



LUNCH & DINNER

APPETIZERS

Calamari | 13
Flash Fried: Served With Champagne Vinaigrette Slaw & Tomato Jam

Southern Fried Green Tomatoes | 8
Cornmeal Dusted Green Tomatoes
Served With Comeback Sauce

Roasted Pepper and Hoop Cheese Dip | 8
Served Hot With French Bread Crostinis & Crispy Pork Skin

^GCrab Claws | MKT Price
Flash Fried or Cajun Marinated
Served With Comeback Sauce

^GSmoked Wings | 9
Seven Smoked Crispy Wings With Choice of McClain BBQ Sauce, Dry Rub, or LA Hot Sauce. Served With Blue Cheese Dressing & Seasonal Vegetable Bites

^{G*}Steak Tips & Portabellas | 12
4 oz. Pan Seared Steak Tips & Portabella Mushrooms
Glazed in Our McClain Steak Sauce

Chicken Quesadilla | 10
Chicken Breast & Mexican Cheeses Grilled On Flour Tortillas
Until Golden Brown, With Pico de Gallo & Sour Cream
Substitute: Bison 6 | Steak 4 | Shrimp 4

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

SOUP & FARMERS MARKET SALADS

Gumbo | Cup 5 | Bowl 9
Chicken & Sausage With Rice

^GThe McClain Salad | 8
Mixed Baby Greens, Farm Fresh Boiled Eggs,
Smokehouse Bacon, Farmers Market Tomatoes,
Pickled Red Onions, Shredded Hoop Cheese
& House Croutons

^GThe Twisted Wedge | 8
Iceberg With Crumbled Blue Cheese, Smokehouse
Bacon, Farmers Market Tomatoes &
House Roasted Garlic Croutons
Dressings: House Ranch, Comeback,
Apple Cider Vinaigrette or Blue Cheese

Salad Add-Ons: Chicken 6 | Bison 8 | Tuna 8
Steak Tips 6 | Shrimp 8

ENTRÉES

Substitute another side | 2

^GGulf Shrimp & Grits | 18
Pan Seared Gulf Shrimp With Smoked Sausage,
Creole Trinity & Pecan Bourbon Demi Glace.
Served Over Creamy Local Ground Grits

^{G*}Steak Tips With Portabella Mushrooms | 18
6 oz. Pan Seared Steak Tips & Portabella
Mushrooms, Glazed in McClain Steak Sauce &
Served With Steakhouse Fries

Fried Chicken Strip Dinner | 9
Three Crispy Fried Buttermilk-Brined Chicken
Tenders Served With Steakhouse Fries & Choice of
McClain BBQ, Honey Mustard, Comeback or Ranch

SANDWICHES

Sandwiches Served With Steakhouse Fries
Substitute: Beer-Battered Onion Rings, Cup of Soup, or Half Salad | 2

^GChicken Salad Croissant | 9
Smoked Chicken Salad With Crisp Lettuce, Farmers Market
Tomato, & Pickles on a Fresh Baked Croissant

^GChicken Sandwich | 10
Buttermilk-Brined Chicken Breast: Crispy Fried or Wood
Grilled. Topped With Smoked Gouda Served on a Toasted
Sourdough Bun with Lettuce, Tomato & Pickles

^GFarmer's Market BLT | 8
Smokehouse Bacon on Fresh Baked Croissant
With Roasted Pepper & Hoop Cheese Spread,
Market Tomato & Crisp Lettuce

^{G*}McClain Burger | 10
½ lb. Fresh Wood-Grilled USDA Beef Patty Served on
a Toasted Sourdough Bun With Lettuce, Tomato,
Red Onion & Pickles

^GMcClain Fish Sandwich | 12
6 oz. Fillet of Pan Seared Fish of the Day
Served on a Toasted Sourdough Bun With Crisp
Lettuce, Fresh Tomato & Comeback Aioli

SANDWICH ADD-ONS:
•Smokehouse Bacon | 3
•Hoop Cheese | 1.50
•Smoked Gouda | 1.50
•Sautéed Mushrooms | 2
•Roasted Pepper & Cheese | 2
•Jalapenos | 1
•Fried Egg | 2

DINNER SPECIALS 12.50

SUNDAY

Fried Chicken:
Breast & Wing OR
Leg & Thigh

CHOICE OF TWO SIDES:
Mashed Potatoes & Gravy
Sweet Potato Souffle
Stewed Green Beans
Braised Mustard Greens

MONDAY

Country Fried Steak With
White Gravy

CHOICE OF TWO SIDES:
Mashed Potatoes & Gravy
Macaroni & Cheese
Stewed Cabbage
Fried Squash

TUESDAY

Hamburger Steak With
Brown Gravy

CHOICE OF TWO SIDES:
Mashed Potatoes & Gravy
Purple Hull Peas
Stewed Green Beans
Fried Okra

WEDNESDAY

Fried Chicken:
Breast & Wing OR Leg & Thigh
OR
Red Beans & Rice With
Smoked Sausage

CHOICE OF TWO SIDES:
Fried Green Tomatoes
Sweet Potato Souffle
Braised Mustard Greens

SIDES

- Steak House Cut Fries | 5
- Bacon & Hoop Cheese
Mashed Potatoes | 6
- Creamy Cheese Grits | 5
- Farmers Market Snap Beans | 5

- Smoke House Mac & Cheese | 6
- Fried Squash & Green Tomato
Fries with Comeback | 6
- Sautéed Asparagus With
Lemon Thyme Butter | 6

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.

^G Denotes gluten free item or can be made gluten free upon request

Executive Chef: Matt Huffman

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