



## LUNCH AND DINNER

Served from 10:30 a.m. – Until

### APPETIZERS

Gulf Lump Crab Cakes | \$12  
Pan-Seared with Honey Mustard Aioli

Flash-Fried Calamari | \$12  
Lightly Dusted Flash-Fried with Buttermilk  
Peppercorn Dressing & Roasted Tomato Relish

Hummus of the Day | \$6  
Served with Buttermilk Cornbread Crostini

Southern Fried Green Tomato | \$8  
Cornmeal-Dusted Green Tomatoes  
Served with Comeback Sauce

Hot Bacon & Hoop Cheese Dip | \$8  
With Garlic Crostini

Charcuterie Board | \$12  
With Assorted Cheese, Pickled Vegetables & Flatbreads

Pulled Pork Sliders | \$9  
Pecan-Smoked Pulled Pork, McClain BBQ Sauce & Slaw

Quesadilla | \$8  
Mexican Cheeses Grilled on Flour Tortillas  
until Golden Brown, with Pico de Gallo & Sour Cream  
Add: Bison \$10 | Chicken \$6 | Shrimp \$8

### SOUPS & FARMER'S MARKET SALAD

Soup of the Day | \$4/7  
Cup /Bowl

The Twisted Wedge | \$8  
Iceberg with Crumbled Blue Cheese, Smoke House  
Bacon, Farmers Market Tomatoes, House-Roasted  
Garlic Croutons & Buttermilk Peppercorn or Blue  
Cheese Dressing

The Market Salad | \$8  
Mixed Baby Greens, Farm-Fresh Boiled Egg,  
Tomato, Pickled Red Onion, Shredded Hoop Cheese,  
House Croutons & Buttermilk Peppercorn or  
Mississippi Comeback Dressing

Heirloom Tomato Salad | \$9  
Heirloom Tomatoes with Cucumber, Banana  
Peppers, Sweet Yellow Onion & Local Honey  
Apple Cider Vinaigrette

Add Protein: Grilled/Fried Chicken Breast \$6 |  
Grilled Bison Strips \$10 | Gulf Shrimp \$8

### BURGERS & SANDWICHES

Burgers & Sandwiches served with Choice of Steak House Fries,  
Beer-Battered Onion Rings, Cup of Soup, or Half Salad

\*McClain Burger | \$9  
½ lb. Fresh Wood-Grilled USDA Beef Patty Served on  
Fresh Baked Bun with Lettuce, Tomato, Red Onion,  
Sweet & Spicy Pickles, Mayo & Mustard

Add: Smoke House Bacon \$3 | Hoop Cheese \$1.50 |  
Smoked Gouda \$1.50 | Sautéed Mushrooms \$2 |  
Roasted Pepper & Cheese \$2 | Jalapenos \$1 | Fried Egg \$2

Chicken Sandwich | \$9  
Buttermilk-Brined, Crispy Fried or Wood-Grilled  
Topped with Smoked Gouda Served on Fresh Baked Bun  
with Lettuce, Tomato, Sweet & Spicy Pickles,  
Mayo & Creole Mustard

Farmer's Market BLT | \$8  
Smoke House Bacon on Fresh Baked Croissant  
with Roasted Pepper & Hoop Cheese Spread,  
Market Tomatoes & Crisp Lettuce

### STEAK & GULF SEAFOOD

McClain's Premium Beef is pasture-raised without hormones or antibiotics, and finished on an all-natural supplemental feed program.  
Each cut is USDA-inspected and dry-aged for a minimum of 28 days to promote optimal flavor and tenderness.

\*Filet 8 oz. | \$27

\*Filet 12 oz. | \$37

\*Ribeye 16 oz. | \$34

\*NY Strip 14 oz. | \$28

\*Double-Cut Smoked Pork Chop 20 oz. | \$20

\*Elk Tenderloin Steak 6oz. | Market Price

Sauces: Blue Cheese Horseradish Cream Sauce \$3 | Pecan Smoked Bourbon Demi-Glace \$5 | Creole Hollandaise \$3 | Chimichurri Sauce \$3  
Toppings: Jumbo Lump Crab Meat \$10 | Gulf Shrimp \$6 | Sautéed Mushrooms & Artichoke \$5

Pecan Wood-Grilled Fish of the Day | \$26  
Lemon Thyme Browned  
Butter Sauce, Served with  
Green Tomato & Squash Fries

Shrimp & Grits | \$18  
Served in a Smoked Pork  
Demi-Glace with  
Creamy Cheese Grits

Southern Vegetable Plate | \$12 / 14  
Seasonal Variety of Southern Vegetables  
Prepared in a Vegetarian-Friendly Style  
3 Vegetables / 4 Vegetables

### SIDES

- Steak House Cut Fries \$6
- Bacon & Hoop Cheese Mashed Potatoes \$6
- Creamy Cheese Grits \$5
- Farmer's Market Snap Beans \$5
- Smoke House Mac & Cheese \$6
- Collards au Gratin \$5
- Fried Squash & Green Tomato Fries with Comeback \$6
- Sautéed Asparagus with Lemon Thyme Butter \$6

### BEVERAGES

- Tea
- Unsweet Tea
- Coke
- Diet Coke
- Coke Zero
- Barq's Root Beer
- Dr Pepper
- Diet Dr Pepper
- Lemonade
- Coffee, Reg/Decaf

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Allergy warning: please alert us to any allergies you may have prior to placing your order. Please be advised that all of our foods are prepared in a common kitchen and that we cannot guarantee that cross-contact with other allergens will not occur.

18% gratuity added to parties of 6 or more. Walk-in parties of 10 or more will be served as one check.



[www.McClain.MS](http://www.McClain.MS)

Executive Chef Matt Huffman  
Main Ingredients Fresh from Here at McClain Farms