

# big jones

southern heirloom receipts

## Andersonville Spring Restaurant Week 2026

March 15-29 \* 4:30 p.m. – 9:30 p.m. Dinner

*Table d'Hote, choose one per course*

### First

☉ **South Coast Risotto** Louisiana crawfish tails and lump blue crab with Vialone Nano x Nostrale rice simmered in shrimp court-bouillon, shoepeg corn

**Duck Liver Terrine** Rohan duck livers whipped with shallots, butter, and port wine, with Balaton Cherry preserve, house bourbon mustard, duck fat toast

☉ **Winter Salad** Blond frisee with wine-poached bosc pear, shaved Jarlsberg Swiss cheese, toasted pecans, scallions, red raspberry vinaigrette

### Bread Service

☉ **Charleston Philpy, ca. 1890.** Heritage Carolina Gold Rice flour bread, whipped honey-coriander butter

### Entree

☉ **Fried Chicken** our updated recipe cooked under pressure with canola oil, served with “dirty rice” jambalaya and our house trio of hot sauces, choose light or dark meat (two pieces)

-or-

**Fischer Farms Oxtail Dumplings** Braised & sauteed oxtail with tomato confit and king trumpet mushrooms in its own gravy with sweet potato dumplings

-or-

☉ **Pasta, Flagioli, e Morels** Hand-rolled potato cavatappi simmered in Nichols Farm baby lima bean gravy with roasted morel mushrooms, shaved Pecorino

### Dessert:

☉ **Almost Spring Lemon Pie** Lemon curd in heirloom oat crust with Swiss meringue, candied black walnuts and a whisper of huckleberry conserves

**Bourbon Bread Pudding** drunk with bourbon whiskey, fragrant with warm spices, served with homemade apple butter, salted caramel, Tahitian vanilla bean ice cream

**\$45 per person**

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