Fancy's Southern Cafe'

Whites

SPARKLING

	6oz	9oz	BTL
Gruet Brut Champagne, NM	$12		$40
Gruet Brut Rosé Methode, NM	$12		$40
Santa Marina Prosecco, IT (Split)			$10
Bollinger, Brut Cuvée Champagne, FR			$80

LIGHT BODY

Pinot Grigio, Scarpetta, Friuli Italy	$10	$15	$32
Sauvignon Blanc, Mohua, New Zealand	$12	$18	$40
Sauvignon Blanc, J De Villabois, Loire France	$12	$18	$40
Chardonnay, Mas La Chevaliere, Loire Valley	$10	$15	$32
Chardonnay, Domaine Seguinot, Burgundy	$12	$18	$40

MEDIUM BODY

Chardonnay Sonoma-Cutrer Russian River Ranches, CA	$14	$20	$42
Gruner Veltliner Sophie Sing, Austria			$36
Albarino La Val Albariño, Spain			$39
Sancerre Jean Jacques Auchere, Loire France			$55

FULL/BOLD BODY

Chardonnay Frank Family, Napa			$60
Châteauneuf du Pape Blanc Familiar Perrin, Rhône			$70

Red

LIGHT BODY

Rose La Spinetta Casanova, Tuscany	$15	$22	$45
Pinot Noir Ken Wright, Willamette Valley	$15	$22	$45
Chianti Classico, Volpaia, Tuscany			$50

MEDIUM BODY

Cabernet Sauvignon, Hess "Shirtail Ranch", North Coast	$14	$20	$42
Pinot Noir, Faiveley Bourgogne, Burgundy			$70
Côtes du Rhône, Il Chave "Mon Coeur", Rhône			$45
Zinfandel, Turley "Juvenille", California			$50
Super Tuscan, Le Volte by Ornellaia, Tuscany			$55

FULL/BOLD BODY

Malbec Maal "Biutiful", Medoza	$14	$20	$42
Cabernet Sauvignon Daou, Paso Robles	$15	$22	$45
Bourdeaux, Chateau Cazeau, France	$20	$30	$60
Pinot Noir, Goldeneye, Anderson Valley			$80
Cabernet/Shiraz Penfolds Bin 600, California			$70
Cabernet Sauvignon Canvasback, Columbia Valley			$60
Cabernet Sauvignon Cliff Leade, Napa			$100
Cabernet Sauvignon Stags' Leap "The Leap", Rutherford			$150
Châteauneuf du Pape, Matteo, Rhone			$65
Bourdeaux, Chateau Foubauge, France			$80

Beer

DOMESTIC $6.00

IMPORTED $7.00

CRAFT $10.00

Ask your server for todays selections

PLEASE DRINK RESPONSIBLY. 3764416

Signature Cocktails

OG OLD FASHIONED $26
WhistlePig 10 YR Rye, Demerara Sugar, Bogart's Orange Bitters, Finished off with an Orange Twist

DUKE $18
Buffalo Trace Bourbon, Demerara Sugar, Cassia Bark & Orange Bitters Served with an Orange Twist, Charred Rosemary then smoked and finished with Bison Jerky

LIGHT BULB $16
Buffalo Trace Bourbon, Lemon, Honey, Ginger syrup, Black Walnut Bitters, Finished off with a Lemon Twist & Fresh Grated Cinnamon

FIRE IN THE GLASS $16
Reposado, Mezcal, Agave, Bogart's & Orange Bitters, Finished with Brûlée Orange Wheel

MIEL DEL VOLCÁN $16
Reposado, Mezcal, Lime Juice, Ginger & Honey Syrup Finished with Skewed Crystallized Ginger

FANCY PANTS $16
Fords Gin, Sweet Vermouth, Orange Bitters, Spritz of Mezcal and Gorgonzola Stuffed Olive

239.... $14
Wheatley Vodka, St-Germain, Lemon, Aperol Served Up

NOLA FASHIONED $16
Meukow Cognac, Demerara Sugar, Peychaud's Bitters, and Spritz of Absinthe, finished with a Lemon Wheel

12 MILE LIMIT "INTERNATIONAL WATERS" $14
Myers's Platinum White Rum, Brandy, Sazerac Rye, Lemon, Grenadine, Finished with a Lemon Peel

VELVET COUPE $16
Meukow Cognac, Grand Marnier, Lemon, Demerara Sugar, Finished off with a Brûlée Orange Wheel

AGAVE GLOW* $16
Reposado, Grand Marnier, Lime, Agave, Egg White Foam, Spritz of Mezcal and Lime Zest

Old Faithful

OLD FASHIONED $14
Sazerac Rye, Demerara Sugar, Bogart's & Orange Bitters, Finished with an Orange Peel Expressed

IMPROVED WHISKEY COCKTAIL "IWC" $16
Buffalo Trace Bourbon, Demerara Sugar, Absinthe, Maraschino Liqueur, Bogart's, Finished with a Lemon peel

WHISKEY SOUR $16
Buffalo Trace Bourbon, Lemon, Demerara Sugar, Egg White*, Bogart's Bitters

AVIATION $16
Fords Gin, Lemon, Maraschino Liqueur, Crème de Violet finished with a Maraschino Cherry

NEGRONI $16
Fords Gin, Sweet Vermouth, Campari, Orange bitters, Finished with an Brûlée Orange Wheel

HEMINGWAY DAIQUIRI $14
Diplomático Rum, Fresh Squeezed Grapefruit Juice, Lime, Maraschino Liquer, Demerara Sugar, finished with a Cherry

THE MANHATTAN $14
Sazerac Rye, Sweet Vermouth, Bogart's Bitters, Served up with a Maraschino Cherry

