7

PANCAKES (2) 8

TOAST 4

SAUSAGE PATTIES 6

TWO EGGS 5

HASH BROWNS 6

Fixin's

(A LA CARTE 5.50)

MAC N' CHEESE

COLLARD GREENS

GREEN BEANS

SPICY COLESLAW

CHEDDAR GRITS

HOME CUT FRIES

SWEET POTATO FRIES (Add 3.00)

SIDE TRADITIONAL SALAD (Add 3.50)

Refreshments

SOFT DRINKS 4

SWEET SOUTHERN TEA 4

UNSWEET 'YANKEE' TEA 4

HOT TEA 4

COFFEE 4

ORANGE JUICE 4

CRANBERRY JUICE 4

APPLE JUICE 4

MILK 4

BLOODY MARY 11

MIMOSA 11

BOTTOMLESS MIMOSA 23

(2HR Limit)

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Fancy's Brunch

CHICKEN-N-WAFFLES

*Traditional Or House Hot Chicken Breast All Deep Fried, Made To Order Be/gain Waffles,
House Made Buttermilk Syrup 15 | 21*

BISCUITS AND GRAVY

*Homemade Sausage Gravy, Oversized Buttermilk Biscuit,
Served With Two Eggs And Hash Browns 15*

SHRIMP-N-GRITS

Blackened Gulf Shrimp, Bacon, Cheddar Grits 24

NEW ORLEANS PAIN PERDU

*House Recipe French Toast, Strawberries, Candied Pecans, House Made Buttermilk Syrup,
Served With Two Eggs 15*

SOUTHERN FILET AND EGGS

*House Seasoned 8oz Filet Mignon, Homemade Hollandaise, Served With Two Eggs,
Hash Browns And Biscuit 33*

MEATLOAF AND EGGS

*Angus Beef, Vidalia Onions, Sweet Red Sauce, Two Eggs,
Served With Hash Browns And Biscuit 17*

CORNERD BEEF HASH AND EGGS

*House Made Corned Beef Brisket, Two Eggs,
Served With Hash Browns And Biscuit 17*

SOUTHERN CRAB CAKE BENEDICT

*Biscuit Topped With Blue Crab Cake And Fried Egg, House Made Hollandaise,
Served With Hash Browns 17*

PANCAKES -N- EGGS

Two Buttermilk Pancakes, Two Eggs, and Choice Of Bacon Or Sausage 16

TRADITIONAL SOUTHERN

Two Eggs, Choice Of Bacon Or Sausage, Served With Hash Browns And Biscuit 14

COUNTRY FRIED STEAK

Angus Beef, House Blend Seasonings, Topped with Country White Peppercorn Gravy 15

CATFISH

Dusted Lightly with Cornmeal and Deep Fried with Remoulade and Fresh Roasted Corn Relish 20

CRAB CAKES

*Lump Blue Crab Served Atop Fried Green Tomatoes with Fresh Roasted Corn Relish
and Texas Petal Sauce 26*

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Fancy's Lunch Entrees

CHICKEN-N-WAFFLES

*Traditional or Hot House Chicken Breast Deep Fried Made to Order Belgian Waffles,
House Made Buttermilk Syrup 15*

CHICKEN POT PIE

White Meat Chicken, Potatoes, Green Peas, Carrots, Topped With Butter-Flake Puff Pastry Crust 16

FRIED OR FLORIDA HOT CHICKEN

*House Specialty, Hand Spiced And Lightly Fried Chicken.
Choice Of Either White Or Dark Meat 17*

COUNTRY FRIED STEAK

Angus Beef, House Blend Seasonings, Topped With Country White Peppercorn Gravy 17

LIVER-N-ONIONS GF

Beef Liver With Pork Belly Bacon Bits And Caramelized Vidalia Onions 13

SHRIMP-N-GRITS

*Blackened Gulf Shrimp Served Over Cheddar Grits Topped With Tomatoes,
Green Onions, Bacon Bits, And An Étouffée Drizzle 17*

CATFISH

Dusted Lightly With Cornmeal and Deep Fried Served with Remoulade and Fresh Roasted Corn Relish 15

SOUTHERN FILET MIGNON

*8oz. Fire Grilled Prime Cut Beef Tenderloin Topped With
Caramelized Onions And Smokey Tomato Butter 33*

Fixin's

All entrees except chicken-n-waffles and shrimp-n-grits are served with your choice of two fixin's

MAC N' CHEESE

GREEN BEANS

SPICY COLESLAW

MASHED POTATOES 'N GRAVY

HOME CUT FRENCH FRIES

SIDE TRADITIONAL SALAD (ADD 2.50)

COLLARD GREENS

CHEDDAR GRITS

BLACK EYED PEAS

SWEET POTATO SOUFLEE

SWEET POTATO FRIES (ADD 3.00)

(A LA CARTE 5.50)

Refreshments

SOFT DRINKS 4 • SWEET SOUTHERN TEA 4 • UNSWEET 'YANKEE' TEA 4 • HOT TEA 4

COFFEE 4 • ORANGE JUICE 4 • CRANBERRY JUICE 4 • APPLE JUICE 4 • MILK 4

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Fancy's Lunch For the Table

HOT BOILED PEANUTS GF

Sweet Onions, Jalapenos 10

FRIED OKRA

Lightly Fried, Served With Texas Petal Dipping Sauce 10

DEEP FRIED CHEESE GRITS

Served With Jalapeno Ranch 11

DEVEILED EGGS GF

House Recipe, Sriracha, Smoked Paprika,
Spring Greens, Scallions. Topped w/ Bacon 13

