

# big jones

southern heirloom receipts

## Andersonville Fall Restaurant Week 2026

March 15-29 \* 10 a.m. – 3 p.m. Saturday & Sunday

*Table d'Hote, choose one per course*

### First

**Gumbo Ya-Ya** The Big Jones standby – extremely dark, charred Cajun-style roux, chicken, and house-cured andouille sausage, aromatic Arkansas rice

🌿 **Creole Tomato Bisque** Nichols Farm heirloom plum tomatoes and Kilgus Farmstead milk pureed with Carolina Gold rice, Jarlsberg Swiss crouton

### Entree

🌿 **Fried Chicken** our updated recipe cooked under pressure with canola oil, served with reezy-peezy and chili sauce, choose light or dark meat (two pieces)

-or-

**Grillades & Grits** Fischer Farms round steak medallions braised in their own gravy, served on creamy Anson Mills cheese grits

-or-

🌿 **Four Star Mushrooms** West Town-grown regenerative blue oyster & lion's mane mushrooms in creamy wine sauce and creamy Anson Mills grits

### Dessert:

**Beignets** warmly spiced Creole donuts smothered in powdered sugar and served with tangy puree of Klug Farm raspberries

**Cornmeal Apfelkuchen** Nichols Farm apples stewed in compote and baked in heirloom cornmeal cake with warm spices, topped with crème fraiche

**\$30 per person**

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