

# big jones

southern heirloom receipts

*Laissez les bon temps rouler!*

## **Andersonville Restaurant Week 2025**

**February 21–March 2, 2024 \* 11 a.m. – 3 p.m. Monday-Friday Lunch**  
***Table d’Hote, choose one per course***

### **First**

🌿 **Blackened Cauliflower** Charred in a spicy rub, served with wild black walnut romesco sauce and pea greens

**Cajun Boudin Balls** Homemade Fischer Farms pork and Cahokia Farm rice sausage croquettes served with cayenne mayonnaise and piccalilli

### **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-

🌿 **Shrimp Poor Boy** home-baked French bread stuffed with crispy fried wild Texas Gulf shrimp and spicy remoulade, fully dressed

### **Dessert:**

**Bourbon Bread Pudding** warmly-spiced and spiked with bourbon and orange peel, served with homemade apple butter, pecan crumble, and salted sorghum ice cream  
-and-

🌿 **Chocolate Delight** A Cajun crawfish boil tradition, TCHO fair trade chocolate pudding layered with cream cheese fluff in oatmeal pecan shortbread

**\$27 per person**

***Total table participation required. Tax and gratuity not included.***