

big jones

southern heirloom receipts

Laissez les bon temps rouler!

Andersonville Restaurant Week 2025

February 21–March 2, 2024 * 10 a.m. – 3 p.m. Saturday & Sunday Brunch
Table d’Hote, choose one per course

First

- ☉ **Brunch Welcome Platter for the table** Pimiento cheese, sorghum butter, and an assortment of pickles with hot cornbread muffins

Entree

- ☉ **Fried Chicken** our updated recipe cooked under pressure with canola oil, served with reezy-peezy, choose light or dark meat (two pieces)
-or-
- ☉ **Roasted Four Star Mushrooms** a variety of locally-grown mushrooms (chestnut, maitake, oyster) in buttery wine sauce with creamy grits
-or-
- ☉ **Grillades & Grits** the universal New Orleans brunch. Fischer Farms round steak cutlets braised in wine with Creole tomatoes, creamy grits, pepper relish

Dessert:

- Beignets** A Big Jones signature since 2008, Creole donuts buried in powdered sugar, with chocolate dipping sauce
-and-
- ☉ **Gateaux de Sirop** Cajun-style cane syrup cake with black walnut streusel topping and whipped cream

\$27 per person

Total table participation required. Tax and gratuity not included.