CHAMPAGNE COCKTAIL $10
Champagne, Sugar Cube, Bogart's finished with a Lemon Twist

FLORADORA $16
Fords Gin, Lime, Chambord, Demerara Sugar, Topped with Ginger Beer, Finished with Lime Wedge & Skewed Raspberries

MARTINI/DIRTY MARTINI $16
Grey Goose, Dry Vermouth, Finished with Lemon Twist, Gorgonzola Stuffed Olive or Onions

PALOMA $14
Corazón Blanco, Lime, Agave, Fresh Squeezed Pink Grapefruit, Pinch of Salt, Soda Water, Finished with Grapefruit Wedge

KILL THE PAIN $16
Diplomático Rum, Pineapple, OJ, Cream of Coconut, Finished with Fresh Nutmeg and a Pineapple Wedge

MOSCOW MULE $14
Wheatley Vodka, Lime, Ginger Beer, Served in a Cooper Mug and Finished with a Lime Wheel

BEE'S DELIGHT $14
Fords Gin, Lemon, Honey syrup, Finished with a Lemon

* = Contains raw egg.

Soups

TOMATO $10
Sweet Cream, Cider Vinegar, Fresh Herbs

ETOUFEE $14
Crawfish, Andouille Sausage, Dirty Rice, and Tasso Ham

Salads

WEDGE SALAD $15
Quartered Iceberg, Black Forest Bacon, Boiled Egg, Heirloom Tomatoes, Cucumbers, Carrots, Avocado, Gorgonzola Cheese, Red Onion and Creamy Bleu Cheese Dressing and Balsamic Reduction

STRAWBERRY BLISS SALAD $14
Arugula and Spinach, Strawberry, Cucumber, Craisins, Feta Cheese, Pickled Red Onions, Quinoa Crunch, Balsamic Vinaigrette

CHICKEN SALAD $18
Romaine Lettuce, Bacon, Grape Tomatoes, Avocado, Colby Jack Cheese, Cucumber, Fried Cheese Grit Croutons, Apple, Grapes, House Made Chicken Salad and Bourbon Vinaigrette

BEET AND BUTTERNUT SQUASH SALAD $15
Butternut Squash, Beets, Pistachios, Goat Cheese, Arugula, Blood Orange Vinaigrette

Sandwiches

(SERVED WITH HAND CUT FRIES)

FLORIDA HOT CHICKEN $15
House Hot Chicken Breast and Pickles

MEATLOAF SANDWICH $16
Caramelized Onions, Provolone, Sourdough Toast

PIMENTO SMASHBURGER $18
8oz Wagyu beef, Lettuce, Tomato, Housemade Pimento Cheese, on a Bun
(Add Bacon $5.50, Add Fried Green Tomato $3.50)

POBOY CRAWFISH $19, SHRIMP $22
Lettuce, Tomato, Onion, Cajun Remoulade

Shareables

(A LA CARTE)

MAC N' CHEESE $12
GREEN BEANS $11
SPICY COLESLAW $11
HAND CUT FRENCH FRIES $11
MASHED POTATOES' N GRAVY $11
COLLARD GREENS $11
CHEDDAR GRITS $11
BLACK EYED PEAS $11
SWEET POTATO SOUFFLE $12
SWEET POTATO FRIES $12
TRADITIONAL SALAD $12

Parties 6 or more a 20% gratuity will be added.

Everything is seed oil free. All fried items cooked in 100% Beef "Tallow"

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

Entrees

CHICKEN

CHICKEN-N-WAFFLES $24
Traditional or House Hot Chicken Breast deep fried in Beef Tallow,
made to order Belgian Waffles, House Made Buttermilk Syrup

CHICKEN POT PIE $18
White Meat Chicken, Potatoes, Peas, Carrots, Topped with Butter-Flake Puff Pastry Crust

FRIED OR FLORIDA HOT CHICKEN $22
House Specialty, Hand Spiced and Lightly Fried Chicken

BEEF

COUNTRY FRIED STEAK $20
Angus Beef, House Blend Seasonings, Topped with Country White Peppercorn Gravy

SOUTHERN FILET MIGNON $34
8oz Prime Cut Beef Tenderloin, Pan Seared in Beef Tallow served with Roasted Garlic and Rosemary

MEATLOAF $18
All Angus Beef, Topped with Caramelized Onions and Fancy's Sweet Red Sauce

POT ROAST $20
Top Sirloin Cooked in Brown Gravy with Stewed Carrots, Potatoes, and Green Onions

RIBEYE $36
16oz Prime Angus Beef, Pan Seared in Beef Tallow served with Roasted Garlic and Rosemary

LIVER-N-ONIONS $18
Angus Beef Liver with Pork Belly Bacon Bits and Caramelized Vidalia Onions

PORK

RIBS $26
St. Louis Style Pork Spare Ribs served Naked with Traditional Barbecue and Honey Hot Sauce on the side

FROM THE SEA

SHRIMP-N-GRITS $24
Blackened Key West Pink Shrimp, Cheddar Grits, Topped with Etouffee, Bacon,
Green Onions, and Diced Tomatoes

CATFISH $18
Dusted lightly with Cornmeal, Topped with Remoulade

CRAB CAKES $25
Lump Blue Crab served atop Fried Green Tomatoes with Fresh Roasted Corn Relish and Texas Petal Sauce

SNAPPER AMARETTO-ALMANDINE $28
Fresh Caught Whole Snapper, Amaretto and Almonds

MACADAMIA NUT ENCRUSTED GROUPER $30
Fresh Caught Black Grouper, Macadamia Nuts served with a Banana Rum Sauce

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