

# big jones

## Andersonville Restaurant Week

February 23–March 4, 2018

### Brunch Special, Saturdays and Sundays 9 am–4 pm

#### Biscuit Sandwich Odyssey

*giant flaky buttermilk biscuits with handmade toppings and your choice of side, \$10*

**Creole Hot Sausage** two local farm eggs, tomme cheese, spicy apple chutney

**Sweet & Spicy Fried Chicken** boneless thigh in a hot and sweet glaze, bread And butter pickles

**Cajun Boudin** crispy pork & rice sausage, sweet chowchow, sunny duck egg

**Griddled Maitake** Mycopia organic maitake mushroom, Pecorino, sunny duck egg

### Lunch Special, Monday–Friday 11 am–3 pm

#### Boarding House Lunch Revival, \$20 per person

**Fried Chicken Family-style Lunch** choose light or dark meat, served with buttermilk biscuits, pickles and relishes, hoppin' john, creamy grits, voodoo greens, homemade Corno di Toro hot sauce, and banana pudding dessert

### Dinner Special, Nightly

#### Three-course Pot Pie Winter Survival Dinner, \$30 per person

*Appertif: a complimentary shot of bourbon*

*First course, choose one*

**Creole Winter Salad** butter lettuce and chicory greens dressed in Champagne vinaigrette with crisp house-cured bacon, Marcoat creamery tomme, sage croutons, poached egg

**Sweet Potato Bisque** buttered cornbread crumbs and spicy apple chutney

**Chestnut Spaghetti** with toasted pecans, brown butter, and herbs

*Second Course, choose a pot pie*

**Cassoulet en Croute** duck confit and smoked sausage with heirloom marrowfat beans and bacon

**Crawfish Pie** creamy crawfish etouffee with wine and Creole spices in butter pastry

**Winter Greens Pie** smothered turnip and mustard greens with mushrooms in butter pastry

*Third Course, dessert*

**Coconut Cream Cake** bitter chocolate sauce, pineapple conserves

**Bourbon Bread Pudding** winesap apple butter, toasted oat streusel, vanilla bean ice cream