

Marjie's GRILL

LET US FEED YOU!

for parties of six or more; we'll send you a family style feast of this evening's favorites.
\$40 - \$50 per head, dessert upon request.

We highly encourage you to order family style for the table. All items are à la carte & come out as they are ready; don't be scared to order a bunch of everything & share it all! Please inform us of any allergies or dietary restrictions.

get it rolling

HOT! BOILED MISSISSIPPI PEANUTS. 9
fresh dug Indian Springs' shell-on legumes boiled with with cajun seasonings, citrus & garlic; tossed with cane syrup, fish sauce, lime & herbs

CHARRED SHISHITO PEPPERS. 9
our favorite snacking peppers tossed with sesame chili vinaigrette, spring onion & mint

COAL ROASTED SUMMER SQUASH. 10
fresh squash and zucchini charred & tossed with sweet cream butter, lime juice & fish sauce; served over cornbread romesco

SMOKED WILD CATFISH DIP. 12
Thai-style spicy fish & roasted chili dip seasoned with fish sauce & lime; served with cornbread dippers

keep it chill

CAMBODIAN CRAB & PEACHES. 18
delicious Alabama peaches, corn & fresh Louisiana claw meat dressed with chili, lime, fish sauce & herbs; served with a lil sticky rice

MELON & PAPAYA SOM TAM. 12
spicy & refreshing salad of market fresh goodness, dressed with dried shrimp, chili, lime, herbs & crispy peanuts
(ask for double spicy!)

SHAVED COUNTRY HAM. 12
Alan Benton's smoked & aged Tennessee prosciutto with summer melon, lemongrass chili sprinkle & mint

the goods

DINO'S CHILI BUTTER SHRIMP. 20
a pile of peel & eat beauties grilled over glowing coals; tossed with lemongrass sambal butter, herbs & lime

SMOKED MISSISSIPPI BEEF BELLY. 28
tender, fatty & damn fine Mississippi beef roasted over hickory logs all damn day; served sliced over a miso onion soubise with a curried zucchini salad

HONEY BUTTER YARDBIRD. 22
pasture raised Louisiana chicken rubbed with chili & garlic, slow roasted over oak logs, basted with sweet cream butter, honey & Tabasco mash; served with zippy slaw & hot honey mustard

COAL ROASTED MUSHROOMS. 16
grilled Louisiana boomers tossed with Benton's bacon, savory crab butter, fish sauce, lime & herbs

BBQ PORK SHOULDER STEAK. 25
thick cut Louisiana pork slow smoked over oak & basted with spicy Kentucky BBQ vinegar; served sliced with herb wraps & Thai naam jim

sides

COAL ROASTED SWEET POTATO. 6
drizzled with cane syrup, butter & sea salt

BUTTERED CORNBREAD. 3⁵⁰
y'all...

MARKET PICKLES. 6
seasonal melange of tang

STEAMED LOUISIANA RICE. 3
rice is nice



A 3% SERVICE FEE will be added to your check for our Employee Wellness & Support Fee, which goes directly to financially support our staff's mental & physical health & sick leave. Thank you for participating & being part of our community. ♥