



LUNCH AND DINNER

APPETIZERS

Calamari | 13
Lightly Dusted Flash-Fried with Citrus Vinaigrette Slaw & Roasted Tomato Jam

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

Crab Claws | 12
Cornmeal Dusted & Flashed Fried
Served with Comeback Sauce

Roasted Pepper & Hoop Cheese Dip | 8
Served Hot with French Bread Crostinis & Crispy Pork Skins

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

Cheese Burger Sliders or
Pulled Pork Sliders | 8
Pecan-Smoked Pulled Pork, McClain BBQ Sauce & Slaw, or McClain Sliders with Lettuce, Tomato, Red Onion, Dill Pickles

Chicken Quesadilla | 10
Chicken Breast & Mexican Cheeses Grilled on Flour Tortillas until Golden Brown, with Pico de Gallo & Sour Cream
Bison 16

SOUPS & FARMERS MARKET SALAD

Gumbo | Cup 5 / Bowl 9
Chicken & Sausage with Rice

The Twisted Wedge | 8
Iceberg with Crumbled Blue Cheese, Smoke House Bacon, Farmers Market Tomatoes, & House-Roasted Garlic Croutons

McClain Salad | 8
Mixed Baby Greens, Farm-Fresh Boiled Eggs, Crispy Bacon, Tomato, Red Onion, Shredded Hoop Cheese, & House Croutons

Salad Add Ons: Chicken 6 | Bison 8 | Tuna 8

Dressings: House Ranch, Blue Cheese, Comeback, Apple Cider Vinaigrette

MCCLAIN SPECIALS

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

Chicken Salad Croissant | 8
Smoked Chicken Salad with Crisp Lettuce, Market Tomato, & Pickles on Fresh Baked Croissant

Chicken Sandwich | 9
Buttermilk-Brined Chicken Breast; Crispy Fried or Wood-Grilled; Topped with Smoked Gouda Served on Fresh Baked Bun with Lettuce, Tomato, Dill Pickles

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

*McClain Burger | 9
½ lb. Fresh Wood-Grilled USDA Beef Patty Served on Fresh Baked Bun with Lettuce, Tomato, Red Onion, Dill Pickles
Add: Smoke House Bacon 3 | Hoop Cheese 1.5
Smoked Gouda 1.5 | Sautéed Mushrooms 2
Roasted Pepper & Cheese 2 | Jalapenos 1
Fried Egg 2

Gulf Shrimp & Grits | 18
Pan Seared Gulf Shrimp with Smoked Sausage, Creole Trinity, & Pecan Bourbon Demi Glace Served over Creamy Delta Grind Grits

BEVERAGES

Tea 2.5
Unsweet Tea 2.5
Coke 2.5
Diet Coke 2.5
Coke Zero 2.5
Barq's Root Beer 2.5
Dr Pepper 2.5
Diet Dr Pepper 2.5
Lemonade 2.5
Coffee, Reg/Decaf 2.5

*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 12 or more. There will be a \$6 split plate charge for split entrees.

Food & Beverage Director: Matt Huffman

Executive Chef: Alec Redpath



www.McClain.MS

Food & Beverage Director, Matt Huffman
Front of House Manager, Sloan Fortinberry
Executive Chef, Alec Redpath
Executive Baking & Pastry Chef, Alex Bradley

Main Ingredients Fresh from Here at McClain Farms