FRIED GREEN TOMATOES

Topped With Diced Red Tomatoes,
Mississippi Comeback Sauce, Spring Greens,
Scallions, Cobweb Carrots 12

FROG LEGS

Served With Hot Honey Sauce 13

PORK SPARE RIBS GF

Served Naked With Sides Of Barbeque
And Hot Honey Sauce 14

Soups

TOMATO GF

Sweet Cream, Cider Vinegar, Fresh Herbs 9

ÉTOUFFÉE GF

Crawfish, Andouille Sausage, Dirty Rice
And Tasso Ham 11

Salads

Add Chicken \$8 Add Shrimp \$11

TRADITIONAL GF

Mixed Greens, Cheddar Jack Cheese, Carrots,
Cucumbers, Tomatoes, Grit Croutons

Lrg 11 / Sm 8

HOUSE GF

Mixed Greens, Cheddar Jack Cheese,
Strawberries, Toasted Pecans, Sweet Onion
Dressing On The Side 12

CHEF GF

Mixed Greens, Chicken Salad, Bacon,
Cheddar Cheese, Tomatoes, Fried Okra 13

Sandwiches

Served With Your Choice Of One Fixin'

GRILLED CHEESE

Provolone, Cheddar And Jack Cheeses,
Grilled Texas Toast, Tomato Soup 13

B.L.G.T.

Thick Cut Bacon, Fried Green Tomatoes,
Iceberg Lettuce, Sourdough Toast 13

FLORIDA HOT CHICKEN

House Hot Chicken Breast And Pickles 14

CHICKEN SALAD

Mayo, Herbs, Spices, Candied Pecans, Craisins,
Toasted Croissant 14

MEATLOAF SANDWICH

Caramelized Onions, Provolone, Sourdough Toast 14

PIMENTO CHEESEBURGER

Lettuce, Tomato, House Made Pimento Cheese,
On A Bun 15

ADD BACON 5.00 / ADD FRIED GREEN TOMATO 3.50

POBOY

Lettuce, Tomato, Onion, Cajun Remoulade
CRAWFISH 18 / SHRIMP 20

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Fancy's Entrees

Chicken

CHICKEN-N-WAFFLES

Deep Fried Boneless Traditional Or House Hot Chicken Breast, Made To Order Belgian Waffles, House Recipe Buttermilk Syrup, Topped With Sweet Potato Hay 21

FRIED OR FLORIDA HOT CHICKEN

House Specialty Hand Spiced And Lightly Fried Half Chicken 23

CHICKEN POT PIE

White Meat Chicken, Potatoes, Green Peas, Carrots, Butter-flake Crust 19

Pork

RIBS GF

St. Louis Style Pork Spare Ribs Served Naked With Traditional Barbeque And Honey Hot Sauce On The Side 25

From The Water

SHRIMP-N-GRITS

Blackened Jumbo Gulf Shrimp Served Over Cheddar Grits Topped With Tomatoes, Green Onions, Bacon Bits, And An Étouffée Drizzle 24

CRAB CAKES

Lump Blue Crab Served Atop Fried Green Tomatoes With Fresh Roasted Corn Relish And Texas Petal Sauce 26

CATFISH

Dusted Lightly With Cornmeal And Deep Fried Served With Fresh Roasted Corn Relish 20

Beef

COUNTRY FRIED STEAK

Angus Beef, House Blend Seasonings, Topped With Country White Peppercorn Gravy 22

MEATLOAF

All Angus Beef Topped With Caramelized Onions And Fancy's Sweet Red Sauce 19

POT ROAST

Top Sirloin Cooked In Brown Gravy With Stewed Carrots, Potatoes, And Green Onions 20

LIVER-N-ONIONS GF

Beef Liver With Pork Belly Bacon Bits And Caramelized Vidalia Onions 17

RIBEYE GF

16oz. Choice Angus Beef, Vidalia Onions, Sautéed Mushrooms, Georgia Garlic Butter 33

SOUTHERN FILET MIGNON GF

8oz. Fire Grilled Prime Cut Beef Tenderloin Topped With Caramelized Onions And Smoky Tomato Butter 33

Fixin's

(A La Carte 5.50)

All Entrees Except Chicken-n-Waffles And Shrimp-n-Grits Are Served With Your Choice Of Two Fixin's

MAC N' CHEESE

COLLARD GREENS

GREEN BEANS

CHEDDAR GRITS

SPICY COLESLAW

BLACK EYED PEAS

MASHED POTATOES 'N GRAVY

SWEET POTATO SOUFLEE

HOME CUT FRENCH FRIES

SWEET POTATO FRIES (Add 4.00)

SIDE TRADITIONAL SALAD (Add 3.50)

Refreshments

SOFT DRINKS 4 • SWEET SOUTHERN TEA 4 • UNSWEET 'YANKEE' TEA 4 • HOT TEA 4

COFFEE 4 • ORANGE JUICE 4 • CRANBERRY JUICE 4 • APPLE JUICE 4 • MILK 4

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